



Cake Pop Recipe

INGREDIENTS:

1 cake mix prepared to directions
3 cups chocolate morsels
Sprinkles and decorations optional



TOOLS:

Flexipan® Cake Pop Tray (FL002489)
Medium Perforated Baking Sheet (MA435310)
2 Styrofoam Blocks or Floral Oasis Blocks
Stainless Steel Mixing Bowl (TA000120)
Silpain® (SF415290)
Flexipan® Small Round Mold (FM000325)
Pastry Bag And Tip (Optional) (TA000111-A)
Set of 3 Spatulas (TA000109)
Silicone Pastry Brush (TA000113)
Pop Sticks (thicker sticks work best)
Roul'Pat® Square (RL006060)
Magnetic Measuring Trio (GRP00001)

Preheat oven per package directions and place oven rack in center position. Place Cake Pop Tray on Perforated Baking Sheet, and set aside. Cover your blocks with aluminum foil.

In Mixing Bowl prepare cake mix as directed on package. Fill each well of Cake Pop Tray to 2/3rds capacity. Place Silpain® over Cake Pop Tray and place in oven until done approximate 18-20 minutes.

TIP: Use 1 tablespoon measuring spoon from the Magnetic Measuring Trio to fill the shapes being sure to use the liquid side which is oval shaped.

TIP: Silpain® is used to help prevent overflow. Overflow can simply rise thru Silpain® and be lifted when the Silpain® mat is removed. This technique should secure a flat surface.



Remove from oven and let cool; unmold.

Fill Small Round Mold with chocolate morsels and place in microwave, stir every 30 seconds for about 2 minutes, until chocolate is melted.

Taking one cake pop shape into your hand, coat with melted chocolate using Silicone Pastry Brush; place back in Cake Pop Tray. Coat second cake pop shape and place on top of first cake pop so the two shapes form a ball. Repeat until all cake pop shapes have been prepared. Place in freezer for 1-2 minutes.



TIP: 1/2 of the cakes can be left in the tray and 1/2 placed on the Roul'Pat®. Fill your Pastry Bag and Tip with melted chocolate and coat cakes still in tray. Place cakes from Roul'Pat® on top of and set in freezer for just a minute or two. Continue with directions.

Remove Cake Pop Tray from freezer. Dip pop stick in the melted chocolate and insert it into the top center of the cake pop. Place back in freezer for 5-10 minutes.

Dip your cake pop in melted chocolate. Hold over mold until excess chocolate has stopped dripping. Place the cake pop in your prepared styrofoam block. Once partially dried, feel free to add sprinkles or wait until completely dry to drizzle with white chocolate or frosting.

TIP: You may want to pour your chocolate into a narrow coffee mug for this step since it is a bit tighter and deeper than the round mold. Less chocolate will be needed using this technique.