

# honey S A L T



## RAINBOW CAKE POPS

TOTAL: 4.5 Hours | PREP: 4 Hours | BAKE: 30 Minutes | SERVINGS: 30 Pops | LEVEL: Medium

### INGREDIENTS

#### RAINBOW CAKE

- 5 Eggs
- 1 ½ Cups granulated sugar
- ¾ Cup canola oil
- ¾ Cup buttermilk
- 1 Tablespoon vanilla extract
- 2.5 Cups all-purpose flour
- 2 Teaspoon baking powder
- 1 Teaspoon baking soda
- 1 Teaspoon salt
- Food colouring: red, orange, yellow, green, blue, purple

#### ICING

- ¾ Cup icing sugar
- 1 ½ Cup cream cheese, room temperature

#### CONES

- 1 Lbs white chocolate
- 30 miniature waffle cones, store bought
- Sprinkles

### DIRECTIONS

#### RAINBOW CAKE

- Preheat oven to 350 °F. With a whisk, combine eggs, sugar, oil, buttermilk and vanilla. In a separate dish, combine flour, baking powder, baking soda and salt. Sift dry mixture over the wet mixture and whisk together until smooth.
- Divide the batter equally into six smaller bowls for each pride colour. Using food colouring to package instructions, tint batter: 1 blue bowl, 1 red bowl, 1 green bowl, 1 yellow bowl, 1 orange bowl (combining the red and yellow) and 1 bowl purple (combining the blue and red). Pour all six colors into a 13 by 9 inches cake pan. They will stay separate as long as you do not stir the batter once in the pan. Bake for 20-30 minutes until a toothpick or fork comes out clean. Remove from oven and allow the cake to come to room temperature.
- Combine the sugar and cream cheese in a mixer and beat until smooth and soft. Once the rainbow cake has completely cooled, break the cake into egg sized chunks and place in the mixer with the cream cheese. Beat on the lowest speed until the rainbow cake combines with the cream cheese, making sure you have larger pieces of rainbow cake in the mix.

#### BUILDING THE CONES

- Fill the mini cones a little at a time so that the icing fills the bottom of the cone. Round the top so it look like an ice cream scoop. Once all the cones are filled freeze for 1 hour or overnight.
- To support the cones so they stay upright, use any kind of rectangular pan and with it heavy-duty foil. Use the tip of a sharp paring knife to cut little Xs into the foil. When you push the ice cream cones in, they will open up the x's to just the right size.
- Bring an inch of water in saucepan to a simmer. Roughly chop the chocolate into small pieces, about the size of sugar cubes. Tip: a serrated knife works well for this. Set chocolate pieces in the bottom of a heat-proof metal or glass bowl. Place the bowl over the saucepan, making sure the water doesn't touch the bottom of the bowl. Stir chocolate occasionally as it softens. When you have just a few small chunks remaining, remove the bowl from the heat. The residual heat will melt the rest.
- Gather your cones from the freezer. Dip the top of the cone into the chocolate until you cover all of the cake and a little of the cone. Stand the cone up and sprinkle rainbow sprinkles on top to finish. Keep refrigerated.

