



Ghost Cake Pops

Spooky and sweet – a Halloween treat! Use [Pamela's Chocolate Cake Mix](#) or [Pamela's Classic Vanilla Cake Mix](#), or try the from-scratch cake recipe below, using our new [Artisan Flour Blend](#).

Ingredients

French Yogurt Cake

- 1-1/2 cups [Pamela's Artisan Flour Blend](#)
- 2 tsp baking powder
- 3/4 tsp salt
- 1 cup sugar
- 1 TBSP grated lemon zest
- 3/4 cup whole milk Greek yogurt
- 1/2 cup vegetable oil
- 2 large eggs
- 1/2 tsp vanilla

Ghost "Glue"

- 4 TBSP unsalted butter-softened
- 1 tsp finely grated lemon zest
- 1 TBSP lemon Juice
- 1/2 cup powdered sugar

Ghost Frosting/Decorations

- 18 popsicle or cake pop sticks
- 8 oz white chocolate
- edible decorating pens or similar candies for eyes

Directions

Cake:

Preheat oven to 350°. Prep loaf pan by spraying with oil and lining with parchment paper if desired. Whisk flour, baking powder and salt together. In medium/large bowl, combine sugar and lemon zest together by mixing with fingers or a fork, until sugar is moist. Add yogurt, oil, eggs and vanilla and mix well. Pour batter into loaf pan and smooth top. Bake in center of oven until tester comes out clean, about 50 to 55 minutes. Let cool in pan on rack for 15 minutes. Remove from pan and cool completely. You will only need 11 to 12 oz of cake and this one does weigh 16 ounces, so use about 3/4 of the cake for the Ghost Pops.

Ghost "Glue":

Beat butter, lemon zest and juice, and sugar until smooth. Add finely crumbled cake and knead to combine well. On wax paper lined baking sheet, form 18 mounds, compressing and shaping into ghostly shapes. Chill until firm, at least 30 minutes.

Ghost Frosting:

Gently press sticks into cake forms and dip in white chocolate, using a double boiler or chocolate pot to slowly melt the chocolate. Stick coated cake pops into a large piece of styrofoam to keep Ghosts upright to dry. Dip again if necessary. Add eyes and keep cool until serving time.

Recipe adapted from Food & Wine Magazine.