

How to Make Brownie or Cake Pops

Brownie and cake pops are super cute . . . and very good. Kids of every age light up when they see them. They are perfect for a party but they will make any occasion special.

Brownie or cake pops are brownies or cake on a stick dipped in chocolate and then decorated. They are super easy. Just follow these directions.

What you'll need:

- A fudgy brownie mix or cake mix
- A tub of store-bought frosting (for cake pops)
- Dark chocolate wafers (optional)
- White chocolate wafers
- Craft sticks
- PPJimmies or other sprinkles

Step one: Bake them.

For Brownies: Make them according to the recipe or package directions. Bake them on parchment paper so you can remove them from the pan completely. Moist, fudgy brownies work best. With a greased knife, cut off the crusts and cut into small bars. Let them cool to where they are easy to handle.

For Cake: Make the cake according to the recipe or package directions. Bake it in a 9 x 13-inch baking pan. Let cool.

Step two: Mold them into balls.

For Brownies: If your brownies are moist and fudgy, they will cling together easily. Grease your hands to keep them from getting too sticky. Try to roll the top of the brownie into the center of your ball. The crackly top has dry edges that make it hard to make your ball nice and round.

For Cake: Put the cake into a large bowl and break into small crumbs. Add 1/3 to 1/2 of your tub of frosting to the cake crumbs and mix together until it is moist enough to form balls. Your mixer works well.

Step three: Insert craft sticks into each ball.

Go ahead and push them almost all the way down to the bottom. You want to make sure you don't lose your brownie ball while dipping. Sometimes it helps to dip the tip of your stick into the melted chocolate before dipping it into the ball. Flat craft sticks seem to hold the ball better as well. Let them cool completely before you start dipping them in chocolate.

Step four: Dip the balls in melted dark chocolate (optional).

To melt the chocolate wafers, microwave in 15 second intervals stirring after each until they are smooth. Do not over do it. If you cook the chocolate it will not set up very pretty. Dip the brownie pops into the melted dark chocolate completely. We don't want to see any of the brownie. Mugs work very well for these. They are the perfect size and the thick mug holds the heat in so that the chocolate stays warm for a while. Let the chocolate set before you start dipping the pops in the white chocolate. They will no longer look shiny and will get a dull appearance when the chocolate is set up.

Step five: Dip the balls in melted white chocolate.

If you dipped your balls into the dark chocolate first then only dip the pops 80% of the way into the white chocolate. It looks nice to see the dark chocolate layer. Otherwise, dip the whole ball into the white chocolate to cover it completely. Let the white chocolate set up a little bit before dipping them any sprinkles. If the chocolate is too drippy the sprinkles will drip right off your pop.

Step six: Roll the balls in PPJimmies or other sprinkles.

Standard paper muffin liners worked well to set out all my jimmies. Only dip them half way up the pops so you can still see the white chocolate layer. Roll them in the jimmies if you have to. Let them cool and tie a ribbon on each stick. If you are not going to be serving them right away wrap each one individually in plastic wrap and then tie with the ribbons.

Variations

Try adding 1 teaspoon of flavor to the cake before baking it and adding 1 teaspoon of flavor to the cake/frosting mixture before forming the balls. For added color add food coloring to the cake and frosting as well. Also, you can add sprinkles to the cake/frosting mixture.

