



Balloon Cake Pop Recipe

Makes around 30 cake pops

Ingredients

1 large cake (approximately 350g-400g) or around 15-20 small cakes (any flavour, store-bought or homemade)

1 tub of frosting (store-bought or mix icing sugar and butter together)

200g icing or melted chocolate

Equipment

Large bowls

Wooden spoons

Small spoons

Small plates or boards

Fridge or freezer

Baking tray or large plate

Baking paper

Polystyrene block

Lollipop sticks (round candy sticks work best)

Method

1. First, wash your hands and put on an apron.
2. Next, crumble the cake into a large bowl.
3. Then, add 1 or 2 spoonfuls of frosting at a time to the cake crumbs and mix together to form a dough.
4. Scoop a small spoonful of the mixture onto a board or plate.
5. Roll the dough into a ball shape and then pinch one end to make into a balloon shape. Repeat until all the dough is used.
6. Place the dough balloon onto a baking tray or large plate and place into the fridge or freezer for around 5 minutes to enable the dough to harden.
7. Remove from the fridge and carefully insert a lollipop stick into the pinched end of each cake pop.
8. Place back into the fridge for around 1 hour or a freezer for around 30 minutes.
9. Mix some icing or melted chocolate in some small bowls.
10. Once the cake pops have cooled, dip them into the icing or chocolate. Use a small spoon to cover the cake pop with the icing or chocolate.
11. Gently tap the stick on the side of the bowl to remove any drips and then push the stick into the polystyrene block to enable the cake pop to dry.
12. The cake pops are then ready to eat.