



Red Velvet Cake Pops

Makes 50 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients	Directions	
<p>1 box (15.25 to 16.5 ounces) red velvet, devil's food or your favorite cake mix</p> <p>3 large eggs</p> <p>1/3 cup vegetable oil</p> <p>1/3 cup water</p> <p>1 cup prepared cream cheese frosting</p> <p>24 to 32 ounces white or dark melting wafers or bark for coating</p> <p>1 cup (6 ounces) semi-sweet chocolate mini chips</p> <p>Colored sprinkles for decorating (optional)</p>	<ol style="list-style-type: none"> 1. Wash hands with soap and water. 2. Prepare cake mix using water, eggs and oil according to package directions. 3. Wash hands with soap and water after handling eggs. 4. Bake cake according to package directions using a 13 x 9-inch baking pan. 5. Crumble cake into a large bowl. Add frosting and 1 cup morsels; stir until texture is similar to cookie dough. Scoop mixture by slightly rounded tablespoon; roll into 1 1/2-inch balls. Place on parchment paper-lined tray. 6. Freeze for 15 to 30 minutes or until firm (not frozen) or cover and refrigerate for a few hours or until firm. 7. Melt candy coating according to package directions. If balls were in freezer, transfer to refrigerator. 8. Remove a few balls at a time from refrigerator. Dip tip of 1 (4-inch) lollipop stick into melted coating and then insert halfway into a cake ball. Repeat with additional lollipop sticks and cake balls, transferring to refrigerator to set up for 5 minutes. 9. Once set, remove a few balls at a time from refrigerator. Dip each cake ball into melted coating, gently tapping off excess. Place on parchment paper-lined tray or in plastic foam block or cake pop stand. Dust with sprinkles or sprinkle with mini morsels. Tip: If you have extra melted coating left over, drizzle over pops in a zigzag pattern to decorate. 10. Refrigerate for 15 minutes or until set. 	

Get more recipes at www.fightbac.org/saferecipes

