

Cakesicles?

If you've been following my blog, you probably read about the Oreo Truffles I made about a month ago, after discovering the recipe from Bakerella...one of my favorite food blogs! One of her other confectionary wonders is cake pops, or basically cake balls on a stick! It's a cute one-serving finger-food alternative to a cupcake, and will help that sweet tooth craving without all of the regret you might have after surrendering to the oh-that-slice-of-birthday-cake-is-too-big-but-I'll-take-it-anyway scenario, which usually ends with an empty plate! (I've been there...many, many times). According to Dallasnews.com on September 10, 2008, cake balls have jumped on the trend train along with cupcakes.

Julie was ambitious enough to make them this weekend for her niece's birthday party...one of the many tots that loves Dora the Explorer these days...thus the wrapping on the base! According to Julie, "They were a hit! The longest part of the process was waiting for the cake balls to solidify [in the refrigerator before I could dip them]." Basically, the recipe is similar to the Oreo Truffles (with crushed cookies and cream cheese to hold the "batter" together), but here you actually bake a box-mix cake, and once it cools, crumble it, mix in frosting, spoon the "batter" into round balls, refrigerate, insert sticks to create the pops, then dip in chocolate or candy coating. Julie even bought a piece of foam that she covered in



party-themed wrapping, then stuck the sticks in the base for display! (also easy for transport). Take a look at the Bakerella-inspired recipe here.

Local cake ball baker: Cakes by Bridges! Her cake balls are absolutely beautiful, and when I received an email about them, I wanted to bite into one immediately! Support a local baker and order these as an alternative to a box of chocolates next time you need a hospitality gift or are entertaining a classy crowd! Please comment if you have tasted them...I personally have not, but it's on my list!



*Photo courtesy of Julie>

<*photo from cakesbybridges.com