

# RED, WHITE & BLUE cake pops

## INGREDIENTS

- 2 Cartons Red, White & Blue Cakes
- 8-oz. Block Cream Cheese, Softened
- 16-oz. Package of Microwaveable White Melting Chocolate
- Seasonal Sprinkles and Frosting for Decorating
- Cake Pop Sticks

## DIRECTIONS

1. Unwrap each cake and crumble in a large bowl. Mix in the softened cream cheese until combined smooth.
2. Roll mixture into 1-inch balls and set aside on parchment-lined cookie tray. Refrigerate for 2 hours.
3. Melt chocolate according to the directions on package. Using a cake pop stick, dip each ball into melted chocolate, coating thoroughly.
4. Decorate each cake pop with the seasonal sprinkles and frosting.
5. Allow chocolate to set overnight in the refrigerator.



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