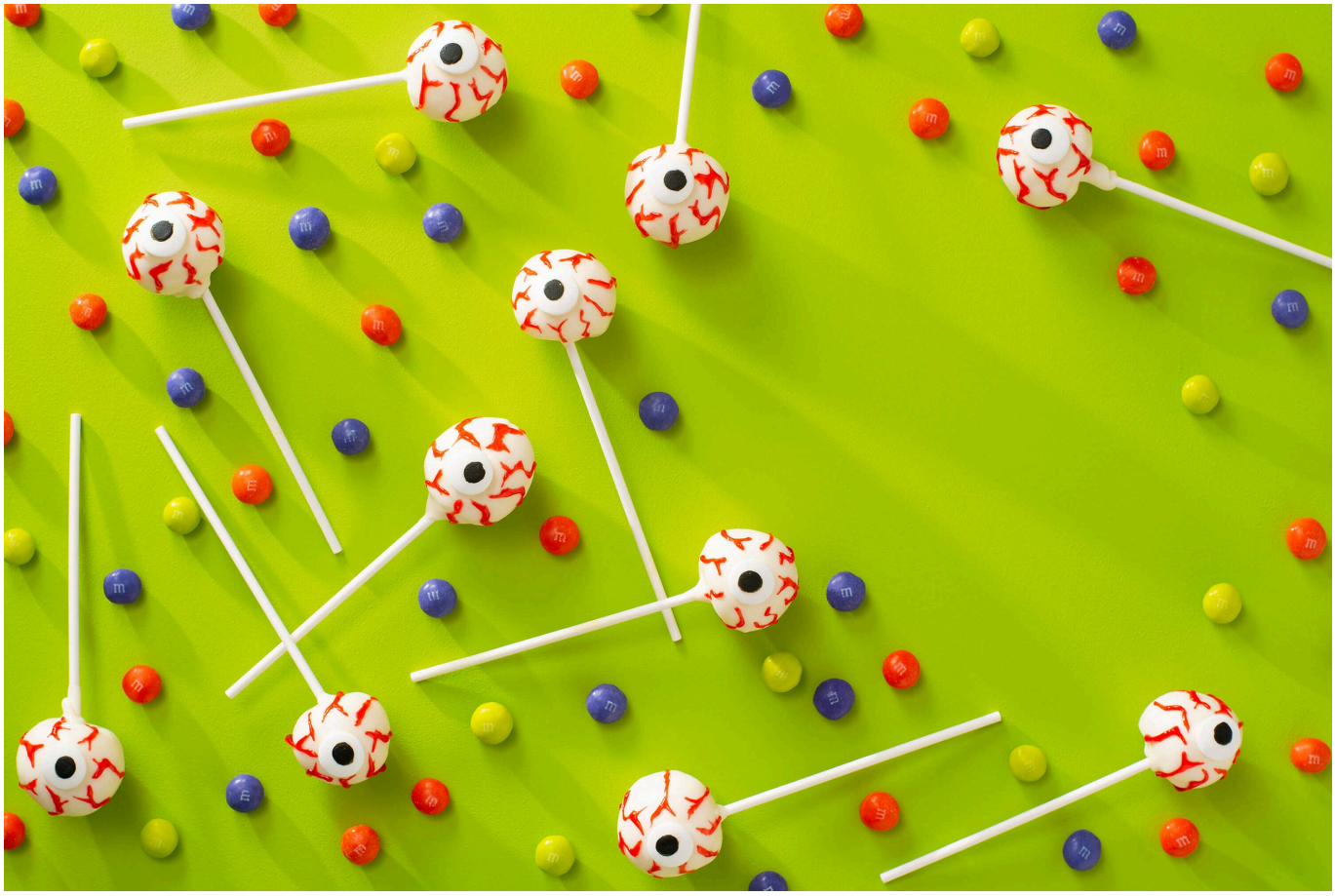
M&M'S Bloody Eyeball Cake Pops Recipe



Time	30 minutes
Ingredients	11 items
Makes	16 servings

Make M&M's Bloody Eyeball Cake Pops for spooky Halloween parties. This creepy and delicious dessert recipe is perfect for kids and festive celebrations.

Ingredients

- 1 pkg (15.25 oz) white cake mix
- 1/4 cup butter
- 2 cups icing sugar, sifted
- 2 tbsp milk

- 1 tsp vanilla extract
- Pinch salt
- 2 pkg (1 1/2 oz each) M&M’S® Peanut Ghoul's Mix
- 8 oz white candy melts, melted
- 1 tbsp coconut oil, melted
- 12 large candy eyeballs
- 1 tube red gel icing

Instructions:

1. Prepare cake mix according to package directions. Crumble enough cake to make 3 cups (reserve remaining cake for another use).
2. Using electric mixer, beat butter until fluffy; beat in icing sugar, milk, vanilla and salt on low speed until smooth. Increase speed to high; beat for 1 to 2 minutes or until frosting is light and fluffy.
3. In large bowl, combine cake crumbles and frosting; beat until dough starts to form. Fold in M&M’S®. Divide into 16 portions; shape into balls. Transfer to parchment paper–lined tray. Freeze for about 15 minutes or until firm.
4. Combine melted candy melts and coconut oil; dip tips of lollipop sticks into candy melt mixture and insert into each ball. Freeze for about 5 minutes or until set. Dip cake pops into remaining candy melt mixture, gently shaking excess back into bowl.
5. Garnish each cake pop with candy eyeball; place in plastic foam to stand upright. Let stand for 30 to 60 minutes or until set. Pipe red gel icing around eyeball to resemble red veins for bloodshot eyeballs.

More Recipes Like This



Frankenstein Twix Treats Recipe

Cooking time

0 minutes

Ingredients

7 items



M&M'S Fang-tastic Cupcakes Recipe

Cooking time

20 minutes

Ingredients

6 items



M&M'S Coffin Surprises Recipe

Cooking time

10 minutes

Ingredients

11 items

M&M'S Cookies & Screams Skulls Recipe

Cooking time

10 minutes

Ingredients

13 items

Source URL:
https://www.marswrigleyhalloween.com/recipes/mms-bloody-eyeball-cake-pops-recipe