

# DIY CHICK CAKE POPS

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## SUPPLIES NEEDED

Use your favorite cake pop recipe or choose one of my favorites below	
Wilton Candy Melts (yellow and orange)	
leaf shaped candy decorations	
chocolate chips	
lollipop sticks	

## LET'S MAKE IT!

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In a small, deep bowl, microwave, melt yellow Wilton candy melts 30 seconds at a time. Remove, stir and repeat in 30 second increments until liquid. Dip one end of a lollipop stick into melted candy and insert 1/2 way into cake ball. Poke cake pop stick into a styrofoam block to dry.

### Make Beaks

Melt orange candy melts as described above. When liquid, pour a small amount into a cake decorating bag fitted with a #5 tip and pipe out beaks onto parchment paper or waxed paper. (In lieu of a decorating bag, use a Ziplock bag, snipping off a small hole in one corner of the bag). Candy hardens quickly. Dab a tiny amount of candy melt onto the back of the beak and affix to cake pop.

### Apply the Feet

Dab a tiny amount of yellow candy melt onto the back of leaf-shaped candy decorations and affix to cake pop.

### Make Eyes

Melt a few chocolate chips as described above. Dip the end of a lollipop stick into the chocolate and dab dots onto cake pop.

# NO-BAKE OREO COOKIE CAKE BALLS

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## INGREDIENTS

1 package Oreo cookies

8 ounces softened cream cheese

## LET'S MAKE IT!

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In food processor, grind up cookies then transfer to a bowl.

Add cream cheese and mix BY HAND until it's the consistency of PlayDoh.

Roll into 1" balls and refrigerate 10 minutes before assembly.

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# CAKE BALLS RECIPE FROM BAKERELLA

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## INGREDIENTS

1 box cake mix (bake as directed on box for 9 x 13 cake)

Wilton Candy Melts

1 can frosting (16 oz.)

Parchment paper

## LET'S MAKE IT!

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After the cake has cooled completely, crumble into large bowl or in food processor.

Mix thoroughly with 1/2 can of frosting.

Roll mixture into quarter size balls and place on cookie sheet. (Should yield 45-50)

Chill for several hours before assembly.