

B	I	N	G	O
Stage your wet/dry ingredients	Add a small amount of frosting to your crumbs	If the coating is too thick add some paramount crystals to help thin it out	Roll the dough and form into balls	Mix with your hands
Decorate your cake pops with sprinkles	Set the cake pop in your cake pop stand until the chocolate hardens	Place cake pops in an airtight container	Bake the cake according to package instructions	Preheat the oven
Rotate excess melted chocolate off of the cake pop gently	Tie a ribbon on the pop	FREE	Chill the cake balls in the refrigerator	Make sure the coating meets at the base of the lollipop stick
Melt chocolate or candy melts in the microwave until smooth	Roll the mixture in your hands to create cake balls	Mix the cake crumbs with your icing	Make holes in stand about 2 inches apart	Place cake balls on wax or parchment paper
Let the cake cool completely	Crumble the cake	Poke holes in the Styrofoam stand before you start dipping	Whip up the frosting	Dip the candy sticks in the candy melt mixture and place halfway through the balls

B	I	N	G	O
Tie a ribbon on the pop	Bake the cake according to package instructions	Roll the dough and form into balls	Decorate your cake pops with sprinkles	Place cake pops in an airtight container
If the coating is too thick add some paramount crystals to help thin it out	Whip up the frosting	Mix with your hands	Crumble the cake	Preheat the oven
Melt chocolate or candy melts in the microwave until smooth	Chill the cake balls in the refrigerator	FREE	Make sure the coating meets at the base of the lollipop stick	Add a small amount of frosting to your crumbs
Make holes in stand about 2 inches apart	Poke holes in the Styrofoam stand before you start dipping	Stage your wet/dry ingredients	Dip the candy sticks in the candy melt mixture and place halfway through the balls	Roll the mixture in your hands to create cake balls
Mix the cake crumbs with your icing	Place cake balls on wax or parchment paper	Rotate excess melted chocolate off of the cake pop gently	Set the cake pop in your cake pop stand until the chocolate hardens	Let the cake cool completely

B	I	N	G	O
Crumble the cake	Poke holes in the Styrofoam stand before you start dipping	Bake the cake according to package instructions	Place cake balls on wax or parchment paper	Chill the cake balls in the refrigerator
Stage your wet/dry ingredients	Melt chocolate or candy melts in the microwave until smooth	Mix the cake crumbs with your icing	Set the cake pop in your cake pop stand until the chocolate hardens	Mix with your hands
Rotate excess melted chocolate off of the cake pop gently	Dip the candy sticks in the candy melt mixture and place halfway through the balls	FREE	Roll the mixture in your hands to create cake balls	Make holes in stand about 2 inches apart
Tie a ribbon on the pop	Preheat the oven	Roll the dough and form into balls	Whip up the frosting	If the coating is too thick add some paramount crystals to help thin it out
Make sure the coating meets at the base of the lollipop stick	Add a small amount of frosting to your crumbs	Place cake pops in an airtight container	Decorate your cake pops with sprinkles	Let the cake cool completely