Eyeball Cake Pops

Introducing our scariest cake pops, Halloween-style! Your child can create his very own cake eyeballs to gross out friends and family, until they take a bite and discover how tasty they are. They'll love dipping them in white chocolate and decorating them to look like a plucked out eye. They'll be the first eyeballs you'll actually be hungry for!

What You Need:

- Chocolate cake mix
- 8 oz. softened cream cheese
- 1 tablespoons milk
- 2 cups confectioner's sugar
- 4 tablespoons softened butter
- Plastic wrap
- White chocolate chips
- Blue, red and black gel icing
- Straws
- Baking tray
- Wax paper
- Double boiler

What You Do:

1. Follow the baking directions to make your cake. Allow it to cool or refrigerate overnight.
2. In a bowl, crumble the cake using a fork or your fingers.
3. Whip together cream cheese, butter, sugar and milk and pour it into the cake crumbs.
4. Mix well. If the cake is still too crumbly to form into balls, add one tablespoon of milk until it is a soft clay-like consistency. Cover with plastic and refrigerate overnight.
5. Cover a baking tray with wax paper and roll the cold cake mixture into balls the size of golf balls and set onto the paper.
6. In a double boiler, melt the white chocolate chips. (If you don't have a double boiler, use two pots on top of one another; the bottom pot should have two cups of water in it. Set it on medium heat.)
7. As soon as the white chocolate looks shiny, remove it from the heat and mix immediately.
8. Dip the cake balls in the white chocolate and coat them by using a toothpick to move them around. Set them on the wax paper to dry.
9. Place the tray of dipped eyeballs in the fridge for an hour to set them.
10. Squeeze a small circle of blue gel on the top of the chilled cake pop. Fill in the center of the circle with a dot of black gel. Use the red gel to create squiggly red veins.
11. Carefully, poke a straw into the bottom of the eyeball and place in a clear glass to serve.

© Copyright 2006-2012 Education.com All Rights Reserved.