



Dainty Daisy Cake Pops

READY IN



180 min.

SERVINGS



54

CALORIES



125 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 box asian rice cracker snack mix
- ☐ 12 oz cream cheese frosting
- ☐ 12 oz candy melts
- ☐ 2 tablespoons shortening
- ☐ 12 oz candy melts
- ☐ 54 you will also need: parchment paper
- ☐ 1 serving weight cream cheese
- ☐ 6 oz candy melts white melted
- ☐ 54 m&m candies yellow

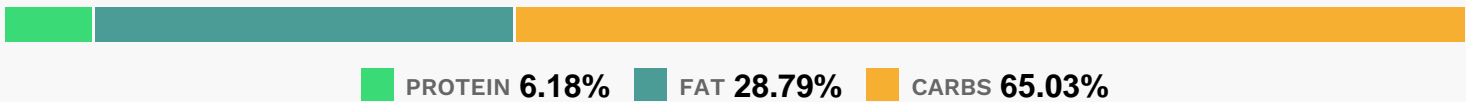
Equipment

- ☐ 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. Shape into 1 1/4-inch balls; place on cookie sheet. Freeze until firm; keep refrigerated.
- ☐ In microwavable bowl, microwave pink candy melts and 1 tablespoon of the shortening uncovered on Medium (50%) 1 minute, then in 15-second intervals, until melted; stir until smooth. Repeat with purple candy melts and remaining 1 tablespoon shortening. Dip tip of 1 lollipop stick about 1/2 inch into melted candy and insert stick into 1 cake ball no more than halfway. Repeat. Return to cookie sheet. Refrigerate 5 minutes.
- ☐ Remove from refrigerator a few at a time. Dip half of cake balls into pink candy and half into purple candy; tap off excess. Poke opposite end of stick into foam block.
- ☐ Let stand until set.
- ☐ With melted white candy, pipe daisy petals on top of each cake pop.
- ☐ Place 1 candy in center of each.
- ☐ Let stand until set.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.0221739240477%

Nutrients (% of daily need)

Calories: 125.39kcal (6.27%), Fat: 3.97g (6.11%), Saturated Fat: 2.33g (14.58%), Carbohydrates: 20.19g (6.73%), Net Carbohydrates: 19.82g (7.21%), Sugar: 8.88g (9.87%), Cholesterol: 1.86mg (0.62%), Sodium: 128.76mg (5.6%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.92g (3.84%), Selenium: 5.39µg (7.7%), Vitamin B1: 0.1mg (6.59%), Manganese: 0.12mg (6.11%), Vitamin B3: 1.03mg (5.16%), Vitamin B2: 0.07mg (4.25%), Folate: 16.37µg (4.09%), Iron: 0.66mg (3.68%), Phosphorus: 15.71mg (1.57%), Fiber: 0.37g (1.48%), Copper: 0.03mg (1.46%), Calcium: 10.36mg (1.04%)