



Eyeball Cake Pops



1/18th of recipe (1 cake pop): 107 calories, 3g total fat (2g sat. fat), 120mg sodium, 19g carbs, 0.5g fiber, 12g sugars, 0.5g protein

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Prep: 40 minutes **Cook:** 25 minutes

Cool: 1 hour and 10 minutes



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Ingredients

1 3/4 cups moist-style yellow cake mix
1 cup canned pure pumpkin
1/2 cup white chocolate chips
18 Skittles
Red and black gel decorating tubes (like [the kinds by Betty Crocker](#))

Directions

Preheat oven to 400 degrees. Spray an 8" X 8" baking pan with nonstick spray.

In a large bowl, combine cake mix with pumpkin. Mix until smooth and uniform. Spread batter into the baking pan.

Bake until a toothpick inserted into the center comes out clean, about 18 minutes.

Let cool completely, about 30 minutes in the pan and 30 minutes out of the pan on a cooling rack.

Line a baking sheet with wax/parchment paper.

Break cake into pieces, and place in a large bowl. Use your hands to crumble cake into very small pieces. Thoroughly knead into a ball. On a dry surface, form cake into a log of even thickness, about 9 inches long. Cut log into 18 evenly sized pieces, and form each piece into a ball.

Place white chocolate chips in a medium microwave-safe bowl, and microwave at 50 percent power for 1 minute. Vigorously stir, and microwave at 50 percent power for 30 seconds. Repeat, as needed, until completely melted.

Gently dunk and swirl a cake ball into the melted white chocolate, evenly coating the top half. Place back on wax/parchment paper, chocolate side up, and press a Skittle into the center of the chocolate. Repeat with remaining cake balls, reheating chocolate at 50 percent power and vigorously stirring, as needed.

Let cool until chocolate has completely hardened, about 10 minutes.

Once hardened, squirt with a dot of black icing in the center of each Skittle (to look like a pupil). Use the red icing to create wiggly lines that look like blood vessels.

Insert a lollipop stick through the lower half of each ball, stopping at the center, so the eye is facing you when you hold it up. Repeat with remaining balls. Serve 'em up!

MAKES 18 SERVINGS

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