

THE WAR WITH GRANDPA

Marbled Cake Pops Recipe



Courtesy of PopcornerReviews.com

Ingredients and Supplies

- 🍷 9-inch round vanilla cake (optional - add half a teaspoon of peppermint extract when baking for a holiday touch!)
- 🍷 3-5 tbsp. of vanilla frosting
- 🍷 White candy melts
- 🍷 Red candy melts
- 🍷 Cookie dough scoop
- 🍷 8-inch candy treat sticks
- 🍷 Cake pop stand
- 🍷 Baking sheet



**Available on Digital
On Blu-ray™ Dec 22nd**

#WarWithGrandpa

@WarWithGrandpa @UniAllAccess

Instructions

1. Break apart a 9-inch round vanilla cake into small, even crumbles.
2. Mix in a tablespoon of frosting at a time, using a hand mixer to combine, until the mixture clumps and sticks together easily. **Note - you may not need to add all of the frosting based on how moist the cake is.*
3. Use a cookie dough scoop (or a tablespoon) to form equal amounts of cake into small, rolled balls. (Approx. two scoops or tablespoons per ball.)
4. Place rolled cake balls into the refrigerator on a baking sheet to chill for a minimum of 20 minutes.
5. Warm a small amount of white candy melts according to the package instructions.
6. Dip a candy treat stick into the melted chocolate and insert it into the center of a chilled cake pop, being careful not to push it through the other side of the cake pop.
6. Once sticks have been inserted into all of the cake pops, place them back in the refrigerator to chill for another 5-10 minutes.
7. Warm your remaining white and red candy melts in separate containers according to the package instructions.
8. Once cake pops have properly chilled, spoon lines of red candy melts on top of the melted white candy melts. Do not mix together.
9. Dip a chilled cake pop into the red and white candy melts to submerge it completely, then twist it slowly as you raise it out of the melted chocolate to give it a marbled look.
10. While holding the cake pop upside down, let all excess chocolate drip off. To help in this process, hold the cake pop stick in one hand and gently tap that hand with your other hand. **Do not shake the cake pop.**
11. Stand the dipped cake pop in the cake pop stand to dry.
12. Repeat the dipping process for all of the cake pops, adding additional lines of red candy melts to the white candy melt container as needed.



Courtesy of
PopCornerReviews.com