

Truffula Tree Cake Pops



Materials Needed:

- ✓ Dry cake (can use box cake or premade cake)
- ✓ 1 can of icing
- ✓ 1 pack of candy melts
- ✓ 1 pack of candy sticks
- ✓ Sprinkles
- ✓ Wax paper
- ✓ Foam board (as a pop stand if you want the pops to be round)

For safety reasons, you must have an adult assist you with this activity.

Steps:

1. If you do not have leftover dry cake, bake a cake according to package instructions and let cool. You can use any flavor!



2. Use a food processor to turn the cake into a breadcrumb consistency. If you do not have a food processor you can also crumble the cake by hand.



3. Mix the cake crumbs with your icing (We used about 3/4 of the jar but you may need to add it slowly to get the right mix). You want it to be almost like dough but not too sticky from the icing. If you find it too sticky, add a little more cake in and if you find it too dry, add more icing.



4. Roll the dough and form into balls. Place on wax or parchment paper and let chill in the refrigerator.



5. Melt the candy melts in the microwave according to the package directions. Be careful and heat them in short 5-10 second bursts! If you over-heat your chocolates, add some shortening to thicken the consistency.



6. Dip the candy sticks in the candy melt mixture and place halfway through the balls. Allow the candy mixture to harden on the cake balls.



7. Dip the cake pops into the melted chocolate coating and then let the excess coating drip off to one side. You can also add sprinkles at this point before the chocolate coating dries completely. Place in a foam board to dry if you would like your cake pops to be round, or set them back on the wax paper with the stick pointing up.



Additional Skill Practice:

Here are some additional skills you can work on with your kiddo related to this craft:

- Likes vs. dislikes – what do you think about the cake pop?
- Shape identification – what shape are the cake pops?