



You'll need:

- 1 box cake mix
- 1 16 oz can of ready made frosting
- Yellow candy coating
- Blue candy coating
- Black or chocolate jimmies
- Candy eyes (regular and jumbo)
- Silver luster dust, clear extract and brush
- Black licorice
- Black and brown edible ink pen
- Black confetti sprinkles, sunflower seeds
- Toothpicks
- Paper lollipop sticks
- Styrofoam block

Minion 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 2/3 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.
- Re-shape balls into smooth cylinders for Minion shapes. Use wax paper to help make the shapes.
- Place shaped balls in the freezer for around 15 minutes to firm up. Then transfer them to the refrigerator to keep chilled and avoid freezing.
- Melt yellow 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. Place candy eyes and insert jimmies on top of head for hair before the coating dries. Place in a Styrofoam block to dry.
- When dry, cut licorice pieces to attach to the Minions' goggles. Attach to the head using melted yellow candy coating as glue.
- Paint rims on candy eyes using silver luster dust mixed with a little clear vanilla extract for the goggles.
- Finish the eyes using a brown and black edible ink pen and white candy coating (optional) dotted on each pupil. Draw in mouths with a brown edible ink pen.
- For the overalls, gently remove pops from lollipop sticks and dip the bottom of each body in melted blue candy coating. Then reinsert the lollipop stick and let dry. Apply more blue candy coating to the front for the overall bibs using a squeeze bottle or a toothpick dipped in coating.
- Optional: Draw on overall straps using a toothpick. Then attach black sunflower seeds for shoes using more melted blue candy coating. Pipe or draw on arms using melted yellow candy coating and a squeeze bottle or toothpicks to apply. Then attach black confetti sprinkles for gloves and the logo patch on front of the Minions' overalls.

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
- White candy coating
- Chocolate, pink or peach candy coating
- Black candy coating
- Red candy coating
- Black licorice
- Brown edible ink pen
- Pink luster dust and brush
- Toothpicks
- Paper lollipop sticks
- Styrofoam block

Agnes 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 2/3 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. Press down on the front area of the pop using a lollipop stick to make an indentation for the eyes and nose.
- 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 black chocolate candy coating in a heat-proof plastic bowl.
- Cut 1 inch pieces of black licorice to use for hair. Dot black candy coating on wax paper and attach four licorice pieces in the center of dotted coating to create Agnes' ponytail. Let dry and set aside black coating.
- Melt white candy coating together with a few chocolate candy coating wafers. You can also use pink or peach coatings. Just add a couple at a time and stir until you achieve the desired flesh 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 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 let dry in a Styrofoam block.
- When dry, dip top of pops in melted black candy coating for her hair. Attach premade ponytails on top while the coating is still wet.
- Draw eyes and mouth with a brown edible ink pen.
- Draw on brows and bangs and then dot on eyes and eyelashes with black candy coating.
- Dot on nose and ears with flesh color candy coating using a toothpick.
- Apply luster dust on cheeks with a dry brush.
- Finish the eyes with a dot of flesh colored candy coating.
- Use red candy coating applied with a toothpick for her hair band.

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
- White candy coating
- Dark pink candy coating
- White and dark pink sixlet candies
- Light colored candy coated sunflower seeds
- Black and pink edible ink pen
- Pink confetti sprinkles
- Candy corn, cut in half
- Gold luster dust, clear extract and brush
- Toothpicks
- Paper lollipop sticks
- Styrofoam block

Unicorn 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 each ball into really rounded cones.
- Place shaped cake balls in the freezer for around 15 minutes to firm up. Then transfer them to the refrigerator to keep chilled and avoid freezing.
- Cut candy corn in half and paint bottoms of each candy with gold luster dust mixed with clear vanilla extract.
- Melt white 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 sunflower seeds in coating and attach on top sides of unicorn head for ears and let dry.
- Dip the tip of a lollipop stick into the melted coating and insert into the bottom of the unicorn shaped cake ball at an angle so the mouth is tilted down. 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. Attach cut candy corn piece on top of the head and pointed forward, place two sixlet eyes and insert a pink confetti sprinkle in position for a tongue before the coating sets. Place in a Styrofoam block to dry.
- When dry, use melted pink candy coating to attach four pink sixlet candies on the back for the unicorn's mane. Then use the pink candy coating to coat the candies. Drag and swirl the toothpick through the coating for flowing hair.
- Dot pink coating on the ears.
- Draw on mouths with a pink edible ink pen. Draw on nostrils and eyes with a black edible ink pen.
- Paint the remaining exposed areas of the candy corn with gold luster dust.
- Let cake pops dry in a 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.