



## How to make cake pops

### Ingredients (makes approximately 20 pops)

A 23×23 cm vanilla sponge cake

60g butter

2 cups icing sugar

2 Tbsp milk

400g chocolate

Sprinkles/nuts for decoration

20 lollipop sticks

You will also need a [mixing bowl](#) and a large [wooden spoon](#).

### Method

1. Trim about 1cm off each side of the cake, discarding the 'crusts'. Now crumble the cake into fine crumbs in a large mixing bowl.
2. With an electric mixer, mix the butter, icing sugar and milk together to form a buttercream.
3. Spoon the buttercream into the mixing bowl with the cake, and mix together with a wooden spoon.
4. Now roll your mixture into balls about 2cm in diameter. Lay them on a tray and insert the lollipop sticks.
5. Freeze your cake balls for about ten minutes.
6. In the mean time, melt your chocolate. You will need to temper your chocolate so that it is shiny and grease-free. (For instructions on how to temper your chocolate, have a look at the [Science Behind Tempering Chocolate](#).)
7. One by one, spoon some chocolate over your frozen cake pops and add your decorations while the chocolate is still warm.
8. Leave the pops in the fridge to set for a few minutes. (I stuck mine in an old piece of polystyrene to keep them upright).