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## Starbucks cake pop recipe chocolate

April 27, 2016 0 Comments The Best Cake Pops Recipe - Like Starbucks (Chocolate or Vanilla/Birthday Cake) OK, my daughter loves cake pops. Especially the cake pops from Starbucks - chocolate ones and birthday cake ones. So do her friends. Annnnd, I think I'm a big fan as well. So when she suggested cake pops at her New Year's Eve party this year, who was I to say no? I looked up several recipes online to find just the right recipe that would work for me, and changed it a bit to suit my taste – and came up with what I think is the best Cake Pop recipe out there. So here goes ... First thing first Cake pops is pretty easy - just crumbled cake, mixed with icing and rolled into a ball, put on a stick and dipped in melted candy with sprinkles. They are easy, but they also take time and patience. So devote an afternoon, put on some music and get ready to have fun! WHAT TO BUY 1 box cake mix (chocolate or vanilla or both!) 1 16-ounce tub of finished glass frosting (chocolate or vanilla or both!) 48 ounces. candy coating (chocolate or vanilla or both!) 48 lollipops Sticks Food color (optional) Sprinkles (optional) What you need from the kitchen A few large mixing bowls A microwave safe plastic or metal bowl A large mix spoon A Parchment paper A pair of large baking sheets A styrofoam bloke to put the popper in make 48 CAKE POPS In 10 EASY BAKES: Bake the cake as straightened on the box. COOL: Let your cake cool, and when the cake is cool, line your baking sheets with parchment paper. CRUMBLE: Crumble the cake into a bowl and make sure its broken up into small pieces. ADD FROSTING: Add about 3/4 of the glaze to the bowl and mix it around with a spoon or your hands until it is damp and you can form balls out of it. Start a little at a time - don't use too much icing or the cake pops will be too moist. ROLL: Roll your cake/frosting mix into 1 1/2 inch balls and place them on parchment-lined baking sheets. CHILL: Put the little babies in the fridge and leave to cool. Give them a few hours. If you're busy or impatient like me, try the freezer for between 15-30 minutes. You don't want them frozen yourself, so keep an eye on them. PREP COATING: Put about 16 ounces of candy coating in a microwave-safe bowl and melt it according to the instructions on the packet. Don't overheat it or it will break up and you'll have big mess on your hands. Stir it really well so it's nice and smoooooth. Pro tip #1: If your candy coating is too thick, it will be a mess and your cake pops won't turn out right. If it's too thick, you can add a little vegetable oil to thin it out a bit. This is critical at this point, so don't skip this step. Make sure its smoooooth and thin. Pro tip #2: If you use white-chocolate candy coating, you can use a few drops of food coloring to make it look all colored and beautiful. DIP: OK, now you're ready the fun part. Take a few balls out of the fridge and dip 1/2 inch of the stick in melted candy coating. Now put the stick in a cake ball, about 1/2 way through. Gently dip that ball into the candy coating up to the bottom of the stick (it will help to secure the ball to the stick). You want the coating to be thin, so it can take some practice. Don't dip it in twice or it will be too thick. Like I said, it may take a little practice to get your dipping technique just right. Trust, you can do it. ROT: When you pull the cake pop out of the coating, it will drip slightly, then gently rotate it and press it so that the coating looks neat and even. A good presentation is key because the better they look, the more chance you have of taking great Instagram photos and impressing your friends with how cool you are. SPRINKLE: Now get some beautiful sprinkles and shake them on your beautiful new cake pop, while the candy coating hasn't hardened yet. Put the cake pop in your styrofoam block. Or if you're lazy and don't have a styrofoam block, you can gently lay it down on a piece of parchment paper and get a handle on the fact that your cake pop will be a little crooked. Good job, you do your first Cake Pops and I'm sure Starbucks will be jealous. Your next job is to eat as many as you can before your kids realize what happened. This cake popper recipe is a copycat of Starbucks' birthday cake pop. If you've ever been to Starbucks you probably saw their famous pink birthday cake pops through a glass of sweet goodies. This little treat is a combination of vanilla cake, icing, and