

Hello Kitty Cake Pops

Ingredients

- 1 box cake mix
- 1 can frosting (16 oz.)
- Wax paper
- [Lollipop sticks](#)
- Mini Pink m&ms
- [White candy melts](#)
- [Jumbo Heart Sprinkles](#)
- [Rainbow Chip Sprinkles](#)
- [Black Edible Ink Pen](#)
- [Paper Lollipop Sticks](#)
- [Styrofoam Block](#)
- [White Chocolate Chips](#)

Preparation

Bake cake according to boxed instructions for a 13x9 size. After cake is cooked and cooled completely, crumble into large bowl.

Mix thoroughly with 1 can of frosting. (Use the back of a large spoon, but it may be easier to use fingers to mix together. But, be warned, it will get messy. Also, you may not need the entire can of frosting, so start out by using almost the entire can and add more if you need to.)

Shape the Hello Kitty heads into a semi-flat oval shape. Melt some white chocolate melts in the microwave in 30-second intervals, stir each time until melted. Insert tip of lollipop stick into some of the melted candy and insert into the bottom of the Hello Kitty head.

Place them in the freezer for a little while to firm up.

Take two white chocolate chips and dip the bottoms in the melted candy and then place/glue them on the top of Hello Kitty head.

Stand them up in a [styrofoam block](#) to dry. When the ears are firmly attached to the head, dip the entire Hello Kitty head in a bowl of the white melted candy. Make sure the bowl is deep enough so you can get it in one dunk. Then remove and gently tap off any extra coating. This will help smooth it out, too. If you don't think the heads are smooth enough, once the chocolate has hardened, dip them into the chocolate again.

When the Hello Kitty heads are drying, apply the hearts and m&ms to make a bow and the yellow rainbow chips to make a nose.

Once the heads are completely dry, draw the eyes and whiskers on using an [black edible ink pen](#)