

OCEAN CAKE POPS

These vibrant cake pops are a perfect hands-on treat for themed parties or movie nights. Thanks to IGA Tasmania's Budget Savers, this recipe is made even easier and more affordable. Recipe by Kiara Isla.

EASY

25 MINUTES

25-30 MINUTES (PLUS 20 MINS CHILL TIME)

APPROX. 12-16 CAKE POPS

Ingredients

- Vanilla cake mix
- Icing mix
- Black & Gold Desiccated coconut
- Blue sprinkles
- Icing flowers
- Short skewers or cake pop sticks

Instructions

1. **Bake the cake** – Prepare the vanilla cake mix according to packet instructions. Bake and allow it to cool completely.
2. **Crumble it up** – Break the cooled cake into fine crumbs in a large bowl.
3. **Make the icing** – Prepare the icing mix with milk (follow the packet instructions).
4. **Combine** – Gradually add icing to the cake crumbs until the mixture holds together.
5. **Roll into balls** – Use your hands to shape the mixture into even-sized balls.
6. **Add the sticks** – Insert skewers or cake pop sticks into the center of each ball.
7. **Chill** – Place the cake pops in the freezer for about 20 minutes to firm up.
8. **Decorate** – Roll the chilled cake pops in desiccated coconut or blue sprinkles. Finish with icing flowers on top.
9. **Serve & enjoy** – Perfect for a themed movie night or party!