



COOKING CLASSES
AT SUR LA TABLE

**FAMILY FUN:
SUMMER CAKE POPS**

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Dairy

- 4 tablespoons unsalted butter
- 2 ounces cream cheese
- 1 tablespoon heavy cream

Pantry Items

- Kosher salt
- Vegetable oil
- Confectioner's sugar
- Cocoa powder

Dry/Canned Goods

- 12 ounces white candy melts
- 4 ounces chocolate candy melts or bulk chocolate
- 8 ounces pink or blue candy melts
- 9 mini ice cream cake cones (see recipe notes)
- Assorted sprinkles
- Large red round sprinkles (optional)

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Paring knife

Hand Tools/Gadgets

- Measuring cups and spoons
- Whisk
- Spoons
- Tall liquid measuring cup
- Fork
- Silicone spatulas
- Prep bowls
- Mixing bowls (various sizes)
- Small pastry brush or clean paint brush (optional)
- Small offset spatula (optional)
- Bench scraper

Appliances

- Stand mixer with paddle attachment or hand-mixer with beaters
- Microwave

Bakeware

- Silicone mini popsicle mold (1 ounce capacity) (optional)
- 2 rimmed baking sheets that fit in your freezer
- 8 x 8" cake pan (if making cake from scratch)
- Disposable pastry bag
- Small round pastry tip

Other

- 9 wooden popsicle sticks
- Parchment paper
- Cardboard egg carton (if using sugar cones)

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Vanilla Cake

1. 2 hours prior to class, bake and cool vanilla cake recipe. Alternatively, you may purchase an 8" x 8" undecorated vanilla cake.

Ice Cream Cone Cake Pops

1. 30 minutes prior to class, remove butter and cream cheese and allow to soften.
2. Clear space in freezer for baking sheet.

Popsicle Cake Pops

1. 30 minutes prior to class, remove butter and cream cheese and allow to soften.

VANILLA CAKE

Yield: 18 cake pops

6 tablespoons unsalted butter, softened
1/3 cup granulated sugar
1 large egg, at room temperature
1 tsp vanilla extract
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon kosher salt
1/2 cup whole milk, at room temperature

Preheat oven to 350°F and position a rack in the center. Butter an 8" x 8" cake pan. Line the bottom of the cake pan with parchment paper.

1. To a small bowl, add flour, baking powder, and salt; whisk to combine.
2. **To prepare batter:** To the bowl of a stand mixer fitted with a paddle attachment, and butter and sugar; cream on medium speed until well blended, scraping down bowl as needed. With mixer on low speed, slowly add egg. Add vanilla and continue to mix; scraping down sides of bowl as needed. With mixer on lowest speed, add flour mixture and milk alternately, beginning with 1/3 of flour mixture and 1/2 of milk. Repeat, finishing with remaining third of flour mixture. Scrape down bowl and finish blending batter by hand, if necessary.
4. **To bake cake:** Pour batter into prepared pan and bake for 20 minutes until springy to touch. Allow cake to cool slightly. Turn cake out onto a clean piece of parchment and cool completely. Remove bottom parchment when cool.

ICE CREAM CONE CAKE POPS

Yield: 9 cake pops

2 tablespoons, unsalted butter, softened
1 ounce cream cheese, softened
1/3 cup confectioners' sugar
1/2 tablespoon heavy cream
1/4 teaspoon kosher salt
1/2 recipe of vanilla cake, baked (recipe included)

8 ounces white candy melts
Vegetable oil
9 mini ice cream cake cones
Assorted sprinkles
4 ounces dark or milk chocolate or chocolate candy melts
Large red, round sprinkles, optional

- 1. To prepare frosting :** To the bowl a stand mixer fitted with the paddle attachment beat butter and cream cheese until light, fluffy and smooth. Add sugar and beat until incorporated. Add heavy cream and salt and beat until smooth.
- 2. To assemble cake pops:** Line a rimmed baking sheet with parchment paper. To a medium sized bowl, combine crumbled and cooled cake with frosting. Using a silicone spatula, stir until completely combined. Using clean hands, form cake mixture into 1 ounce balls and set on prepared baking sheet. Transfer cake balls to freezer to chill, 10 minutes. Transfer white candy melts to a microwavable bowl. Heat candy melts in 30 second intervals in microwave, stirring between each interval, until smooth and melted. Candy melts should be the consistency of maple syrup. If too thick, whisk in 1 teaspoon of vegetable oil. Remove cake balls from freezer. Using a fork, dip each cake ball into candy melts, shaking off excess. Cover cake balls completely and place on parchment-lined baking sheet. Transfer to freezer to set, 5 minutes. Candy melt is set when hard and shiny.
- 3.** Transfer sprinkles to a shallow bowl. Remove dipped cake balls from freezer. Dip open end of each ice cream cone in white candy melts and then dip in sprinkles. While cone is still wet, dip bottom of each dipped cake ball into white candy melts and set on cone. Place on lined baking sheet and repeat with remaining cake balls and ice cream cones.
- 4. To decorate cake pops:** To a small microwavable bowl, add chocolate candy melts. Heat in 30 second intervals in microwave, stirring between each interval, until smooth and melted. Candy melts should be the consistency of maple syrup. If too thick, whisk in 1 teaspoon of vegetable oil. Remove cake pops from freezer. Dip tops of each cake pop in chocolate candy melts allowing chocolate to drip down sides of cake pop. Sprinkle wet chocolate with sprinkles.

