



birthday cake pops

Visit any fair or carnival and you're guaranteed to find everything served on a stick, from fried butter to spaghetti and meatballs. Who are we to buck the trend? We bring you individual moist vanilla birthday cakes, iced with creamy vanilla frosting and coated in candy. Step right up because Lisa's creative cake pops(icles) are tops at every concession stand.

MAKES: 5 POPSICLE-SHAPED CAKES



julie albert & lisa gnat



ingredients

Vanilla Birthday Cake

- ½ cup vegetable shortening
- ¼ cups sugar
- 2 eggs
- 1 tsp vanilla extract
- 1 tsp lemon zest
- 2 cups flour
- 1 tsp baking soda
- ¼ tsp kosher salt
- ¾ cup buttermilk
- 2 tbsp lemon juice

Vanilla Frosting

- 1 cup butter
- ½ cup vegetable shortening
- 5 cups icing sugar
- 2 tsp vanilla extract
- 4 tbsp whole milk

- Popsicle sticks
- Sprinkles

print

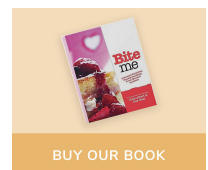
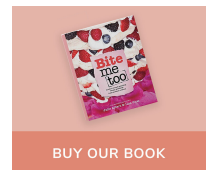


directions

1. Preheat oven to 350°F. Coat a 13x9-inch baking pan with non-stick cooking spray. Place parchment paper along the bottom for easy removal of the cake.
2. For the cake, using an electric mixer, cream together vegetable shortening and sugar for 2 minutes. Beat in eggs one at a time and add vanilla extract and lemon zest. Continue to beat for 2 minutes more. Add flour, baking soda, salt, buttermilk and lemon juice. Beat for 2 minutes more on medium speed. Pour batter into prepared pan and bake for 22 minutes, until cake springs back when gently touched. Cool completely before cutting into shapes and frosting.
3. For the frosting, using an electric mixer, cream together butter and shortening. Add icing sugar on low speed until well combined. Add vanilla extract and milk, mix until smooth and desired spreading consistency.
4. To assemble, cut cake into the shape of a Popsicle. You should be able to get 5 or 6 popsicles depending how large you want them. Cut each Popsicle in half vertically (from top to bottom) and fill with vanilla frosting. Replace the top half of the cake onto the frosted cake. Ice the top and sides with vanilla frosting. Place a wooden Popsicle stick into the bottom of each cake and cover each one entirely with sprinkles.

“You know you’re getting old when you get that one candle on the cake. It’s like, ‘See if you can blow this out.’”

– JERRY SEINFELD





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buzzme@bitememore.com

355 Eglinton Avenue West, 2nd Floor Toronto, Ontario M5N 1A3

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