

Paradise Recipe



PUMPKIN GINGER CAKE POPS

Take a bite of into one of our Pumpkin Cake Pops and enjoy the taste of crystallized ginger which adds immense fall flavor to these tiny treasures.



Ingredients:

Cake

2 cups flour
2 cups sugar
1 tsp. baking soda
1 tsp. baking powder
2 tsp. cinnamon
1/2 tsp. salt
1 cup vegetable oil
15 oz. can solid pumpkin
2 eggs

Frosting

1/2 stick of butter (room temperature)
4 oz. cream cheese (room temperature)
2 3/4 cups powder sugar
1/2 tsp. vanilla
4 tablespoons diced crystallized ginger (divided)

Decorating/Candy Shell

1 bag each Chocolate and Green Candy Melts
2 bags each of White and Orange Candy Melts
Cake Pop Sticks

For cake sift flour and add the next 5 dry ingredients to the flour. Mix oil, eggs and pumpkin in a separate bowl. Add the dry ingredients into pumpkin mixture. Mix well. Spread in 11×9 rectangular glass pan. Bake at 350 for 40-45 minutes.

For the frosting mix butter, cream cheese and vanilla together. Slowly, add in powder sugar. NOTE: you will only need 1/3 to 1/2 cup of the frosting for the cake pops.

Measure 1/2 cup of frosting and add it to another bowl then mix in the 2 tablespoons of diced crystallized ginger. (The remaining frosting can be stored in the refrigerator.)

To Assemble Cake Pops:

Crumble cake mixture in a bowl. Add remaining 2 tablespoons of diced crystallized ginger to crumbled cake mix, then mix in 1/3 cup of crystallized ginger frosting to cake mix. If the cake mixture is too dry add the rest of the crystallized ginger frosting. Roll into 1 – 1 1/4 inch round balls. Melt chocolate candy melts, dip one end of a cake pop stick into the melted chocolate and insert in the top the cake pop. Allow for some of the chocolate to show for the stem. Place on a waxed paper lined cookie sheet. Put in the freezer for approximately 15 minutes until firm. Melt the orange and white chocolate, if chocolate is too thick add a few drops of vegetable oil. Take cake pops out of freezer and dip into mixture and let chocolate set for at least 15-20 minutes. Add decorative accents to your cake pop with a frosting/piping decorating bag and thin tips.

PREP TIME: 1 hour 30 minutes

COOK TIME: 40-45 min

SERVES: Approx 3 1/2 dozen cake pops

STORE IN REFRIGERATOR