



Easter Coconut Cake Pops Makes: About 32 pops

Ingredients:

For the cake:

1/2 cup butter, softened.

3/4 cup sugar

1/2 tsp. vanilla or coconut extract

1 large egg

1 large egg white

1/4 cup sour cream

1/2 cup unsweetened coconut milk

1 1/2 cups all-purpose flour

1/2 Tbsp. baking powder

3/4 tsp. kosher salt

1/2 cup shredded coconut

For the frosting:

1/4 cup butter, softened

4 oz. cream cheese, softened

2 cups confectioners' sugar

1/2 tsp. vanilla extract

1/4 tsp. kosher salt

To decorate:

Candy melts, festive sprinkles, sparkling sugar, or other decorations as desired

Method:

1. Preheat the oven to 350 F.
2. Line a 9-inch cake pan with cooking spray and parchment; set aside.
3. In the bowl of a stand mixer fitted with a paddle attachment, beat butter and sugar until smooth.
4. Add extract and 1 egg; beat to combine. Add egg white and beat to combine.
5. Beat in sour cream.
6. Add coconut milk, flour, baking powder, and salt; beat until smooth. Fold in shredded coconut.
7. Pour into prepared pan and bake for about 30 minutes or until a wooden pick inserted comes out clean.
8. Unmold cake onto a rack to cool completely.
9. Prepare frosting: Beat butter until smooth. Slowly beat in cream cheese to combine.
10. Add remaining ingredients and beat until light and fluffy.
11. Crumble cooled cake into a bowl. Mix gently with frosting to combine.
12. Roll into egg shapes and freeze until firm.
13. Push cake pop sticks into eggs, and coat with melted candy melts. Decorate as desired.