

Gluten-Free Cakesicles

FEBRUARY 9, 2024



INGREDIENTS

- 1 gluten-free cake mix (any flavor)
- Ingredients required to prepare the cake mix (eggs, oil, water)
- 1 cup gluten-free frosting (any flavor)
- 1 package gluten-free candy melts (any color)
- Sprinkles, crushed nuts, or other toppings (optional)

METHOD

Bake the Cake:

1. Prepare the gluten-free cake mix according to package instructions.
2. Pour the batter into a greased cake pan and bake as directed.
3. Allow the cake to cool completely.

Prepare the Cake Balls:

1. Crumble the cooled cake into a large mixing bowl.

2. Add gluten-free frosting to the crumbled cake and mix until well combined. The mixture should be moist and easy to form into balls.

Form the Cakesicles:

1. Using a small ice cream scoop or spoon, scoop out portions of the cake mixture and roll them into balls.
2. Insert a popsicle stick into each cake ball, about halfway through.
3. Place the cake balls on a baking sheet lined with parchment paper and freeze for 1-2 hours, or until firm.

Coat with Candy Melts:

1. Melt the gluten-free candy melts according to package instructions.
2. Dip each frozen cake ball into the melted candy melts, ensuring it is fully coated.
3. Allow any excess candy coating to drip off, then place the coated cakesicles back onto the parchment-lined baking sheet.

Decorate (Optional):

1. While the candy coating is still wet, sprinkle the cakesicles with toppings like sprinkles, crushed nuts, or edible glitter if desired.
2. Allow the candy coating to set completely before serving or storing.