

Homemade Cake Pops

Learn to make perfect homemade cake pops with this easy recipe. Moist cake mixed with frosting, dipped in chocolate coating for a delightful treat.

1h 30min

PREP

30 min

COOK

2h

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Instructions

- 1 Prepare the cake base**

Preheat oven to 175°C (350°F) and bake your cake according to package directions in a greased 9x13 inch pan until a toothpick inserted in center comes out clean, about 25-30 minutes.
- 2** Cool cake completely in the pan for 2 hours at room temperature until no warmth remains when touched.
- 3** Crumble the cooled cake into fine, uniform crumbs using your hands, breaking up any large pieces until the texture resembles coarse breadcrumbs.
- 4** Mix in frosting 1 tablespoon at a time, starting with 3 tablespoons, until the mixture just holds together when squeezed in your palm without being sticky or wet.
- 5 Form and chill**

Roll mixture into 20 balls of 1.5-inch diameter using a cookie scoop for uniform size, placing each on a parchment-lined baking sheet.
- 6** Refrigerate cake balls for 2 hours until firm and cold to the touch.
- 7 Prepare for dipping**

Melt 2 tablespoons of candy coating in a microwave-safe bowl in 30-second intervals, stirring between each interval until completely smooth and flowing.
- 8** Dip each lollipop stick 1/2 inch deep into the melted coating, then immediately insert into a cake ball, pushing halfway through.
- 9** Return cake pops to refrigerator for 20 minutes until the coating on the sticks has set completely.
- 10 Coat the cake pops**

Melt the remaining candy coating in a deep, narrow bowl in 30-second microwave intervals, stirring until

completely smooth and flowing like thick cream.

- 11 Dip each cake pop straight down into the coating until completely submerged, then lift and gently tap the stick against the bowl rim 3-4 times to remove excess coating.
- 12 Insert finished cake pops upright into a styrofoam block and let stand for 15 minutes until the coating is completely set and no longer tacky to the touch.

Tips

Use day-old cake for the best texture – freshly baked cake can be too soft and create overly wet cake pops that don't hold their shape properly.

Crumble cake with your hands rather than a food processor for better texture control, ensuring no large chunks remain while avoiding over-processing into powder.

Add frosting gradually, starting with just 2-3 tablespoons per cake, until the mixture barely holds together when squeezed – too much creates mushy cake pops.

Chill formed cake balls for exactly 2 hours in the refrigerator, or 15-20 minutes in the freezer – too cold causes coating to crack, too warm causes falling apart.

Test coating temperature on one cake pop first – it should flow smoothly off a spoon and coat evenly without being so hot it melts the cake ball.

Tap the stick gently on the bowl's rim after dipping to remove excess coating, then rotate slightly to smooth any drip marks before the coating sets.

Work in batches of 6-8 cake pops to ensure the coating stays at the proper temperature and consistency throughout the dipping process.

Insert sticks only 1/2 to 2/3 into each cake ball – going too deep can cause cracking, while shallow insertion leads to falling off during dipping.