



[Red Velvet Cake Pops Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 60 minutes

Cook time: 20 minutes

Ingredients Red Velvet Cake Pops Recipe:

- 2 ½ cups Flour
- 1 TBSP Cocoa Powder
- 1 ½ tsp Baking Soda
- ¼ tsp Salt
- 12 TBSP Butter, room temperature
- ¼ cup Shortening, softened
- 1 cup Sugar
- 1 Egg
- 1 tsp Vanilla Extract
- 1 TBSP Red Velvet Extract
- 1 TBSP Red Gel Food Coloring
- 1 cup Buttermilk
- 1 cup Chocolate Frosting
- 24 Cake Pop Sticks

Ingredients White Chocolate Coating:

- 12 oz White Melting Wafers

Ingredients Royal Icing:

- 2 Egg Whites
- ¼ tsp Cream of Tartar
- 1 tsp Almond Extract
- 2 cups Confectioners Sugar
- Blue Gel Food Coloring

Directions:

- Preheat oven to 350°.
- Spray a jelly roll pan (12½" x 17½" x 1") with non-stick cooking spray; set aside.
- Sift together flour, cocoa powder, baking soda and salt in a bowl; set aside.
- Using an electric mixer, beat together butter, shortening and sugar until light and fluffy.
- Add the eggs, vanilla, red velvet extract and red gel food coloring; mixed well.
- Alternate adding half the flour mixture and buttermilk to the batter until completely combined.
- Spread the batter over the jelly roll pan, and bake for 20-22 minutes at 350° or until an inserted toothpick comes out clean.
- Allow the cake to cool completely.
- Spoon the cooled cake into a large bowl, add the chocolate frosting and mix well until you can form a ball with this mixture. You want your cake pops to be very moist and soft.
- Roll 24 cake balls; set aside.
- Line a cookie sheet with parchment paper; set aside.
- Using a double boiler, or a microwave melt the white melting wafers.
- Dip the tip of the cake pop stick into the melted white chocolate then directly into one end of the cake ball.
- Allow to cool.
- Dip the entire cake ball into the melted white chocolate and coat the entire cake ball. Place the coated ball on the parchment lined cookie sheet, and allow to dry.
- Make the royal frosting:
 - In a large bowl, combine the egg whites, cream of tartar, almond extract, confectioners sugar and blue gel food coloring with a wooden spoon until smooth.
 - Stripe the dry cake pops with royal icing using a #1 round piping tip to form lines. Do not overfill your piping bag. Allow the royal icing to fall naturally.
 - Allow to dry before serving.
- Makes 24 servings Red Velvet Cake Pops