

Pina Colada Cake Pops

These yellow and white two-toned cake pops look too pretty to eat (almost)!

Ingredients

1 (18.25-ounce) package yellow cake mix
1-1/2 cups buttercream frosting or canned cream cheese or vanilla frosting
Several drops (to taste) LorAnn Piña Colada Super Strength Flavoring
1 to 2 (1 lb. bags) vanilla candy melts/confectioners' coating
LorAnn Yellow Powdered Food Coloring

Small lollipop sticks or Large lollipop sticks
Flaked coconut for decoration, optional

Large square of styrofoam (this is used to allow dipped cake balls to harden upright, so the balls will remain rounded and not have a flat top)

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.
2. Spoon frosting into a medium bowl. Stir in LorAnn Piña Colada Super Strength Flavoring by the drop (to taste). 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 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. 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,

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- trying not to swirl the pop too much; gently tap off excess. Firmly insert bottom end of sucker stick (cake ball end up) into the styrofoam and allow coating to set.
6. Continue until all cake pops have been dipped into the white coating, melting more wafers if necessary.
 7. Melt remaining candy melts according to package directions. To color candy wafers yellow, place 2 tablespoons of the melted wafers into a separate small bowl. Add about 1/8 teaspoon yellow powdered coloring and mix until color is completely incorporated. Add this tinted mixture to the larger bowl of melted wafers and mix thoroughly. If color is not deep enough, repeat as outlined above.
 8. One at a time, dip top half of each cake pop into yellow-tinted wafers. Immediately sprinkle top with flaked coconut, if desired. Place dipped cake pops back into styrofoam until coating is set. Continue until all pops have been double-dipped.
 9. Store finished cake pops in the refrigerator in an air-tight container.

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