



Candy Corn Halloween Cake Pops

READY IN



180 min.

SERVINGS



72

CALORIES



163 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 box cake mix yellow
- 12 oz fluffy frosting white
- 5 cups candy melts yellow
- 0.3 cup shortening
- 2 cups candy melts
- 1 cup candy melts white
- 72 you will also need: parchment paper
- 1 serving weight cream cheese

Equipment

- bowl
- frying pan
- baking sheet
- oven
- microwave
- lollipop sticks

Directions

- Make and bake cake mix as directed on box for 13x9-inch pan, using water, oil and eggs. Cool. Line cookie sheet with waxed paper. Crumble cake into large bowl.
- Add frosting; mix well.
- Roll into 1-inch balls; shape each ball into triangle, pressing sides flat to look like candy corn.
- Place on cookie sheet. Freeze until firm; keep refrigerated.
- In microwavable bowl, microwave yellow candy melts and 2 tablespoons of the shortening uncovered on Medium (50%) 1 minute, then in 15-second intervals, until melted; stir until smooth. Repeat with orange candy melts and white candy melts, using 1 tablespoon shortening for each. Dip tip of 1 lollipop stick about 1/2 inch into melted yellow candy and insert stick into base of 1 cake triangle no more than halfway. Repeat. Return to cookie sheet. Refrigerate 5 minutes.
- Remove from refrigerator a few at a time. Dip cake triangles in melted yellow candy; tap off excess. Poke opposite end of stick into foam block.
- Let stand until set. Dip two-thirds of each cake triangle into melted orange candy; let stand until set. Dip tips in melted white candy; let stand until set.

Nutrition Facts



Properties

Glycemic Index:0.6, Glycemic Load:1.38, Inflammation Score:-1, Nutrition Score:2.6221738945207%

Nutrients (% of daily need)

Calories: 163.02kcal (8.15%), Fat: 4.98g (7.65%), Saturated Fat: 3.25g (20.29%), Carbohydrates: 26.91g (8.97%), Net Carbohydrates: 26.48g (9.63%), Sugar: 12.87g (14.3%), Cholesterol: 1.71mg (0.57%), Sodium: 181.07mg (7.87%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.13g (4.26%), Selenium: 5.58µg (7.97%), Vitamin B1: 0.12mg (7.72%), Manganese: 0.13mg (6.75%), Vitamin B3: 1.21mg (6.04%), Vitamin B2: 0.1mg (6.04%), Folate: 21.61µg (5.4%), Iron: 0.8mg (4.42%), Phosphorus: 38.57mg (3.86%), Calcium: 24.28mg (2.43%), Fiber: 0.43g (1.71%), Copper: 0.03mg (1.66%), Vitamin E: 0.18mg (1.21%), Magnesium: 4.57mg (1.14%), Vitamin K: 1.2µg (1.14%), Zinc: 0.16mg (1.05%)