

Recipes from Cake Pops! by Bakerella. Copyright © 2010 by Angie Dudley. Reprinted by permission of Chronicle Books, San Francisco, CA.

Sweet Hearts

Nothing says Happy Valentine's Day better than sweetheart messages. Use a red edible-ink pen to express your love. Or maybe even just a "bite me" for fun.

You'll Need

48 uncoated Basic Cake Balls
Metal heart-shaped cookie cutter, 1-1/2 inches wide
16 ounces yellow candy coating
16 ounces pink candy coating
16 ounces light green candy coating
3 deep, microwave-safe plastic bowls
48 paper lollipop sticks
Styrofoam block
Red edible-ink pen

TO DECORATE

Remove the cake balls from the refrigerator and press them, one at a time, into a small heart-shaped cookie cutter to form the shape, or if you are adventurous, shape them by hand. They should be about 1-1/2 inches wide and 1/2 inch deep.

After shaping, put the heart-shaped cakes in the freezer for about 15 minutes to firm them up again for dipping. Once they are firm, transfer them to the refrigerator. Remove a few at a time for dipping, keeping the rest chilled.

Melt each color of candy coating in a separate microwave-safe plastic bowl, following the instructions on the packages. The coating should be about 3 inches deep for easier dipping. Work with one color at a time before moving on to the next. (You should be able to get 16 heart-shaped cake pops from each pound of candy coating.)

One at a time, dip about 1/2 inch of the tip of a lollipop stick into the melted candy coating, and insert the stick straight into the bottom of a heart-shaped cake, pushing it no more than halfway through. Dip the cake pop into the melted coating, and tap off any excess coating, as described on page 36.

Let the pops dry in the Styrofoam block.

When they are completely dry, use a red edible-ink pen to write sweet notes on one side of each cake pop.

Return the pops to the Styrofoam block and let the ink dry completely.