

Little Rascals Cake Pops

Ingredients

Cake base:

- 1 cup unsalted butter, room temperature
- 2 cups sugar
- 3 tsp vanilla extract
- 6 large eggs
- 3 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 1/2 cups sour cream

Buttercream:

- 1 cup unsalted butter, room temperature
- 1 tsp vanilla extract or seeds from 1 vanilla bean
- 2 1/2 cups confectioner's sugar

1/2 cup almonds

2 cups purple candy melts

1/2 cup yellow candy melts

1/4 cup white candy melts

1/4 cup brown candy melts

1/4 cup pink fondant

Directions

Bake the cake:

1. Beat the butter and sugar with an electric mixer until pale and smooth. Add the vanilla extract and eggs one at a time, mixing with each addition.
2. In a separate bowl, combine the flour, baking soda and salt. Add this to the batter in 2 additions, alternating with the sour cream.
3. Spoon the batter into 2 cupcake pans. Bake at 350F for 15-20 minutes, or until a skewer inserted into the centers comes out clean. Cool completely.

Make the buttercream:

1. Beat the butter with an electric mixer until pale and fluffy. Add the vanilla extract and confectioner's sugar one cup at a time, beating with each addition.

Make the cake pops:

1. Crumble the cupcakes into a bowl. Add about 2 cups of buttercream and mix with an electric mixer, until the cake is broken into fine crumbs and can be shaped into balls.
2. Shape the cake pop mixture into 24 balls and place on a plate lined with plastic wrap. Stick almonds into the top of the cake pops, to create ears. Place the cake pops in the fridge and chill for 1 hour, or until firm.
3. Melt all shades of candy melts. Dunk the cake pops into the purple candy melts and tap to remove any excess. Return to the plate lined with plastic wrap.
4. Once the purple layer has set, place the yellow candy melts into a piping bag. Pipe on Little Rascal's inner ears and tummy. Allow to set at room temperature.
5. Pipe Little Rascal's eyes with white and brown candy melts. Place a tiny dollop of candy melts in the

nose area and attach a small piece of pink fondant as the nose.
6. Allow to fully harden at room temperature and enjoy!