

nickelodeon
MONSTER HIGH
2

EYEBALL CAKE POPS

INSTRUCTIONS

1. Bake the sheet cake per package directions and let cool completely. After cooling, crumble into fine crumbs in a large mixing bowl.
2. Add a few heaping spoonfuls of prepared frosting to the bowl and stir into the cake crumbs. Mix until the cake sticks together (so it can be formed into balls) but without being overly wet, adding more frosting if necessary. You shouldn't need more than half the can of frosting.
3. Roll the cake mixture into balls and place on waxed paper. Transfer to the refrigerator to chill for at least 4 hours.
4. After the balls have chilled, pour candy melts into a mug, filling most of the way, and microwave per package directions to melt them. Allow the melted candy to cool for a few minutes.
5. One by one, dip the tip of a cake pop stick into the melted candy, then insert into a cake ball (about halfway into the ball). Let sit on waxed paper while you repeat with the other cake balls and sticks.
6. After the candy on the stick has dried, dip each ball, one by one, into the melted candy. Carefully swipe excess candy coating off the balls on the edge of the mug. Place the cake pop onto waxed paper with the stick straight up. While still wet, add candy eyeballs all over the cake pop. Repeat with the remaining cake balls.
7. Allow to harden and serve, or refrigerate until ready to serve!

INGREDIENTS & SUPPLIES

- Boxed cake mix (plus ingredients required to make the cake)
- Prepared cake frosting
- Cake pop sticks
- Dark chocolate candy melts
- Candy eyeballs



AVAILABLE AUGUST 13th ON DVD

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