

SPARKLING CAKE POPS

INGREDIENTS:

FOR CAKE:

- 1 box white cake mix
- ½ tsp LorAnn Sparkling Wine Super-Strength

FOR BUTTERCREAM FROSTING:

- ¼ cup unsalted butter, softened
- 1 ¼ cups powdered sugar
- 2 Tbsp milk
- Several drops LorAnn Sparkling Wine Super-Strength
- 4–6 drops LorAnn Pink Liquid Food Coloring, optional
- 2, 16 ounce packages vanilla white chocolate candy wafers
- White or Silver Sanding Sugar, optional

EQUIPMENT:

- 40–50 large lollipop sticks
- Large square of Styrofoam, optional (can be used to harden dipped cake pops upright)



DIRECTIONS:

1. Mix cake batter according to package directions and stir in sparkling wine flavor.
2. Pour batter into a 9x13-inch baking pan and bake according to package directions. Allow to cool.
3. To make buttercream frosting, mix butter, powdered sugar, and milk. Add sparkling wine flavor to taste and, if desired, add pink food coloring.
4. Carefully remove browned edges of cake and crumble the remaining into a large bowl.
5. Stir in frosting until mixture holds together. Shape into 1 ½-inch balls and place on lined baking sheet. Cover with plastic wrap and freeze for at least 2 hours.
6. In a microwave-safe bowl, melt white chocolate wafers at 50% power in 30-second intervals until smooth.
7. Remove cake balls from freezer. Dip about ¼-inch of lollipop stick into melted candy and insert 2/3 of the way into cake ball.
8. Dip cake pops one at a time into melted white chocolate, tapping lightly to remove excess. Immediately

sprinkle with sanding sugar, if desired.

9. Place on parchment-lined baking sheet or firmly insert bottom end of lollipop stick into Styrofoam. Allow coating to set.

10. Refrigerate cake pops in an airtight container.

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