Top each ice cream cake pop with a red round sprinkle mimicking a cherry. Allow chocolate to set before serving.

5. Assembled cake pops should be refrigerated until served. Any leftovers may be kept in a sealed container for up to 2 days.

Recipe Notes:

- Purchase flat-bottomed mini ice cream cake cones. If you cannot find mini ice cream cones, purchase regular sugar cones. Using a serrated knife, carefully cut 2/3 of the top of the sugar cone off, leaving a mini 2" cone.
- If using ice cream cones with a pointed tip, you will need something to hold the cake pops upright. Turn an egg carton upside down and with the tip of a paring knife, pierce a small hole in each inverted egg cup. Once cake pops are dipped, insert the pointed end of the ice cream cone into the egg carton. If you do not have an egg carton, lay the cake pops on their side after dipping on a parchment lined baking sheet. This will result in your "ice cream" having one flattened side.

POPSICLE CAKE POPS

Yield: 9 cake pops

2 tablespoons, unsalted butter, softened
1 ounce cream cheese, softened
1/3 cup confectioners' sugar
2 tablespoons cocoa powder
1/2 tablespoon heavy cream
1/4 teaspoon kosher salt
1/2 recipe of vanilla cake, baked (recipe included)

8 ounces pink or blue candy melts
Vegetable oil
9 wooden popsicle sticks
4 ounces white candy melts
Silicone mini popsicle mold (1 ounce capacity)

1. **To prepare frosting:** To the bowl a stand mixer fitted with the paddle attachment beat butter and cream cheese until light, fluffy and smooth. Add sugar and cocoa powder and beat until incorporated. Add heavy cream and salt and beat until smooth.

2. **To assemble cake pops in silicone mold:** To a medium sized bowl, combine crumbled and cooled cake and frosting. Using a silicone spatula, stir until completely combined. Transfer pink or blue candy melts to a microwavable bowl. Heat candy melts in 30 second intervals in microwave, stirring between each interval, until smooth and melted. Candy melts should be the consistency of maple syrup. If too thick, whisk in 1 teaspoon of vegetable oil. Using a spoon or small pastry brush, spread a thin even layer of candy melts into popsicle mold. Rotate the mold to coat evenly with candy melt. Insert popsicle sticks into mold and brush around stick with candy melts. Transfer to freezer to set, 5 minutes. Candy melt is set when hard and shiny. Remove from freezer and fill in any holes with additional candy melts. Using clean hands, press cake mixture evenly into mold. Make sure cake level is below rim of mold. Transfer popsicle mold to freezer to set, 10 minutes. Remove cake pops from freezer. Using an offset spatula or spoon spread a thin layer of candy melts over cake to seal popsicle. Allow to set slightly, then using a bench scraper, scrape off excess candy melts. Transfer to freezer to set, 5 minutes.

3. **To assemble cake pops by hand:** To a medium sized bowl, combine crumbled and cooled cake and frosting. Using a silicone spatula, stir until completely combined. Line a baking sheet with parchment paper. Using clean hands form cake mixture into 1 ounce balls. Shape balls into a 2" log and gently flatten into an even 1/2" thickness. Square off long edges of cake mixture by gently pressing onto surface. Keep shaping until cake mixture resembles the shape of a popsicle. Insert a popsicle stick into center of cake mixture and transfer to baking sheet. Repeat with remaining cake mixture. Transfer shaped cake pops to freezer to set, 10 minutes.

Place pink or blue candy melts to a microwavable bowl. Heat candy melts in 30 second intervals in microwave, stirring between each interval, until smooth and melted. Candy melts should be the consistency of maple syrup. If too thick, whisk in 1 teaspoon of vegetable oil. Pour melted candy melts into a tall liquid measuring cup. Remove frozen cake pops from freezer. Holding popsicle sticks, dip cake pops into candy melts to coat completely. Shake to remove excess candy melts and place on parchment-lined baking sheet. Repeat with remaining cake pops. Transfer to freezer to set, 5 minutes. Candy melt is set when hard and shiny.

4. To decorate cake pops: Transfer white candy melts to a microwavable bowl. Heat candy melts in 30 second intervals in microwave, stirring between each interval, until smooth and melted. Candy melts should be the consistency of maple syrup. If too thick, whisk in 1 teaspoon of vegetable oil. Remove cake pops from freezer and remove from silicone mold. Fit a pastry bag with a small round tip and transfer 1/4 of candy melts into pastry bag. Transfer remaining candy melts to a tall measuring glass. One a time, dip ends of cake pops into measuring glass with candy melts and allow to drip down the cake pop. Alternatively, using pastry bag, pipe lines over cake pops. While wet, decorate with sprinkles. Place finished cake pops on baking sheet and allow to set completely.

5. Assembled cake pops should be refrigerated until served. Any leftovers may be kept in a sealed container for up to 2 days.