

Winnie the Pooh Honey Pot Cake Pops

Poetry & Pies

prep time: 45-50 minutes (split up)

bake time: 35-40 minutes

chill time: 3-4 hours

total time: 5 hours, 30 minutes

servings: 36-48



Ingredients

for the vanilla butter cake

- 2 cups plus 2 tablespoons (244g) cake flour, spooned then leveled
- 2 teaspoons (8g) baking powder
- ½ teaspoon (3g) sea salt
- ¾ cup (170g) unsalted butter, room temperature*
- ¾ cup (150g) granulated sugar
- ¾ cup (150g) light brown sugar
- 3 large eggs, room temperature
- 2 tablespoons (27g) avocado or vegetable oil
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 cup (240g) whole milk, room temperature

to assemble

- 1 cup [vanilla buttercream](#) (or your favorite [white-ish frosting-marshmallow](#) works well here, too!)
- ½ cup (about 150g) sprinkles (like [rainbow jimmies](#))
- candy melts (I used [yellow](#) and [light green](#), both toned down with [white](#))
- [cake pop sticks](#)
- [parchment paper](#) or [a silicone mat](#)
- [edible marker](#)

Instructions

make the cake

1. Preheat oven to 325F/165C (350F/175C if at high elevation). Lightly grease and flour a [9x13 baking pan](#) (or use [baking spray](#)).
2. In a medium mixing bowl, use a [large fine mesh sieve](#) to sift then whisk together cake flour, baking powder, and salt. Set aside.
3. In the bowl of a stand mixer fitted with a paddle attachment (or a large mixing bowl with a hand mixer), beat the butter on high until fluffy, about 1 minute. Add the sugar and brown sugar and beat until light and fluffy, about 3 minutes. Scrape the bowl as necessary, at least once.
4. Add the eggs, one at a time, mixing on medium until light and fluffy (about 30 seconds) and scraping the bowl after each addition. Add the vanilla and oil and mix on medium until well blended.
5. Add half of the flour and mix on low until just barely blended. Add the milk and mix on low until just barely blended. Add the remaining flour and mix on low until just barely blended. Scrape the sides and bottom of the bowl. Mix on low another 3-5 seconds, just to mix it all. Don't worry if there are a few streaks of flour.
6. Pour into your prepared baking pan and spread evenly. Bake for 35-40 minutes, or until the top begins to turn golden and a toothpick inserted in the middle comes out with just a few moist crumbs. Check early, as baking times can vary by oven and climate.
7. Let cake cool in the pan completely.

assemble

8. While the cake cools, make your buttercream (if not made ahead).
9. Once the cake is cool, use your hands or a hand mixer or a stand mixer fitted with the paddle attachment. Try to get it all crumbled up well so you don't have any large chunks—those will make it hard to make a round cake truffle. Add the

buttercream and sprinkles and mix on low or stir gently until fully combined. It shouldn't come together like bread dough, but it should be evenly mixed. If you squeeze some together in your hand, it should stay. If it's falling apart, add 1-2 more tablespoons buttercream.

10. Use a [small cookie scoop](#) to get about 1 ½ tablespoons cake. You can make them slightly larger or smaller, but this will impact how many cake pops total you get. Roll between your palms to create a barrel shape. Press gently on at least one end to help flatten it for the top of the honeypot (you can flatten both ends if desired—it all depends on the look you want).
11. Place with the flattest side down on a [parchment](#) or [silicone lined, rimmed baking sheet](#), pressing gently to get it perfectly flat on the bottom. Refrigerate at least 1 hour, until firm.
12. Melt candy coating for the body of the honeypots (so not the yellow) in the microwave according to directions (or use a double boiler). Be very careful not to overheat it, as it will be ruined. You can keep it warm while you dip the cake pops by placing the bowl over a saucepan with 1" simmering water over lowest heat setting.
13. Remove just a few cake balls from the fridge at a time. Dip the very end of a cake pop stick in the candy and insert into the non-flattened end of a cake ball (so that the flattest side is facing up). Carefully place back on the baking sheet in the fridge, to set the candy "glue".
14. Gently reheat candy, if needed. Take a few pops out of the fridge at a time. Dip the cake in the candy, covering it fully. If needed, use a spoon to help get it to cover the part closest to the stick. If your cake pops are falling off, try adding a teaspoon of coconut oil or shortening to thin out the candy.
15. Immediately place dipped pops upside down on your parchment lined cookie sheet (or line a second sheet to make things easier), with the stick facing up.
16. Repeat until all pops are dipped. Refrigerate about 1 hour or freeze about 20 minutes to set the coating. You can also let it set at room temperature, but this takes a couple hours.

17. Once the candy is set, use your edible marker to write “hunny” on each one (I did the classic backwards N on some). Be sure to place back in the fridge before adding the yellow “honey” so that the honeypot lip you’ve created doesn’t melt away.
18. Melt the yellow candy for the honey tops. Take a few pops out of the fridge at a time and gently spoon some yellow candy over the top, gently twirling until the whole top is covered and some drips down the sides.
19. Place upright in a cake pop rack, upturned colander, styrofoam block, cardboard box with holes punched in it—whatever you have on hand. Let dry 1-2 hours (or refrigerate about 30-60 minutes).
20. If serving within a day or two, store these at room temperature (refrigeration causes condensation). Otherwise, wrap in plastic wrap and refrigerate or freeze until ready to serve, letting them defrost before removing the plastic wrap (so the condensation sits on the plastic and not the cake pop).

Enjoy!

Cake pops should be stored in an airtight container. They will last at room temperature for 3-5 days, in the fridge 1-2 weeks, or in the freezer 6-8 weeks (wrapped individually). Let come to room temperature before serving, so that the condensation can dry.

**Ideally, use European style butter, as it has less water. If your butter has become shiny or oily, put it back in the fridge for 5-10 minutes until it firms up a bit (not hard) and is matte in appearance.*