

INGREDIENTS:

1 (18.25-ounce) package yellow, chocolate or white cake mix
1 1/2 cups buttercream frosting or canned cream cheese, vanilla or chocolate frosting
1 (1 lb. bag) candy melts/confectioners' coating (vanilla, milk or dark chocolate)
1/8 to 1/2 teaspoon LorAnn Super Strength flavoring, any flavor (add to taste)
Small or large lollipop sticks
Liquid or gel food coloring (to color frosting), optional
Sanding sugar or colored sprinkles for decoration, optional
Powdered food coloring (to color vanilla wafers), optional



DIRECTIONS:

1. Prepare cake batter according to package directions. Bake cake in a 9x13-inch pan according to package directions. Allow cake to cool and crumble into a large mixing bowl.
2. Spoon frosting into a medium bowl and add coloring (if using) and LorAnn flavoring, until desired flavor is achieved. Add about 3/4 of the frosting to the crumbled cake and stir to mix completely, adding more frosting if needed.
3. Roll into 1" size balls and place on a wax-paper lined baking sheet. Cover with plastic wrap and place in refrigerator until chilled, about 20 - 30 minutes.
4. Melt 1/2 package of the candy wafers, according to package directions (balls are easiest to dip when the chocolate coating is warm so it's best to melt small amounts at a time). If coating seems too thick to dip, stir in a small amount of cocoa butter or vegetable oil to thin out the coating. Note: To add powdered coloring to vanilla/white candy melts remove 2 tablespoons of melted coating and place in a separate small bowl. Add color and mix completely, then mix this colored candy into the larger batch and stir to blend. Continue with this process until desired color is achieved.
5. Remove cake balls from refrigerator. Line a cookie sheet with heavy-weight dipping paper or wax paper*. Take a sucker stick and dip the tip about 1/2 inch into the melted candy wafers then insert into cake ball, inserting stick about 1/2 way into the ball. Dip cake pops one at a time into the melted candy wafers - dip straight down then straight up, trying not to swirl the pop too much; gently tap off excess. Place dipped cake pop onto the lined baking sheet.
6. Continue until all cake pops have been dipped. If decorating with sanding sugar, sprinkle tops before the

chocolate has a chance to harden. If decorating with a chocolate drizzle, allow balls to harden completely before adding the drizzle. Store finished cake pops in the refrigerator in an air-tight container.

*If desired: After dipping each pop, insert bottom end of sucker stick (cake ball end up) into a square of styrofoam until chocolate is set. Using this technique, the balls will remain rounded and not have a flat top.

For decorative drizzle, melt wafers (vanilla*, milk chocolate or dark chocolate) according to package directions. Spoon melted chocolate into Microwavable Squeeze Bottle. Drizzle a decorative pattern over cake balls.