

# Homemade Vanilla Cake Pops with Buttercream and White Chocolate Coating

Prep: Not specified (chill at least 2 hours recommended) • Cook: 30–36 minutes (bake time), plus cooling and dipping

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*Tender vanilla cake blended with just-enough vanilla buttercream for a truffle-like center, then dipped in silky white chocolate and showered with sprinkles. A from-scratch upgrade on the classic bakery treat—rich, buttery, and delightfully festive.*

## Ingredients

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- 1 2/3 cups (209g) all-purpose flour (spooned and leveled)
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup (8 Tbsp; 113g) unsalted butter (softened to room temperature)
- 1 cup (200g) granulated sugar
- 1 large egg (at room temperature)
- 2 teaspoons pure vanilla extract
- 1 cup (240ml) whole milk (or buttermilk)
- 7 Tbsp (99g) unsalted butter (for frosting) (softened to room temperature)
- 1 3/4 cups (210g) confectioners' sugar
- 2–3 teaspoons heavy cream or whole milk
- 1 teaspoon pure vanilla extract (for frosting)
- 24 ounces (678g) candy melts or white chocolate bars
- as needed sprinkles

## Instructions

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1. Preheat oven to 350°F (177°C). Grease a 9-inch springform pan (or use an 11x7-inch pan or a 10-inch springform).
2. Make the cake: In a medium bowl whisk together flour, baking powder, baking soda, and salt; set aside.
3. In a large bowl using a handheld or stand mixer fitted with a paddle/whisk attachment, cream the butter and granulated sugar on medium-high speed until light and fluffy, about 3 minutes.
4. Beat in the egg and vanilla on high speed until combined, scraping down the bowl as needed.
5. On low speed, mix in the dry ingredients and milk until just combined. Give the thick batter a final stir to ensure no dry pockets remain.
6. Spread batter evenly into the prepared pan and bake 30–36 minutes, or until a toothpick inserted in the center comes out clean. Tent loosely with foil if browning too quickly.

7. Cool the cake completely in the pan on a wire rack.
8. Make the frosting: With a mixer fitted with a paddle attachment, beat the butter until creamy. Add confectioners' sugar, then the cream (or milk) and vanilla; beat until smooth and spreadable.
9. Crumble the cooled cake into a large bowl. Add the frosting and mix until the mixture is evenly moistened and holds together when pressed.
10. Portion and roll the mixture into smooth balls; place on a lined baking sheet. Chill for at least 2 hours, then re-roll to smooth if needed.
11. Melt the coating (white chocolate or candy melts). Dip one end of each lollipop stick about 1/2 inch into the melted coating, then insert into the center of each cake ball.
12. Dip each cake pop into the coating, gently tapping off excess. Immediately add sprinkles before the coating sets.
13. Stand cake pops upright in a styrofoam block or a box with small holes to set. Allow to dry until firm (about 1 hour).
14. Serve, or store/freeze once fully set (freeze up to 6 weeks; thaw in the refrigerator).

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**Tags: Dessert, Cake Pops, Vanilla, Kid Friendly, Party Treat, Make Ahead**

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