

Cake Pops - Syllabus / Supply List

1 Session Length of Class 2 hrs.

- Bring your class registration receipt, pen or pencil, notepad, and supplies to each session.
- If you are unable to attend a session, contact us [HERE](#). There are not any makeup classes, but the instructor will work with you to answer any questions on lessons you have missed.
- You will be contacted 2 hours prior to the start of session if bad weather or illness causes a session to be cancelled. The Class Instructor will reschedule the class.

At the end of this class, you will be able to:

- Create bite-sized treats on a stick! And it's easier than you think!

Supply List - You will need to bring the following items to class. *The supply list is showing suggested items, but you may substitute for a different color, etc. to further personalize your project or if an item is out of stock.*

Required (May need to purchase):

1. Candy Melts Candy Melting Pot
2. Candy Melts, 1-2 of your choice or Candy Dips, color of choice
3. Pops, Cookie Treat, or Lollipop Sticks, size and color of choice
4. Colored Sugars and Sprinkles, 2-3 of your choice
5. Candy Eyeballs
6. Disposable Decorating Bags
7. Piping Gel
8. Tip 3

Optional:

9. Pops Decorating Stand or Pops Display Stand
10. POPS! sweets on a stick! Publication

Additional Supplies Required from Home:

1. ½ cup of Decorator Buttercream Icing or 1 recipe of [Class Buttercream Icing](#) (if not using Decorator Buttercream Icing) recipe located here <http://www.plumforest.com/resources>
2. 1 recipe of cake pops, unformed
3. Paper napkins
4. Scissors
5. Spatula
11. Small container of shortening
12. Disposable reusable cloths, dampened
13. Apron
14. 2 shallow bowls
15. Container to transport pops
16. Wax Paper
17. Plastic bag to take home used supplies
18. Box or foam block for holding pops (in place of optional treat stand)

CAKE BALL POPS RECIPE

** This recipe is specially formulated to work in class, please use as directed. **

- 1 box of favorite cake mix
- ¼ cup + 1 tablespoon creamy icing, any flavor
 - Prepare cake mix according to the package directions for the cake recipe. After baking, cake should be cooled.
 - In large bowl, use hands to crumble cake until no large chunks remain. Knead the cake to make the pieces small.
 - Add ¼ cup icing to the cake pieces and use hands to mix until well combined. If mixture is dry, add additional 1 tablespoon icing.