

---

# Beginners Cake Pops

---

\$75 – 2.5 HOURS

Have you ever tried making your own cake pops and given up because you can't get them round? Or because they fall off of the stick? How about the ones you manage to get made, and then they crack? UGH! Talk about frustrating! One of the best things I ever did as a cake artist was invest in a class to learn the basics, now I can do cake pops in my sleep, and you will too! In this class you will learn the basics of how to make the perfect cake pop.

Some of the points we will teach you:

- How to make an easy cake pop dough that is moist, delicious, and ready to roll!
- How to measure or weigh your cake pop dough for even uniform balls
- How to melt your chocolate or candy melts to the perfect temperature
- How to roll your cake pops so they don't crack
- How to keep them on the stick while removing chocolate
- How to store before or after dipping to prevent damage

We look forward to teaching you this great skill, that can be used at every party you have from here on out and can be modified to make other shapes and sizes!

Click here to register today, on the menu look for CAKE POPS FOR BEGINNER'S

<https://form.jotform.com/93118241358153>

