



Eyeball Cake or Cake Pops

Scare and delight your Halloween guests with these fun eyeball mini-cakes! Use [Pamela's Chocolate Cake Mix](#) or [Pamela's Vanilla Cake Mix](#), or try the from-scratch cake recipe below, using [Pamela's All-Purpose Flour Artisan Blend](#).

Yield: about 40 eyeballs

Ingredients

Cake

- 1¼ cup [Pamela's All-Purpose Flour Artisan Blend](#)
- ¾ cup sugar
- 1 TBSP unsweetened cocoa powder
- ½ tsp baking soda
- ¼ tsp salt
- 4 TBSP unsalted butter, melted
- 1 large egg
- ¼ cup vegetable oil
- ½ tsp apple cider vinegar
- ¼ cup buttermilk (in place of buttermilk, you can add 1 TBSP of white vinegar or lemon juice to a 1 cup measuring cup. Slowly add regular milk until the measuring cup is full. Allow the mixture to sit for 5 – 10 minutes prior to use.)
- ¼ cup sour cream
- ½ tsp vanilla
- 1 TBSP red food coloring (optional)

Binder and Coating

- 4½ TBSP unsalted butter, softened
- 1½ cups powdered sugar
- 2 tsp milk
- ¾ tsp vanilla
- 9 oz. white chocolate, food coloring, gum drops, M & Ms, or other candy décor of your choice for decorating

Directions

CAKE:

Preheat oven to 350°. Spray a 9" pan with non-stick spray and line it with parchment paper.

Whisk together All-Purpose Flour Artisan Blend, sugar, unsweetened cocoa powder, baking soda and salt. In a separate bowl, whisk egg with butter, oil, vinegar, buttermilk, sour cream, vanilla and optional red food coloring. Stir wet into dry ingredients until just mixed. Bake for 35 minutes until toothpick comes out clean. Cool for 10 minutes before removing from pan to cooling rack.

BINDER AND COATING:

In a large bowl, beat soft butter with powdered sugar, milk and vanilla until smooth. Finely crumble cooled cake into bowl and stir to combine. Knead with your hands until mixed well. Using a one TBSP measuring spoon, scoop out cake and form about 40 balls, compressing the cake together. Place on baking sheets lined with wax paper and refrigerate until firm.

Heat the white chocolate until melted, using the microwave, a double boiler or a chocolate pot. Dip each cake ball and place on rack to dry. Dip them again for a thicker surface. Trim the foot of chocolate that forms at the base while cooling. Decorate with food coloring or candy to form the pupil and red veins.

Recipe adapted from Food & Wine Magazine.