

MICROPHONE CAKE POPS



INGREDIENTS

- 200g (7 oz) self raising flour
- 200g (7 oz) caster sugar
- 150g (5 oz) butter, softened
- 1 tsp vanilla extract
- 1 tsp baking powder
- 2 tbsp cocoa powder
- 3 medium free range eggs
- Approx 8 tbsp chocolate fudge frosting
- 30g (1 oz) milk chocolate, melted for securing the sticks
- 2 x cake tins
- 20 ice cream wafer cones
- Approx 350g (12.5 oz) black candy melts or dark chocolate
- Approx 350g (12.5 oz) white candy melts or white milk chocolate
- 40 silver sugar balls
- A few drops black food colouring
- 40 cake pop sticks

INSTRUCTIONS

1. Preheat the oven to 180C/355F fan (200C/390F). Add the flour, sugar, butter, vanilla extract, baking powder, cocoa powder and eggs to a bowl and mix with an electric whisk or beat by hand until smooth.
2. Spread the batter evenly in a cake tin and bake for around 25-35 minutes until springy on top. Leave to cool completely.
3. Break the cake up into chunks in a bowl using your hands (this is a great step for kids to help with) and keep crumbling until it resembles coarse breadcrumbs.
4. Next, add the frosting and mix until it comes together as a slightly crumbly but mouldable mixture.
5. Portion out the mixture using an ice cream scoop, flattening the dough to form semi-spheres. If you don't have one, you can just do it by eye, dividing the mix into 20 to ensure they're the right size.
6. Roll each semi-sphere into a ball – you might need to work the mix a little get it to form a stable ball.
7. Take a cake pop stick and dip about 1 cm into the melted chocolate, then push it into the centre of the cake pop (about 2cm). Repeat until you've pushed all the sticks in to an equal depth, then put all of the cake pops into the fridge to chill for at least a couple of hours to firm up.
8. Meanwhile, you can prepare your microphone handles. Trim off the top 1cm of the ice cream wafer cones with a serrated knife. Use a cake pop to push a hole into the bottom point of each one.
9. Melt the black candy melts in a bowl, then dip a cone in to the bowl, rolling until the cone is completely coated on the outside. Tip: using the cake pop stick to hold the cone will help you coat it without getting too messy.
10. Repeat for all of the cones, then pop two silver sugar balls onto each one before it sets to form the on/off switch.
11. Next, cover the cake pop "mic heads". Melt the white candy melts in a bowl, then add a couple of drops of black food colouring. Mix well and repeat until the mixture turns a silver-grey colour.
12. Holding the cake pop stick, dip each cake ball into the candy melts, turning to cover the whole pop, then twist a few times over the tub to get rid of the drips. Leave to set. Tip: Standing the cake pops in an upturned steamer basket helps them set evenly on all sides.
13. When everything is set, carefully remove the cake pop stick from an ice cream cone by slowly twisting and pulling, then slide the cone onto the stick of the grey cake "mic heads" until the two elements meet.
14. Use a little blob of the leftover candy melts to help the microphone head bond with the handle.
15. Repeat the process for the rest of the pops.
16. Pick one up and sing your heart out – then devour!