



# Snow-Dusted Cake Pops

Serving Size: About 40-50, depending on size

## INGREDIENTS

### Cake:

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

### Buttercream Frosting:

¼ cup unsalted butter, softened  
1 ¼ cups powdered sugar  
2 Tbsp milk  
Several drops LorAnn Oils Super-Strength Sparkling Wine Flavor  
4-6 drops LorAnn Oils Strawberry Liquid Food Coloring or Pink Liquid Food Coloring, optional  
2 16 oz. 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)

## INSTRUCTIONS

1. Mix cake batter according to package directions and stir in LorAnn Oils 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 LorAnn Oils Sparkling Wine Flavor to taste and, if desired, add LorAnn Oils Strawberry Liquid Food Coloring or Pink Liquid Food Coloring.
4. Carefully remove browned edges of cake and crumble the remaining into a large bowl.

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## INSTRUCTIONS (Cont.)

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 ⅔ 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.

