

2009 STRAWBERRY FESTIVAL RECIPE CONTEST

Winner – Stacey Pereira

STRAWBERRY CAKE POPS

Cake

- 1 box white cake mix
- 4 eggs
- 2/3 cup oil
- 1 cup frozen strawberries, pureed (thawed first, leave in all juice)
- 1 small box vanilla pudding
- 1/3 cup whole milk
- 1 tsp. Vanilla
- red food coloring (optional)

Sift together cake mix and pudding into mixing bowl. Add the rest of the ingredients. Mix until well combined. Add red food coloring, if desired. Bake at 300 degrees until toothpick test comes out clean.

Icing

- ½ cup butter
- 1 pound confectioners sugar
- ¼ cup pureed strawberries

Beat butter and confectioners sugar until smooth. Add strawberries and mix until combined.

Chocolate

2-3 bags of your favorite chocolate chips

1. After cake is cooked and cooled completely, crumble into large bowl.
2. Mix thoroughly with icing (use only what would be equivalent to 1 can of frosting. You may not need the entire can of frosting, so start out using almost the entire can and add more if needed.)
3. Roll mixture into quarter size balls and place on wax paper covered cookie sheet. (Should make 45-50.)
4. Melt chocolate in the microwave per directions on package. (30 second intervals, stirring in between.)
5. Dip the tip of your lollipop stick in a little of the melted candy coating and insert into the cake balls. (Insert a little less than halfway.)
6. Place them in a freezer for 15-20 minutes until firm.
7. Once firm, carefully insert the cake ball into the candy coating by holding the lollipop stick and rotating until covered. Once covered remove and softly tap and rotate until the excess chocolate falls off. Don't tap too hard or the cake ball will fall off, too.
8. Place in a Styrofoam block to dry.
9. Decorate accordingly.