THE J.M. SMUCKER Co

Sparkly Cake Pops

Prep Time	Cook Time	Serves	Difficulty
15 mins	30 mins	28	N/A

Ingredients

- **Cake:**
- 1/4 cup All Vegetable Shortening
- 2/3 cup granulated sugar
- 1 egg
- 1 tsp vanilla extract
- 3/4 cup Robin Hood® Original All Purpose Flour

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- 1/2 tsp baking powder
- Pinch salt
- 1/3 cup Carnation® Regular, 2% or Fat Free Evaporated Milk

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- **Icing:**
- 1/4 cup butter, softened
- 2 cups icing sugar
- 1/4 cup Carnation® Regular, 2% or Fat Free Evaporated Milk

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- 1/2 tsp vanilla extract
- Colourful sprinkles and any other of your favourite toppings for rolling

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Grease an 8” x 8” (2 L) baking dish with butter. This will keep your batter from sticking to the dish.

Step 3:

Beat shortening and sugar, in a medium bowl, until light and fluffy. Add egg and vanilla and beat well.

Step 4:

Combine flour, baking powder and salt in a separate large bowl. Add half of flour mixture to wet ingredients. Add evaporated milk and then remaining dry mixture. Mix well. Pour batter into prepared dish.

Step 5:

Bake in preheated oven 30 minutes, or until a toothpick inserted in centre of cake comes out clean. Remove from oven and let cool.

Step 7:

Place all ingredients in small bowl of electric mixer. Beat well until smooth.

Step 8:

Place cake, when cold, in a large bowl. With clean fingers, a pastry blender or fork, crumble the cake into small crumbs.

Step 9:

Stir in icing and keep smushing away. The icing will make the cake crumbs stick together. Once completely incorporated, place a tbsp (15 mL) of mixture into the palm of your hand and roll into balls.

Step 10:

Decorating time! Roll your pops into the sprinkles and other toppings of your choice.

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