Capilano Honey Cake Pops

INTERMEDIATE • 2 HOURS

Capilano Pure Honey works its magic twice in these cheerful cake pops, sweetening the vanilla cake batter and binding the crumbled cake into perfectly rollable balls. Dipped in sunny yellow chocolate and decorated with little bees, they'll bring a smile to every face at the table.

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Intermediate	30 min (+ 1 hr chilling)	30 mins	20-24 cake pops

Ingredients

- 120g unsalted butter, softened
- ¼ cup Capilano Pure Honey

Method

1. Preheat the oven to 180°C fan-forced (200°C conventional). Grease and line a small 20cm cake tin or loaf tin.

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- ¾ cup sugar
- 2 large eggs, room temperature
- 1 tsp vanilla extract
- 1¼ cups plain flour
- 1½ tsp baking powder
- ¼ tsp salt
- ¼ cup milk, room temperature

ICING

- 200g white chocolate
- Yellow gel food colouring
- Cake pop sticks
- Bee decorations (optional)

Used in this recipe

Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

2. In a large bowl, beat the butter, Capilano Pure Honey and sugar together until pale and creamy. Add the eggs one at a time, beating well after each addition, then add in the vanilla.

3. In a separate bowl, whisk together the flour, baking powder, and salt. Add this dry mixture to the wet ingredients in three additions, alternating with the milk: dry → milk → dry → milk → dry. Stir gently after each addition until just combined, being careful not to overmix.

4. Pour the batter into the prepared tin and smooth the top. Bake for 25–30 minutes, or until a skewer inserted in the centre comes out clean.

5. Crumble the warm cake into a large bowl and beat with the paddle attachment until a dough forms. Add a little extra Capilano Pure Honey to help combine if needed. Once dough is formed, roll into small balls. Place the balls on a tray lined with baking paper and chill for 60 minutes.

6. Melt the white chocolate in the microwave in 20–30 second bursts, stirring in between. Add a few drops of yellow gel food colouring and mix until smooth and evenly coloured.

7. Dip the tip of a cake pop stick into the melted chocolate, then insert into the base of each cake ball. Dip the entire cake pop into the coloured chocolate, letting excess drip off. Stand upright in a foam block or a cup to set. Decorate and enjoy!

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