STAR TREK PRODIGY

GALAXY CAKE POPS

INGREDIENTS & SUPPLIES

· 9-inch round vanilla cake · 3-5 tbsp. of vanilla frosting
· Black, blue, and pink candy meltso · Silver and gold sprinkles
· Small cookie dough scoop · 8-inch candy treat sticks
· Cake pop stand · Baking sheet

INSTRUCTIONS

1. Break apart 9-inch vanilla cake into fine, even crumbles.
2. Add tablespoon of frosting at a time and use hand mixer to combine until mixture clumps and sticks together easily. No need to add all of frosting based on how moist the cake is.
3. For equal-sized cake pops, use cookie dough scoop (or tablespoon) to form equal amounts of cake into small, rolled balls. (Approx. two scoops or tablespoons per ball.)
4. Place rolled cake balls on baking sheet and chill in refrigerator for minimum of 20 minutes.
5. Warm small amount of candy melts (any color) according to package instructions. Dip candy treat stick into melted candy and insert into center of chilled cake pop.
6. Place cake pops back in refrigerator to chill for another 5-10 minutes.
7. Warm remaining black, blue and pink candy melts in separate containers according to package instructions.
8. Once cake pops have properly chilled, spoon melted blue and pink candy on top of melted black candy. Do not mix together.
9. Dip chilled cake pop into melted candy and submerge completely, then twist slowly as you raise it out of melted candy for marbled look.
10. Hold cake pop horizontally, let excess candy drip off by holding cake pop stick in one hand and gently tap that hand with your other hand. Don't shake cake pop or hold it upside down.
11. While candy coating is still wet, add a few silver and gold sprinkles to the cake pop.
12. Place cake pop in cake pop stand to fully dry.
13. Repeat dipping process for all of cake pops, adding additional lines of blue and pink candy melts to black candy melt container, as needed.

SEASON-1 ///// EPISODES 1-10

STAR TREK PRODIGY

AVAILABLE NOW ON BLU-RAY™ & DVD