



**RECIPE BY PAULA COOP McCRORY**

**POWER INFLUENCER, BLOGGER AND VISUAL STORYTELLER**

# **TRAILER PARK POPS**

## **THE RECIPE**

Inspired by *Trailer Park Boys: The Movie* (2006)



## *Trailer Park Pops*

Paula Coop McCrory's Cake Pops

### *Ingredients*

2½ cups flour  
1½ cups sugar  
½ cup margarine, softened or melted  
1 tsp salt  
2 tbsp of your favourite frosting  
Chocolate for melting and coating  
Lollipop sticks

Your favourite cake decorations (sprinkles, crumbled chocolate, dried fruits and nuts — the possibilities are endless!)  
2 eggs  
1 tsp vanilla  
2½ tsp baking powder  
1 cup milk

### *Method*

- 1 Preheat oven to 350°F. Beat all the ingredients in a mixing bowl until the batter is smooth. Pour the cake batter into a greased 9" x 13" pan. Bake in the oven for 25 to 30 minutes. You'll know it's done when you poke a knife through the centre of the cake and it comes out clean.
- 2 Once it's cooled, crumble it up in a large mixing bowl. Add in 2 tbsp of your favourite frosting. By hand, mix it all together. It should be sticky and easy to shape. Roll the mixture into ice-cream scoop sized balls.
- 3 Melt a little bit of chocolate in the microwave. Be careful to use the proper dishware and to melt it slowly (45 seconds at a time). Working one at a time, dip the ends of the lollipop sticks into the melted chocolate and then insert into the centre of each cake ball. Once all are done, place them in the freezer for 20 minutes.
- 4 Once the cake pops have cooled, melt a large amount of chocolate for dipping. I like to use a drinking glass for this; it makes the dipping of each cake pop easy. Lay out the decorations you'd like to use for your cake pops in separate bowls. Cover a baking tray with parchment paper to place your cake pops onto. Working one at a time, dip cake pops in melted chocolate, decorate and place on a parchment paper-covered baking tray. Once all are done, place back in the freezer for another 20 minutes to set, and you're done.