

Pumpkin Cake Pops

Makes about 40 Cake Balls

2 baking sheets with parchment paper

#70 disher "melon baller"

Double boiler

Piece of Styrofoam (10-inch round)

1 recipe	pumpkin cake (you can use any cake recipe that will make a 9x13 or two 9-inch rounds), baked and cooled
2 cups	buttercream frosting (you can make your own or buy a tub of it)
40	lollypop sticks
3 lbs	candy melts or coating
	Sprinkles

1. In a mixing bowl with paddle attachment, crumble the cake into small pieces and add the frosting. Mix only to blend completely.
2. Using a disher, roll the cake mixture into balls and place on prepared baking sheet. After all the cake has been made into balls, place sheet in the freezer for 20 minutes.
3. Meanwhile, melt the candy melts over a double boiler (they may burn in the microwave).
4. Check the balls and make sure they are completely round.
5. Dip a stick (about 1/2 inch) into the melted chocolate and place it into each cake ball. Place into the Styrofoam. Place into the refrigerator.
6. Take each ball and dip into the melted chocolate and place back into the Styrofoam. This will prevent a pool of chocolate on the bottom. If you would like sprinkles, make sure you put a few on the dipped balls before they dry completely.

Note: By changing up the cake, frosting and candy melts the pop flavors are endless.