



You will need

Equipment

- 2 x 20cm cake tins
- Baking paper
- Mixing bowl
- Wooden spoon
- Electric whisk or stand mixer
- Cooling rack

For the cake

- 3 eggs
- 1/2 cup vegetable oil
- 1 tsp vanilla extract
- 1/2 cup milk
- 180g flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 150g caster sugar
- 1 tsp ground cinnamon

To decorate

- 150g white chocolate, melted
- Food colouring
- Yellow fondant icing
- Sprinkles of your choice
- Cake pop sticks

For the icing

- 1 1/4 sticks (140g) unsalted butter, softened
- 1 cup + 2 tbsp (140g) icing sugar, sifted
- 1 tsp vanilla extract



Instructions

1. Pre-heat the oven to 180°C (355°F). Grease and line your cake tins.
2. Mix all the wet ingredients for the cake together.
3. Sift in the dry ingredients and mix with a wooden spoon until the batter is smooth.
4. Divide the mixture between the two cake tins.
5. Bake for 18 minutes and allow to cool completely.

Festive Cake Pops (continued)



6. Using a mixer, beat the butter for the icing until it is pale and fluffy. Add the icing sugar gradually as you continue to beat the mixture.
7. Add in the vanilla extract and beat the mixture for another 5 minutes.
8. Crumble your cooled cake into crumbs. Add your icing and mix until it begins to clump together well.
9. Refrigerate the mixture for an hour.
10. Form the mixture into balls using your hands.
11. Melt your white chocolate over boiling water, or gradually in a microwave.
12. Add a little food colouring.
13. Dip one end of a cake pop stick in the chocolate and then poke it into a cake ball. Allow it to set for 5 minutes.
14. Dip the entire cake pop into the chocolate and then add any sprinkles you want. Add some fondant icing or marzipan to create the top of the bauble and leave them to dry upright (we poked holes in an old tissue box to stand them up in).

