## The Wilton Method Creative Cake Pops



SUPPLIES

- 1 baked $8^{\prime \prime}$ or $9^{\prime \prime}\left(20.3 \mathrm{~cm}\right.$ or 22.8 cm ) round x $2^{\prime \prime}$. Wilton Color Mist ${ }^{\text {TM }}$ Food Color Spray: Silver,
$(5 \mathrm{~cm})$ high cake
- Large bowl
- Buttercream icing (recipe included)
- Measuring cups and spoons
- Wilton Candy Melts® Candy: Bright White, Dark Cocoa, Black
- Glass bowl or other microwave-safe container
- Wilton Lollipop Sticks
- Parchment paper or waxed paper
- Wilton Candy Color Sets: Primary, Garden
- Wilton Disposable Candy Decorating Bags,

Disposable Decorating Bags or Parchment Triangles

- Wilton White Cake Sparkles
- Wilton Pearlized Sugars: Silver, Sapphire
- Wilton Pink Jimmies
- Wilton Pearl Dust™ Edible Accents: Bronze, Silver, Orchid Pink, Gold, White
- Pure lemon extract
- Food-safe brushes

Pearl, Gold, Violet

- Wilton Hibiscus Royal Icing Flower Icing Decorations
- Light corn syrup
- Rolling pin
- Knife
- Wilton Fondant Shaping Foam
- Wilton Flower Forming Cups
- Small flower cutters
- Wilton Colored Sugars: Red


## Optional Class Equipment

- Cookie pan or sheet pan
- Wilton 5-Pc. Decorating Brush Set
- Wilton 9 in. Fondant Roller
- Wilton Candy Melts Candy Melting Pot
- Wilton Gum Paste Flower Cutter Set
- Wilton Flower and Leaf Mini Fondant Cut-Outs


## CAKE POPS

Use a $1 / 2$ cup of buttercream icing for one 8 " $(20.3 \mathrm{~cm})$ round cakes. Makes 48 medium cake pops ( $11 / 2$ " or 3.8 cm around) or 24 large cake pops ( $2^{1 ⁄ 2} 2^{\prime \prime}$ or 6.3 cm ).

## WILTON BUTTERCREAM ICING

Yield: about 4 cups icing, medium consistency

| INGREDIENIS | VOLUME | GRAMS | OUNGES | MILITITERS |
| :--- | :---: | :---: | :---: | :---: |
| Solid vegetable shortening | $3 / 4$ cup | 144 | 5 |  |
| Butter or margarine, <br> softened | $3 / 4$ <br> $(11 / 2$ cup sticks) | 170 | 6 |  |
| Wilton Imitation Clear Vanilla <br> Extract | $11 / 2$ teaspoons | 9 | $1 / 4$ | 8 mL |
| Sifted confectioners' sugar | 6 cups | 690 | 24 |  |
| Milk or water | 3 tablespoons | 40 | $11 / 2$ | 45 mL |

## Preparation

- In large bowl, beat shortening and butter with electric mixer until light and fluffy. Beat in vanilla.
- Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all of the sugar has been mixed in, icing will appear dry.
- Gradually add milk; beat at medium speed until light and fluffy.


## Tips

- Keep bowl covered with a damp cloth until ready to use.
- If using a hand mixer, beat shortening, butter and liquid first, then add sugar, as above. It may be necessary to add additional sugar for the correct consistency.
- For best results, keep icing bowl in refrigerator when not in use.
- Refrigerated in an airtight container, this icing can be stored 2 weeks. Bring to room temperature and beat well before using.
- For a slightly less sweet icing, add a pinch to $1 / 8$ teaspoon salt to the recipe. It's best to dissolve the salt in the liquid before adding.
- For a stiff consistency pure-white buttercream icing, substitute an additional $3 / 4$ cup solid vegetable shortening for the butter. Adding 1 tablespoon Wilton Meringue Powder to the icing makes the icing more stable and allows decorations to hold up in warm, humid weather.
- Substitute heavy whipping cream for the milk or water for an extra-creamy taste.
- You can easily double this recipe.


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## YELLOW CAKE

Yield: Two 8" (20.3 cm) round cakes

| INGREDIENIS |  | VOLUME | GRAMS |
| :--- | :---: | :---: | :---: |
| Sifted cake flour | $31 / 2$ cups | 324 g | $11 \frac{1}{2}$ ounces |
| Baking powder | 1 tablespoon | 11 g | $1 / 2$ ounce |
| Salt | 1 teaspoon | 7 g | $1 / 4$ ounce |
| Butter | 1 cup | 227 g | 8 ounces |
| Granulated sugar | 2 cups | 400 g | 14 ounces |
| Eggs | 4 | 201 g | 7 ounces |
| Vanilla extract | 2 teaspoons | 8 g | $1 / 3$ ounce |
| Milk | 1 cup | 246 g | $83 / 4$ ounces |

## Preparation

- Preheat oven to $350^{\circ} \mathrm{F}\left(175^{\circ} \mathrm{C}\right)$. Prepare two $8^{\prime \prime}(20.3 \mathrm{~cm})$ round aluminum pans with Cake Release ${ }^{\top \mathrm{M}}$ pan coating.
- In large bowl, stir together flour, baking powder and salt. Set aside. In large bowl, beat butter and sugar with electric mixer until light and fluffy. Add eggs and vanilla; mix well. Add flour mixture alternately with milk, beating well after each addition. Continue beating 1 minute. Pour into prepared pans.
- Bake for 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes on cooling grid; remove from pan and cool completely.

