



Cake Pop Cake

READY IN



240 min.

SERVINGS



32

CALORIES



364 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 2 boxes cake mix yellow
- 6 eggs
- 0.7 cup butter softened
- 2 cups water
- 12 oz cream cheese frosting
- 14 oz candy melts white
- 14 oz candy melts
- 32 you will also need: parchment paper
- 1 large weight cream cheese white

- 14 oz candy melts blue
- 6 the petals from dandelion flowers fresh assorted
- 6 you will also need: parchment paper

Equipment

- bowl
- frying pan
- baking sheet
- oven
- knife
- wire rack
- baking pan
- microwave
- lollipop sticks
- drinking straws

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Generously grease 13x9-inch pan and 2 (8-inch) round baking pans and lightly flour, or spray with baking spray with flour.
- Make 1 cake mix as directed on box, using 3 of the eggs, 1/3 cup of the butter and 1 cup of the water.
- Pour into 13x9-inch pan.
- Bake as directed on box. Cool 10 minutes. Run knife around sides of pan to loosen cake; remove from pan to cooling rack. Cool completely, about 1 hour.
- Make second cake mix, using remaining 3 eggs, 1/3 cup butter and 1 cup water.
- Pour into 8-inch pans.
- Bake as directed on box. Cool 10 minutes. Run knife around sides of pans to loosen cakes; remove from pans to cooling rack. Cool completely, about 1 hour.
- Crumble 13x9-inch cake into large bowl.

- Add 1 container of frosting; mix well. Shape by 2 tablespoonfuls into balls. (You should end up with 34 to 36 cake balls; you will need 32 for the cake.)
- Place on cookie sheet. Freeze at least 15 minutes.
- In 2 separate microwavable bowls, microwave white and orange candy melts as directed on bag.
- Remove several cake balls from freezer at a time. Dip tip of 1 lollipop stick into melted candy and insert stick halfway into 1 cake ball. Dip half of the cake balls into melted white candy to cover; tap off excess. Dip remaining half of the cake balls into melted orange candy; tap off excess. Poke opposite ends of sticks into foam block.
- Let stand until set.
- Meanwhile, place 1 cake layer on serving plate; spread with some of the frosting from second container. Top with second layer. Frost top and side of cake with remaining frosting.
- In another microwavable bowl, microwave blue candy melts as directed on bag.
- Transfer melted candy to decorating bag; pipe blue candy in swirled design on white and orange cake pops.
- Let stand until set.
- Insert cake pops into side of frosted cake. Insert stem of each flower into drinking straw, or attach lollipop stick to stem with small rubber band. Decorate top of cake with flowers, making sure only the straw or stick, not the stem, touches the frosting.
- Remove flowers from cake before serving.

Nutrition Facts



■ **PROTEIN 6.19%**
■ **FAT 30.36%**
■ **CARBS 63.45%**

Properties

Glycemic Index:1.56, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:6.2352173691211%

Nutrients (% of daily need)

Calories: 363.76kcal (18.19%), Fat: 12.23g (18.82%), Saturated Fat: 7.89g (49.33%), Carbohydrates: 57.52g (19.17%), Net Carbohydrates: 56.71g (20.62%), Sugar: 31.21g (34.68%), Cholesterol: 43.74mg (14.58%), Sodium: 493.78mg (21.47%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.61g (11.22%), Phosphorus: 173.31mg (17.33%), Selenium: 10.31µg (14.73%), Vitamin B1: 0.2mg (13.21%), Vitamin B2: 0.22mg (12.86%), Folate: 47.87µg (11.97%), Calcium: 110.09mg (11.01%), Manganese: 0.21mg (10.53%), Vitamin B3: 2mg (9.99%), Iron: 1.71mg (9.51%), Copper:

0.07mg (3.47%), Vitamin A: 169.63IU (3.39%), Vitamin E: 0.5mg (3.3%), Fiber: 0.8g (3.22%), Vitamin B5: 0.31mg (3.14%), Zinc: 0.47mg (3.12%), Vitamin B12: 0.19µg (3.09%), Magnesium: 10.83mg (2.71%), Vitamin B6: 0.05mg (2.47%), Potassium: 70.6mg (2.02%), Vitamin K: 1.31µg (1.24%), Vitamin D: 0.17µg (1.1%)