



# Make Easter cake pops

Rustle up some sweet treats this holiday - with added science sprinkles.

# What you need

# For the cake:

- 100g butter
- 100g caster sugar
- ½ tsp vanilla extract
- 2 eggs

• 100g self-raising **flour** 

#### For the buttercream:

- 75g butter
- 150g icing sugar
- ½ tsp vanilla extract
- 1 tbsp milk

#### For the toppings:

- 200g white chocolate, melted
- Sprinkles
- Small and large bowls
- Whisk
- 20cm sandwich tin
- Wooden skewers

## **Instructions**

- Preheat the oven to 170°C/gas 5. In a large bowl, beat the butter, sugar and vanilla extract until creamy. Slowly mix in the eggs and fold in the flour.
- Pour the batter into a sandwich tin and bake for 20 minutes until golden. Leave to cool completely.
- In a small bowl, beat the butter, icing sugar, vanilla extract and milk to make the buttercream. Now, crumble up the cake and mix with the buttercream in a large bowl.
- Take a tablespoon of the mix and mould it into an egg shape, by rolling it in your hands.
- Push a skewer into each cake pop and dip it into the melted chocolate. Put them in the fridge for an hour to harden, before decorating with sprinkles or icing pens.



## How does it work?

Beating sugar and butter traps bubbles of air inside your cake mixture. Adding the eggs slowly coats the bubbles with a thicker, sticky layer, which helps hold them in place. This is what makes your cake light and fluffy when it bakes. Taking care when folding in the flour stops these air pockets being destroyed by overmixing. To make sure that your cake pops stay stable on the stick, don't make them too big. Allowing the chocolate to harden in the fridge for an hour also helps to fix them securely to the stick, and this will make decorating them much easier.

**Allergy Warning!** Ingredients in **bold** are allergens (substances that cause allergic reactions). Learn more at tinyurl.com/SN-allergy

NO CESCULATION OF STREET

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