



You'll need:

- 1 box cake mix
- 1 16 oz can of ready made frosting
- Orange candy coating
- Yellow candy coating
- Chocolate candy coating
- White Confetti Sprinkles
- Black edible ink pen
- Toothpicks
- Paper lollipop sticks
- Styrofoam block

The Lorax Cake Pops

Directions:

- Bake cake as directed on package and cool completely.
- Crumble cake into a large bowl.
- Using the back of a large spoon, mix cake crumbs with about 3/4 of the can of frosting. You won't need the rest.
- Roll mixture into quarter size cake balls and place on a wax paper covered baking sheet.
- Place cake balls in the freezer for around 15 minutes to firm up. Then transfer them to the refrigerator to keep chilled and avoid freezing.
- Melt orange candy coating together with a few chocolate candy coating wafers to tone down the brightness. Add a couple at a time and stir until you achieve the desired shade. You can also omit and leave the Lorax a brighter orange.
- Melt candy coating in a heat-proof plastic bowl so that the coating is about three inches deep for easier dipping.
- Melt in the microwave in 30 second intervals on low, and stir in between. Repeat until melted and smooth.
- Dip the tip of a lollipop stick into the melted coating and insert into the cake ball. Dip and remove in one motion without stirring the pop. Note: If your coating is too thick, you can add a little vegetable oil to help thin it and make it easier to work with.
- Gently tap off any excess coating and place in a Styrofoam block to dry.
- When dry, use a toothpick to etch on brows and mustache to use as a guide.
- Melt yellow candy coating and a couple of chocolate candy coating wafers to tone down the brightness. Let the coating set for a few minutes to cool and thicken. Use a toothpick to apply coating for the mustache. Apply the entire mustache shape and let dry. Then layer on the coating to build up the thickness of the mustache. Let dry slightly before applying a new layer. As the coating starts to set more, use the toothpick to pull away from the coating to create separated strands in the mustache.
- Use the same technique for the brows.
- Break edges off of white confetti sprinkles and attach them in position for the eyes using a toothpick dipped in melted candy coating.
- Dot on a nose of orange melted candy coating using a toothpick.
- Finish the eyes using a black edible ink pen.
- Let dry completely in Styrofoam block.

One cake mix makes about 48 cake pops. Divide the cake into quarters to make 12 at a time and you can freeze the rest of the cake for another use. You'll need about one ounce of candy coating for each cake pop.



You'll need:

- 1 box cake mix
- 1 16 oz can of ready made frosting
- Chocolate candy coating
- Dark chocolate candy coating
- Cookie cutter with a curved edge
- White confetti sprinkles
- Mini chocolate M&M's
- Black edible ink pen
- Toothpicks
- Paper lollipop sticks
- Styrofoam block

Bar-ba-loots Cake Pops

Directions:

- Bake cake as directed on package and cool completely.
- Crumble cake into a large bowl.
- Using the back of a large spoon, mix cake crumbs with about 3/4 of the can of frosting. You won't need the rest.
- Roll mixture into quarter size cake balls and place on a wax paper covered baking sheet.
- Reshape balls into ovals and pinch the four corner areas together some - forming big cheeks with a small forehead and chin. Press down on the top front area to make an indentation where the eyes will go. Use the end of a spoon make an indentation for the mouth.
- Melt a little chocolate candy coating in a heat-proof plastic bowl.
- Cut off edges of several chocolate coating wafers to use for ears. Dip in melted candy coating and attach to the head in position for ears. The curved section of the candy coating wafer should fit nicely on the head. When dry, use a toothpick to gently draw a line of coating along the edge of the wafer to help define the ears when dipping.
- Place cake balls in the freezer for around 15 minutes to firm up. Then transfer them to the refrigerator to keep chilled and avoid freezing.
- Melt remaining chocolate candy coating in a heat-proof plastic bowl so that the coating is about three inches deep for easier dipping.
- Melt in the microwave in 30 second intervals on low, and stir in between. Repeat until melted and smooth.
- Dip the tip of a lollipop stick into the melted coating and insert into the cake ball. Dip and remove the pop in one motion without stirring the pop. Note: If your coating is too thick, you can add a little vegetable oil to help thin it and make it easier to work with.
- Gently tap off any excess coating and insert a mini chocolate M&M's candy on it's side in position for the nose while the coating is still wet. Let dry in a Styrofoam block.
- When dry, use a toothpick to etch on brows and mustache to use as a guide.
- Attach white confetti sprinkles in position for the eyes using a toothpick dipped in melted candy coating.
- Melt a little dark chocolate coating and draw on eyebrows using a toothpick.
- Finish the eyes using a black edible ink pen and draw on a cute smile.
- Let dry completely in Styrofoam block.

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You'll need:

- 1 box cake mix
- 1 16 oz can of ready made frosting
- Orange candy coating
- Yellow candy coating
- Dark Pink candy coating
- Chocolate candy coating
- White sanding sugar
- Toothpicks
- 8 inch paper lollipop sticks
- Black edible ink pen or black candy coloring
- Styrofoam block

Truffula Tree Cake Pops

Directions:

- Bake cake as directed on package and cool completely.
- Crumble cake into a large bowl.
- Using the back of a large spoon, mix cake crumbs with about 3/4 of the can of frosting. You won't need the rest.
- Roll mixture into quarter size cake balls and place on a wax paper covered baking sheet.
- Place cake balls in the freezer for around 15 minutes to firm up. Then transfer them to the refrigerator to keep chilled and avoid freezing.
- Melt orange candy coating together with a few chocolate candy coating wafers to tone down the brightness. Add a couple at a time and stir until you achieve the desired shade. You can also omit and leave the trees a brighter color.
- Melt candy coating in a heat-proof plastic bowl so that the coating is about three inches deep for easier dipping.
- Melt in the microwave in 30 second intervals on low, and stir in between. Repeat until melted and smooth.
- Dip the tip of a lollipop stick into the melted coating and insert into the cake ball. Dip and remove in one motion without stirring the pop. Note: If your coating is too thick, you can add a little vegetable oil to help thin it and make it easier to work with.
- Gently tap off any excess coating and place in a Styrofoam block to dry.
- When dry, use a toothpick to apply more orange coating in a swirling direction. Apply layers at a time and let dry somewhat before adding more layers. It helps if the coating is not too hot or has started to cool and thicken.
- Sprinkle a little sanding sugar on top while the coating is still wet.
- Let cake pops dry in a Styrofoam block.
- Repeat with cake balls using yellow and pink candy coating. Tone down the color if you like with a few pieces of chocolate coating.
- Draw on tree trunk markings with a black edible ink pen. Or for a more subtle look use a dry brush with a tiny amount of oil-based black candy coloring to brush markings around the lollipop stick. Make sure to wipe your brush a few times on a towel to get most of the candy coloring off or else it won't dry easily.
- Let cake pops dry in a Styrofoam block.

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