



# CAKE POPS

HEAT LEVEL 

Indulge in the sweetness of our Cake Pops - delightful bite-sized treats with a burst of flavor, perfect for satisfying your sweet cravings.

50 Mins

60 Servings

## INGREDIENTS

- 125 g butter or margarine, softened
- 250 ml (1 cup) sugar
- 2 extra-large eggs
- 5 ml (1 tsp) lemon essence
- 10 ml (2 tsp) grated lemon rind
- 500 ml (2 cups) cake flour
- 10 ml (2 tsp) baking powder
- 1 ml (pinch) salt
- 80 ml (1/3 cup) Spur Salad & French Fry Dressing
- 100 ml milk

### GLACE ICING

- 1L (4 cups) icing sugar
- 30 ml (2 Tbsp) fresh lemon juice
- 80 ml (1/3 cup) warm water
- 5 ml (1 tsp) grated lemon rind
- A few drops yellow food colouring

## METHOD

- 1 Cream butter and sugar together. Add eggs one at a time, beating well after each addition, until light and creamy. Add essence and lemon rind.
- 2 Sift flour, baking powder and salt together. Add to butter mixture, alternating with Spur Salad & French Fry Dressing and milk. Mix well until smooth.
- 3 Turn out into round silicone trays. Bake at 180°C for about 20 minutes. Cool slightly in the pan before turning out onto a wire rack to cool completely.
- 4 For the icing, sift icing sugar. Add lemon juice and enough water and whisk to a smooth, runny consistency. Add lemon rind and colouring. Ice the cake pops on a wire rack, over a tray. Re-use icing that dripped into tray.
- 5 When cooled pop a stick into them and serve in paper cups with ribbon or stick them into a cake.

## VARIATIONS

- 1 Omit the lemon glacé icing and use any icing of your choice

