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Tips & Tricks

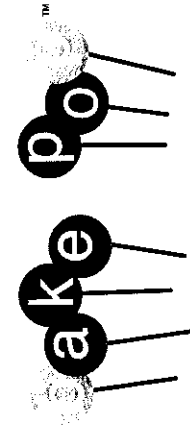
- Using a foam block (like a floral block) allows the Bake Pop™ to cool upright which helps in preparation and while you are decorating. (see picture #5)

- For best baking results:

Use an extra egg, substitute milk for water and use half as much as the recipe calls for. Also add a pudding mix that matches your cake choice (ex chocolate cake with chocolate pudding). This creates a denser cake.

-How to make Brownie Pops:

Fill Pan with brownie batter then place top pan on bottom. Fill squeeze bottle with remaining batter and fill half of the cake ball cavity with batter.



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out more!



Instruction Guide

Visit www.bakepopsinstructions.com for online instructional video and www.bakepopsideaabook.com for Bake Pop™ decorating guide.

IMPORTANT:

Read all instructions carefully before using your Bake Pop™ pan set.

- To avoid injury including serious burns, always use dry oven mitts when handling the Bake Pop™ pan set from the oven or while it is still hot.
- Bake Pop™ should not be used by children unless supervised by an adult
- Bake Pop™ pan set should only be used in a conventional oven. Do not use in Microwave ovens.
- To avoid personal injury, use caution while handling the Bake Pop™ pan set.
- Do not expose Bake Pop™ pans to temperatures that exceed 375° F.
- To avoid damage to the non stick coating on your Bake Pop™ pan set, do not use any sharp objects or utensils.

How To Begin:

1. Make cake batter with one standard box of cake mix according to directions.

Note: For best baking results: Use an extra egg, substitute milk for water and use half as much as the recipe calls for. Also add a pudding mix that matches your cake choice(ex. chocolate cake with chocolate pudding). This creates a denser cake.

2. Spray both the bottom and the top pan (Fig. 1) with baking spray (use one containing flour). Flip the top pan over and spray the surface as some cake batter may bake up through the holes and stick to the pan. **Note: DO NOT use canola or any vegetable oil on the pans as it will result in unevenly cooked Bake Pop™.**

3. Pour batter into bottom pan (Fig. 2) until all cavities are filled (start filling in the center of pan and work your way out to sides) and spread around with a spatula. (continued on reverse side)

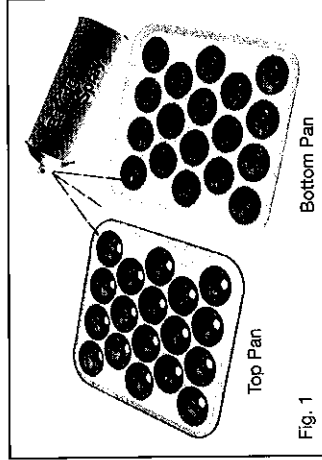


Fig. 1

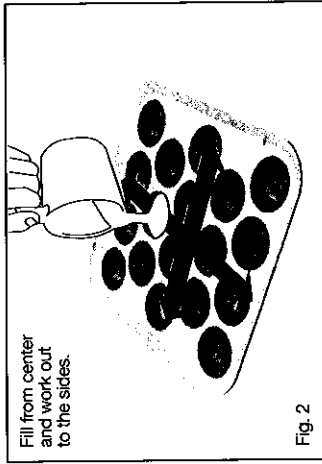


Fig. 2

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- Place top pan (with holes) on bottom pan and secure with clips (as seen in Fig. 3).
- Bake at 350° F for 25-30 minutes.
Note: Due to oven variations cooking times may vary.
- Let pans cool before removing top pan (if any cake has baked through the holes simply scrape off before removing top pan).
- For decorating your Bake Pops see below.
Note: For a crispier exterior, empty cake balls onto a cookie sheet and bake for another 3-5 minutes.

