

# Cake Eggs (Cake Pops)

For a fun Easter treat, make egg-shaped mini-cakes, or insert sticks to make cake pops.

## Ingredients

- CAKE
- 1 bag Pamela's Vanilla Cake Mix
- 1/2 cup oil
- 3 eggs-large
- 2/3 buttermilk
  LEMON LAYER
- 1 tsp lemon zest
- 1 TBSP lemon juice
  STRAWBERRY LAYER
- 2 TBSP finely chopped fresh strawberries
- 1 TBSP juice from chopping the berries
- 1/8 tsp strawberry extract BINDING
- 1/2 cup unsalted butter-softened
- 3 c. powdered sugar
- 4 tsp milk
- 1-1/2 tsp vanilla
  WHITE OR COLORED COATING
- 1 bag [Pamela's Vanilla Frosting Mixhttp://magento-513015-1628136.cloudwaysapps.com/products/baking-mixes/pamela s-vanilla-frosting-mix/]
- 6 TBSP melted butter
- 1/4 cup warm water
- optional-food coloring DECORATIONS
- corn syrup
- sprinkles
- sanding sugars

### Directions

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CAKE:

Preheat oven to 325°. Spray 2 8" round cake pans and line bottom with parchment.

Beat eggs until well mixed, add oil and buttermilk and mix again. Add cake mix and mix well. Do not over beat. Divide batter in half (2 cups) add lemon ingredients. Add strawberry flavorings to other half.

Immediately bake at 325° for 25-30 minutes, until edges pull away slightly and toothpick comes out clean. Cool completely before crumbling for cake pops.

#### BINDING:

Mix butter, powdered sugar, milk and vanilla with hand mixer until smooth. Divide in half and mix crumbs from each cake layer thoroughly. Form egg shapes, place on parchment lined sheet pan, cover with plastic wrap and chill until well hardened.

#### WHITE OR COLORED COATING:

Mix Vanilla Frosting Mix, butter, warm water and food coloring (if using) with hand mixer until smooth. Using a chocolate fork or spoon, hold egg on fork over coating bowl and drizzle over whole egg, carefully wiping off excess on the rim of the bowl. Be careful not to mix crumbs back into the coating bowl. Place on wire rack to harden. Repeat once more for smooth coat to decorate.

#### DECORATIONS:

Paint corn syrup onto egg with small brush, sprinkle with nonpareils or sanding sugars.

Chef's Note: I found Wilton muffin measuring scoops, in 3 sizes (mini, regular and jumbo) that were egg shaped and made it quite easy to form.

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