Name of Recipe: Party Pops

List of Ingredients:

1. Sweet tooth fairy marble cake mix
   a. 3 eggs
   b. 1 cup water
   c. ¾ cup vegetable oil
2. Ghiradelli dark chocolate flavored melting wafers
3. Sweet tooth fairy vanilla flavored melting wafers
4. Pillsbury buttercream frosting
5. Sweet tooth fairy sprinkle mix

Recipe and Cooking Instructions:

1. Bake the cakes according to the marble cake mix recipe
2. Allow cakes to cool.
3. Use a food processor to turn the cake into a breadcrumb consistency.
4. Mix the cake crumbs with your buttercream frosting. You want it to be almost like dough but not too sticky from the icing. If you find it too sticky, add a little more cake in and if you find it too dry, add more icing.
5. Then roll the dough and form into balls. Place on wax or parchment paper.
6. Chill the cake balls in the refrigerator for a few hours.
7. Then dip the candy sticks in the melting wafer mixture and place halfway through the balls. Allow the candy mixture to harden on the cake balls.
8. Dip the cake pops in the melting wafer colors and the decorate the party pops.