

# HALLOWEEN

## HALLOWEEN CAKE POPS

### INGREDIENTS:

#### Cake:

200g all-purpose flour  
1/2 tsp baking powder  
1/4 tsp baking soda  
1/2 tsp salt  
115g soft unsalted butter  
1 cup white granulated sugar  
1 large egg  
2 tsp vanilla extract  
1 cup milk

#### Frosting:

100g soft unsalted butter  
210g icing sugar  
2-3 tsp heavy cream or milk  
1 tsp pure vanilla extract

#### Decorations:

Sprinkles, coloured candy melts, Smarties or M&Ms and edible food pen



### METHOD:

**Cake:** Sift the flour, baking powder, baking soda, and salt together in a medium bowl. Beat butter and sugar together in another large bowl until creamed. Add the egg and vanilla extract and beat on high speed until combined. Add the dry ingredients and milk until combined. Pour batter into a prepared pan and bake in pre- heated 180C oven for 30-35 minutes or until a skewer comes out clean. Set aside to cool.

**Frosting:** With a mixer, beat butter until creamy. Add icing sugar, cream and vanilla and beat on high speed for three minutes.

**Combining the cake and frosting:** Crumble the cooled cake into the bowl on top of the frosting. Beat the frosting and cake crumbles together on low until well combined. Get 1tbsp of cake mix and roll into a ball. Place balls on a lined baking sheet and put in the fridge for 1.5-2 hours. Decorate a few at a time, leaving the others in the fridge.

**Decorating:** Melt coloured candy melts to make a coating. Dip a stick about 1cm into the coating, then insert into the middle of the pop. Dip the pop into coating until covered. Prop sticks in styrofoam to stay upright as they dry. Coating will set in an hour then decorate.