

# Disney Winnie the Pooh

## Hunny Pot Cake Pops Recipe

from our provider, Bakerella

*That willy nilly silly ol' bear, Winnie the Pooh, knew one thing for certain: Life is better with your favorite snack. Don't forget to pair these hunny pot treats with Winnie the Pooh Cake Pops.*

### Materials:

- 1 box cake mix (bake as directed on box for 13 X 9 cake)
- 1 16 oz can of ready-made frosting
- Wax paper
- Baking sheets
- Yellow candy coating
- Purple candy coating
- Brown rainbow chip sprinkles
- Black edible ink pen ("Hunny")
- Toothpicks
- Paper lollipop sticks
- Styrofoam block



*\*Note: One cake makes about 48 cake pops. If you don't need that many, then cut the cake in quarters and freeze any cake sections for another day. If you're using the whole cake, you can make 24 Pooh cake pops and 24 Hunny Pot cake pops. You'll need at least one ounce of candy coating for each generic Winnie the Pooh or Hunny Pot cake pop you plan on dipping and more for any extra decorating.*



### Instructions:

1. After cake is cooked and cooled completely, crumble into a large bowl.
2. With a large spoon, mix thoroughly with about 3/4 of the can of frosting. You won't need the rest.
3. Roll mixture into quarter size cake balls and place on a wax paper covered baking sheet.
4. Place cake balls in the freezer for about 15 minutes to firm up. You can transfer them to the refrigerator to keep chilled and avoid freezing.
5. Shape the cake balls into ovals for the Hunny pots.
6. Return the cake pops to the refrigerator to maintain firmness.



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### Instructions (cont.):

7. When you are ready to make the Hunny pots, melt the purple candy coating. Insert a lollipop stick into the oval-shaped cake ball. Dip into the candy coating so the cake ball is completely covered. Remove and let most of the excess fall off and back into the bowl. Then, place the cake pop on a wax-paper covered baking sheet. Some of the coating will rest at the base forming the edge of the pot. Repeat with remaining pots and let dry completely.
8. Once dry, you can add the "hunny". Heat yellow candy coating and use a spoon to apply it to the top of the pots. If you let it thicken for a few minutes, it will be less likely to run down the pot. You want it thick enough to drip over the edge, but not too runny that it makes a mess.
9. Let dry completely in a styrofoam block and then write HUNNY on each pot with a black edible ink pen. Reverse the direction of the first N for an extra Winnie the Pooh detail.
10. Let dry completely.
11. You can wrap in treat bags tied with a ribbon and/or store them on the counter or in an airtight container.
12. Enjoy!



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### **ABOUT THE MOVIE**

Walt Disney Animation Studios returns to the Hundred Acre Wood with "Winnie the Pooh," the first big-screen Pooh adventure from Disney animation in more than 35 years. With the charm, wit and whimsy of the original featurettes, this all-new movie reunites audiences with the philosophical "bear of very little brain" and friends Tigger, Rabbit, Piglet, Kanga, Roo—and last, but certainly not least, Eeyore, who has lost his tail. "Ever have one of those days where you just can't win, Eeyore?" asks Pooh. Owl sends the whole gang on a wild quest to save Christopher Robin from an imaginary culprit. It turns out to be a very busy day for a bear who simply set out to find some honey. Inspired by three stories from A.A. Milne's books in Disney's classic, hand-drawn art style, "Winnie the Pooh" hits theaters in Europe and Latin America in Spring 2011; the U.S. release date is July 15, 2011.