



# CLEVER BELLY

K I T C H E N

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## Reindeer Cake Pops

It's time to have some fun with these delicious cake pops. I used cake made by Grain Free Sisters :D

### Equipment:

Chopping board and grip  
Knife  
Measuring cups, spoons and jug  
Scales  
8 x 8 cake tin  
Kitchen aid type mixer  
Skewers  
Saucepan  
Metal bowl  
Piece of foam to stand cake pops in

### Ingredients:

#### Cake:

$\frac{3}{4}$  cup all-purpose flour (scooped, 105 grams)  
 $\frac{1}{4}$  teaspoon baking powder  
 $\frac{1}{8}$  teaspoon baking soda  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{4}$  cup unsalted butter (room temperature, 55 grams)  
 $\frac{1}{2}$  cup granulated sugar (100 grams)  
1 large egg (room temperature)  
1 teaspoon pure vanilla extract  
 $\frac{1}{2}$  cup whole milk (120 millilitres)

#### Icing:

$3 \frac{1}{2}$  Tablespoons unsalted butter (room temperature, 50 grams)  
 $1 \frac{1}{3}$  cup confectioners' sugar (105 grams)  
1 - 2 teaspoons whole milk  
 $\frac{1}{2}$  teaspoon pure vanilla extract

	<p><b>Decorating:</b></p> <ul style="list-style-type: none"><li>565g milk chocolate melts (or pure milk chocolate)</li><li>40 cake skewers</li><li>20 lolly eyes (mints work well)</li><li>20 red m &amp; m's</li><li>20 pretzels</li></ul> <p>A stand to hold the cake pops (I used a foam box with tiny holes poked in it).</p>
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**What to do:**

**Cake:**

1. Preheat the oven to 180 degrees C. Grease an 8" x 8" metal baking dish.
2. In a medium mixing bowl, mix the flour, baking powder, baking soda, and salt.
3. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar. Add in the egg, vanilla, and milk, and stir to combine.
4. Add in the flour mixture, a little at a time, and stir to combine.
5. Pour the batter into the greased baking dish, and bake for 30 minutes, or until a toothpick inserted in the centre comes out clean. Let cool completely.

**Frosting:**

1. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter for two minutes. Add in the confectioners' sugar, vanilla, and whole milk, turn the speed to low, and then slowly turn the speed up to high. Beat on high for 3 minutes (the frosting should be light and fluffy).

**Cake Pops:**

1. Crumble the cake, making sure there are no large pieces. Add the cake crumbs to the frosting and stir to combine.
2. Using a small cookie scoop (roughly 1 ½ Tablespoons each), scoop the dough into balls onto a nonstick baking sheet. Freeze for 1 hour (or refrigerate for 2 hours).

## **Decorating:**

1. Melt the chocolate in a bowl using the double boiler method (over a pot of hot water that is simmering).
2. Remove 1 to 2 cake pop balls at a time. Roll the cake pop to round the edge that flattened during freezing. Poke a small hole in the bottom of the cake pop, then dip the edge of the cake pop stick in the chocolate, then place the dipped edge in the hole (using the chocolate to act as a glue to hold the cake pop and the stick together). Once the stick has hardened in place, swirl the cake pop around in the melted chocolate to coat. Wait a couple of seconds then add the lolly eyes, the lolly nose, and the antlers (being sure to gently press the antlers into the cake just a little bit - if you press too hard and the antlers will break, too soft and the antlers won't adhere).
3. Place on a stand to let dry for 1 hour.