

Cake Craft Shop

How to make the perfect cake pop

What you need!

- Sponge or Madeira cake
- Buttercream or cream cheese frosting
- Vegetable oil
- Candy Melts
- Long lollipop sticks
- Decorations of your choice



Introduction

Cake pops seem to be coming ever more popular and maybe it's because of their novelty factor; the fact that everyone has their own mini cake on a stick individually decorated. They are fairly easy to make being just a mix of cake and buttercream dipped in candy melts, the skill is in the decorating of them. You can keep the decoration very simple by sprinkling them with sparkling sugars or designing your own unforgettable creation – the ideas are endless.

You need just a few basic ingredients to make the pops; sponge cake and buttercream or cream cheese frosting. When I say sponge cake, it can be chocolate, Madeira or lemon cake, the choice is yours. You can make it yourself and leave to cool before using or purchasing a shop bought cake. Our Madeira and Chocolate Cake mixes taste delicious and you can't go wrong, all you do is add water, mix and place in the oven. Whether you use buttercream or cream cheese frosting is always a personal choice, there are many recipes available in books and online.

Step 1

Break some cake into a large bowl and crumble thoroughly by hand until no chunks remain.

Add buttercream or cream cheese frosting, just one tablespoon at a time, and mix into the cake crumbs. How much buttercream you add depends on how moist your cake is so add one tablespoon at a time and mix until the cake crumbs are completely combined and hold together. The consistency should be like soft fudge, if you add too much buttercream the cake pops will be sticky and not stay on the stick.



Step 2

Take equal amounts of the mixture and roll into balls between the palms of your hands. Place each ball on a baking tray lined with greaseproof paper and leave to chill in the fridge for approximately 20 mins.



Step 3

To attach the cake pops firmly onto lollipop sticks, use melted Candy Melts, the quickest way to melt them is in the microwave. Simply place at least 200g of Candy Melts in a microwave-safe bowl and heat on medium for 1 minute. Take out, stir (they will just be starting

the melt) and place back in the microwave for another 30 seconds. Take out and stir again, repeating this process until they are completely melted.

Once melted, add 1 teaspoon of vegetable oil per 200g of candy melts and stir to create a smooth silky consistency.

To attach the cake ball to the lollipop stick, dip the end of the stick into the melted Candy Melts and insert into the chilled cake ball pushing it no more than halfway through. Once the stick is inserted, place back on the greaseproof lined baking tray to set for a few minutes.



Step 4

Now you are ready to coat the cake pops in the melted Candy Melts. This will keep the cake moist and create a surface for toppings and decorations. Make sure the bowl is deep and full enough of melted candy so that your cake pop can be easily dipped without touching the bottom.

Dip each cake pop fully into the candy making sure to cover right to the top of the stick and on removing, tap lightly on the edge of the bowl. This will help remove any excess candy and help create a smooth surface.



Step 5

The Candy Melts will start to set immediately, so if you are covering your cake pop in sugar or sprinkles this needs to be done straight away. Gently sprinkle them over evenly ensuring that you are turning the cake pop to achieve all over coverage. For more elaborate designs, let the candy set completely before decorating.



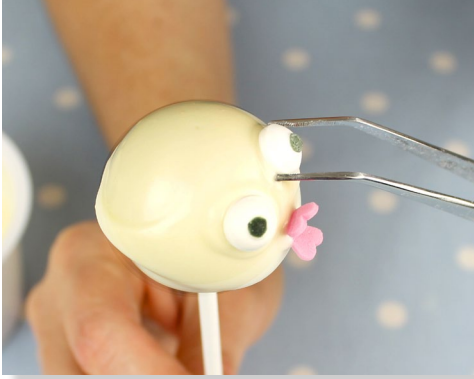
Step 6

Depending on theme and decoration, you can set your cake pops upside down on greaseproof paper or let them set standing upright. We have used a polystyrene dummy but there are specialist stands available.



Step 7

To decorate cake pops after they have set, angled tweezers are really useful for adding small decorations which can be attached with a tiny amount of melted Candy Melts. There are many small ready made sugar decorations available like these icing eyes and small pink sugar heart decorations.



Displaying and Packaging Cake Pops

How you present and package your cake pop makes all the difference. Here we have made simple cake pops and covered them in coloured sparkling sugar and mini pearl balls which costs a couple of pence. Placing them in a cellophane bag and tying a sheer ribbon around them gives an expensive and elegant look. The tin we have used to display them in has been filled with normal sugar so that they can stand firm in it.



Make your cake pops fun, here we have attached a spray of feathers into the ribbon.



Tying narrow curling ribbons around the lollipop stick adds colour and you can add a gift card to the ribbon to personalise the cake pop with a message.



Use coloured themed ribbons for football teams, countries and other sports.

Handy hint - Candy Melts will stay melted for a little longer than melted chocolate but be sure to stir them every so often to keep them from hardening. The best bag for packaging cake pops is KEYSPT3610 ▶