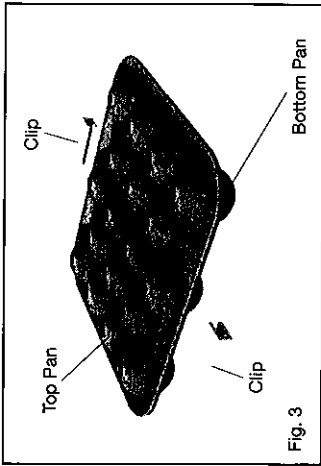


Fig. 3

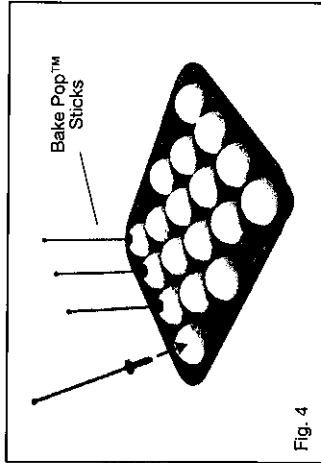


Fig. 4

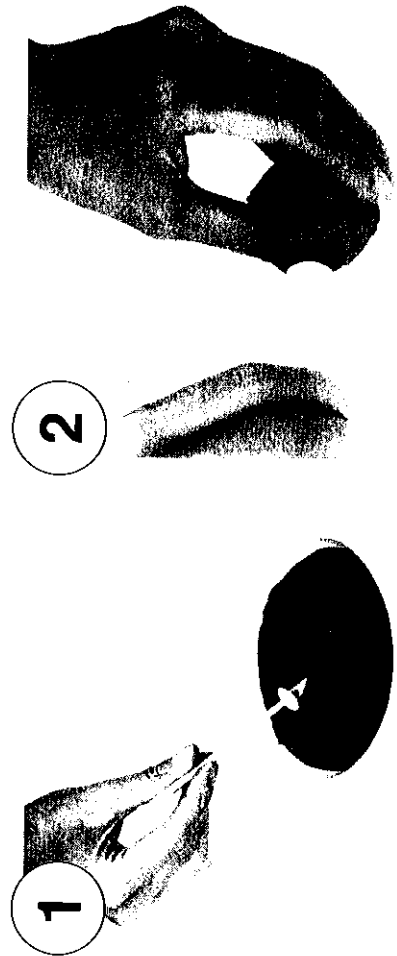
Care Instructions:

- We recommend that you clean your Bake Pop™ set with soapy water. Rinse and thoroughly towel dry immediately.

Decorating your Bake Pops

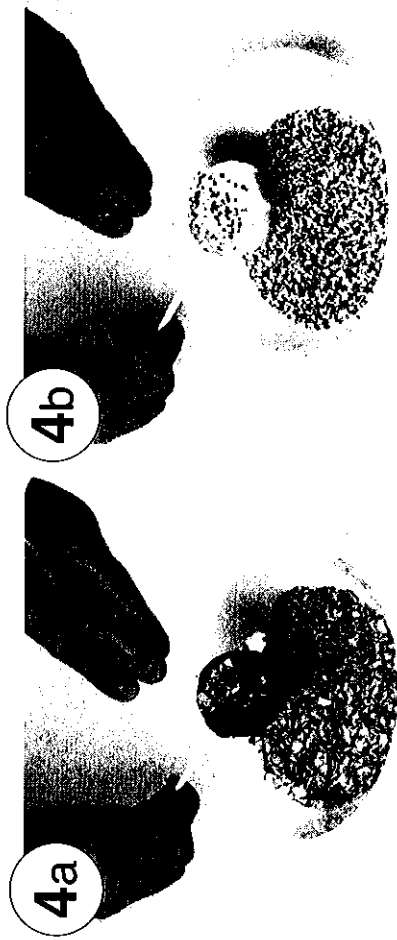
For the perfect Bake Pops follow these simple steps:

- Remove bake pops from the oven and let them sit for 10 minutes.
- Melt a small amount of candy coating* in the microwave.
- Dip the end of the Bake Pop™ Stick into the coating, then insert into cake ball. (see pictures 1 & 2)

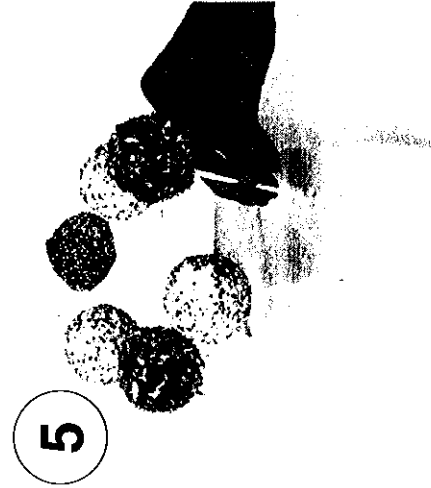


- Heat large batch of candy coating in microwave and prepare your topping bowls.
- Remove your Bake Pop™ from the refrigerator.
- Dip Bake Pop™ in candy coating. (see picture 3)

***Note:** To make a simple candy coating, follow melting instructions on the back of semi sweet chocolate chip bag. Add a tablespoon of vegetable oil if coating is too thick after microwaving.



- Sprinkle on additional toppings over topping bowl. (see pictures 4a & 4b)
- Enjoy!
Note: If desired, chill the bake pops for 30mins in refrigerator to harden.



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