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Homemade Cake Pops Take Baking to Next Level

MEMPHIS, Tenn. (July 2012) –Cake pops are the current trendy treat, and making them from scratch will yield something unique and unforgettable.

This recipe for *Chocolate Turtle Cake Pops* takes cake pops to a new level of culinary creation. Homemade chocolate cake mixed with chocolate frosting serves as a great foundation to debut the rich chocolate coating, drizzled caramel sauce and chopped pecans.

“These bite-sized cakes dipped in chocolate and covered in rich toppings are the ideal marriage of function and decadence,” said baking expert Dede Fuson. “These mini cakes on a stick can be tricky to make so keeping a few tips in mind will make the process much easier and more successful.”

Tips and Tricks

Slow and steady is the best approach when making cake pops; patience is one of the most important ingredients of this recipe. Allow the cake to cool fully before crumbling and add frosting slowly to reach the perfect consistency. It helps to make sure your cake bites aren’t too big and to freeze them so they don’t crumble during the dipping process. Be sure to cover the cake pop entirely with chocolate coating and even part of the stick to keep everything intact.

These single-serving desserts are sure to impress guests at any gathering and will make all gush over their beautiful presentation.

Customize different varieties for each occasion and to wow guests time after time. Serving on a lollipop stick makes them easy to eat and ideal for any special gathering.

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Chocolate Turtle Cake Pops

Crisco® Original No-Stick Cooking Spray

Cake

2 cups **White Lily®** All-Purpose Flour
2 cups granulated sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter
1 cup water
1/3 cup unsweetened cocoa powder
2 large eggs
1/2 cup buttermilk
1 1/2 teaspoons vanilla extract



Chocolate Frosting

1/4 cup butter, softened
1/4 cup unsweetened cocoa powder
1 1/2 cups sifted powdered sugar
1 1/2 teaspoons milk
1/2 teaspoon vanilla extract

Coating and Drizzle

24 ounces chocolate flavored candy coating
2 cups chopped pecans
2 cups granulated sugar
6 tablespoons butter
1/2 cup heavy cream
Dash salt

Craft sticks, wax paper and foam block

1. **HEAT** oven to 350°F. Spray a 13 x 9-inch baking pan with no-stick cooking spray. Combine flour, 2 cups granulated sugar, baking soda and 1/2 teaspoon salt in large bowl. Set aside. Combine 1 cup butter, water and 1/3 cup cocoa powder in medium saucepan. Bring mixture to a boil, stirring constantly. Remove from heat.
2. **ADD** cocoa mixture to dry ingredients. Beat with electric mixer at low speed until combined. Add eggs, buttermilk and 1 1/2 teaspoons vanilla. Beat 1 minute at low speed. (Batter will be thin.) Pour batter into prepared pan. Bake 25 to 30 minutes or until toothpick inserted near center comes out clean. Cool completely.
3. **BEAT** 1/4 cup butter and 1/4 cup cocoa powder in medium bowl with electric mixer at medium speed until creamy. Add powdered sugar, milk and 1/2 teaspoon vanilla. Beat at low until blended. Beat at medium until light and fluffy.

4. CRUMBLE cake into large bowl. Add frosting. Mix thoroughly with hands. Roll into 2-inch balls. Insert sticks halfway into balls. Place onto wax paper-covered cookie sheet. Chill 2 to 3 hours in the refrigerator or in freezer for at least 1 hour. Melt chocolate coating according to package directions. Dip cake pops so that coating covers entire cake pop and part of stick. Sprinkle with chopped pecans. Insert sticks into foam block.

5. WHISK 2 cups granulated sugar in heavy medium saucepan over medium heat until melted. Stir in 6 tablespoons butter until melted. (Butter will foam up.) Remove from heat. Whisk in cream constantly until smooth. (Cream will foam up.) Stir in dash salt. Reduce heat to lowest setting. Return pan to heat, stirring 2 to 3 minutes to thicken. Hold cake pop over saucepan. Use spoon to drizzle caramel over cake pop, allowing drips to fall back into pan. Insert drizzled cake pop into foam block to set.

Makes 50 pops

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