pink candy coating. If you plan to turn these bite sized treats into a party, be sure to try my easy red velvet cake pops (VIDEO) or my no-bake oreo cake pops (VIDEO)! This easy to follow video tutorial will help you learn all the tips and tricks on how to make the best copycat Starbucks Birthday Cake Pops right at home. Or you can always refer to my ultimate cake pop guide for more tips! This recipe was originally posted on Apr 30, 2015, we've tweaked it a bit since then. How to make Cake Pop Recipe Bake vanilla cake, let it cool and remove the outer brownish layer with a knife. Crumble the cake into small pieces and mix it with icing. Shape crumbs into cake balls. Dip the end of a cake pop stick into melted candy melts and insert the stick halfway through each cake ball. Freeze vanilla cake pops for 15 minutes. Pour melted candy melt into a high narrow cup and dip each cake pop into candy melts. Then tap off excess sweets and sprinkle with nonpareils. Place the finished vanilla cake pops in a block of styrofoam so it can cool and stiffen. What is a Cake Pop A cake pop is pretty much a baked cake that is crumbled into fine pieces, then it is mixed with frosting. It is then compressed into a cake ball. Then it is placed on a stick and dipped in melted candy melts. TIPS to make perfect Starbucks cake pops A good way to know if icing and cake crumbs are good is compressing a handful of handfuls of control to ensure that there is no more marbled glaze visible. Remove and discard the outer layer of the baked cake. It tends to be drier than the rest of the cake, therefore it can cause the cake ball to fall apart. How to melt Wilton candy melts If your candy coating is too thick after melting, add some kind of shortening such as Crisco or coconut oil to thin it out. TIPS on dipping the cake pops When you dip the cake pop in the candy coating, don't swirl the cake pop around. Instead, bring it straight down, dip, and slowly bring it back up so it doesn't break apart. After the cake pops have been dipped in melted candy, quickly pressing on the hand that keeps the cake pop to help release excess candy melt. Ingredients to make cake pops white cake mix (requires egg, water and oil) vanilla frosting candy melts Crisco shortening Equipment for cake pops cake pop sticks cake pop past 1 1/4 inch in diameter (or small cookie scoop) sprinkles Styrofoam How to store cake popper Keep the cake popper at room temperature in an airtight container. Cooling will cause condensation to form over the cake pop. Bake the cake according to the package and bone it cool down to room temperature. Cut the cake into 4 pieces and peel away browned without layers of cake. I peel the outer layer because it tends to be too dry to form the cake pop. In a large bowl, crumble the cake with your hands. Add 2 tbsp frosting to the crumbled cake and mix with a spoon or your hands. Shape the cake into balls and place them in the cake pop earlier. Make sure that the cake ball is a little bit larger than the size of the press. When the cake ball is pressed tightly, remove the extra cake from the sides and roll the ball with your hands to smooth out any shortcomings. Melt about 1/4 cup of candy melts in a small bowl. Heat for 30 second intervals to avoid overheating of the candy. Dip the tip of each cake pop stick into melted candy and poke it into that ball about halfway through. Place each cake pop on a baking sheet and transfer to the freezer for about 20 minutes. Meanwhile, melt the rest of the sweets in a bowl. Be sure to melt them in 30 second intervals with mixing in between. Once melted well, add 1 1/2 tsp Crisco shortening and mix well with a whisk or fork. Then pour the melted candy into a tall narrow cup. Once the cake pops have been in the freezer for 20 min, dip each in the cup and tilt to the sides slowly to make sure the whole cake pop is covered. Then slowly pull up the cake pop. (Don't swirl the cake pop) Keep the cake pop in one hand and press your wrist so all the extra melted sweets drip out. Sprinkle pop immediately, then sprinkle stick to it before the candy hardens. Place in a Styrofoam block and leave it for about an hour. Store the cake pops at room temperature. Cooling will cause condensation to form over the cake pop. Serving: 1cake pop | Calories: 119kcal | Carbohydrates: 22g | Fat: 3g | Saturated fat: 2g | Sodium: | Potassium: 13 mg | Sugar: 13g | Calcium: 47 mg | Iron: 0.4mg Ps: We've updated some of the pictures in this recipe, here are some of our old pictures. Images.