

# Cake Pops - Baby Announcement

These darling cake pops can be made to celebrate a baby girl or boy by using either pink-tinted strawberry flavored cake or blue-tinted blueberry flavored cake.

## Ingredients

- 1 (18.25-ounce) white cake mix
- 1 1/2 cups buttercream frosting or canned cream cheese or vanilla frosting
- 1 (1 lb. bag) candy melts/confectioners' coating (vanilla)
- 1/8 to 1/2 teaspoon Strawberry (girl) or Blueberry (boy) LorAnn Naturals Flavoring

Small lollipop sticks

Pink or Blue Liquid or gel food coloring (to color frosting)  
Sanding sugar or colored sprinkles for decoration, optional

## Directions

1. Bake cake in a 9" x 13" pan according to package directions. Allow cake to cool and crumble into a large mixing bowl. For best results, cut away browned top & bottom of cake.
2. Spoon frosting into a medium bowl and add pink coloring for a girl and blue for a boy. Stir in strawberry or blueberry 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.
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



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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. 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.

Makes about 30 cake pops.

To Make the Tags:

1. Print out desired message onto card stock, spacing the message as needed to accommodate your paper punch.
2. Cut out shapes using a decorative punch (we used a 1-1/2 inch "seal of approval" squeeze punch).
3. Using a craft knife, cut small slits into top and bottom of tag. Attach tag by threading the sucker stick through the slits in the tag.

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