

VALENTINE'S DAY LOVE BUG CAKE POPS

YELLOW BUTTER CAKE

Yield one 8" round cake pan

Ingredients

- 135g butter (room temp)
- 146g granulated sugar
- 1g kosher salt
- 85g eggs (room temp)
- 169g cake flour
- 7g baking powder
- 169g whole milk (room temp)
- 3g vanilla extract

Directions

1. Preheat the oven to 350 F. Prep pans with pan spray and parchment bottom.
2. Using a paddle attachment and medium speed, cream the butter and sugar until light and fluffy. This could take 8 to 10 minutes.
3. Slowly add the eggs one at a time until just incorporated. Now turn the mixer up to medium speed and mix for about five minutes. Again, the mixture should be light and fluffy.
4. Scrape the bowl to evenly incorporate any ingredients on the bottom.
5. Sift the flour and baking powder together and set aside, combine the milk and vanilla and also set aside.
6. Alternate the dry and wet ingredients while the mixer is on low speed. Start with $\frac{1}{3}$ of the dries and then half of the wets. Repeat ending with the dries. Do not overmix.
7. Pour batter into the prepared pan and bake until a toothpick inserted into the center comes out clean or with a few moist crumbs. Allow the cake to cool completely on a wire rack before unmolding.

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SWISS MERINGUE BUTTERCREAM

Yield, 915g

Ingredients

- 170g egg whites (room temp)
- 1g kosher salt
- Pinch of cream of tartar
- 228g granulated sugar
- 510g unsalted butter, softened
- 8g vanilla extract

Directions

1. Create a bain marie by adding about one inch of water to a medium saucepan, be sure the pan is large enough to accommodate the stand mixer bowl without touching the water. Allow the water to come to a steady simmer, just below boiling.
2. Add the egg whites, salt, cream of tartar, and sugar to the mixer bowl, combine with a whisk. Place the bowl over bain marie and continue to whisk until the mixture reaches 145 F.
3. Transfer the bowl to the mixer and whip on high speed until the meringue cools.
4. Turn the mixer down to medium-low speed and add the butter piece by piece until completely incorporated. Add the vanilla extract and mix to combine. Note: If the buttercream is too loose after completed, the butter was probably too warm or the meringue didn't cool properly. This can be fixed by placing the mixer bowl in an ice bath for a few minutes and then mixing again to emulsify. If the buttercream looks broken or like cottage cheese in consistency, It's because the butter was added when it was too cold. This can be fixed by placing the bowl in some warm water for a minute to melt the bottom layer and then mixing to emulsify. A torch can also be carefully used to warm the outside of the bowl while the mixer is running.

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SUGAR COOKIES

Yield, about 1-2 dozen

Ingredients

- 160g all-purpose flour
- 1g baking powder
- 88g unsalted butter, room temp
- 75g granulated sugar
- 1g kosher salt
- 30g eggs, room temp
- 3g milk, room temp
- 5 g vanilla extract

Directions

1. Sift the flour and baking powder together in a medium bowl. Set aside.
2. In a large bowl using a hand mixer or a stand mixer fitted with a paddle attachment, beat the butter and sugar together on medium speed until smooth and light, about 2 minutes.
3. Whisk the eggs, milk, and vanilla together. Then add to the creamed mixture on medium speed, until combined.
4. Scrape down the sides and the bottom of the bowl and mix again, as needed to combine.
5. Add the dry ingredients to the wet ingredients and mix on low speed just until combined. The dough will be relatively soft.
6. Divide the dough into 2 equal parts. Place each portion onto a piece of plastic wrap, form into a ½ inch thick disk to chill.
7. Dough should be refrigerated for at least 1-2 hours and up to 2 days.
8. Once chilled, preheat the oven to 350°F (177°C). Line 2-3 large baking sheets with parchment paper or silicone baking mats.
9. Take one portion of dough from the refrigerator.
10. Place dough onto a lightly floured work surface. Roll dough from the center out, making sure the dough is not sticking to the work surface. Roll dough ¼ inch thick.
11. Store chilled dough on a parchment-lined sheet pan until cold and firm.
12. Using a 2" heart-shaped cookie cutter, cut the dough. Repeat with the 2nd piece of dough. Re-roll the dough scraps and continue cutting until all is used.
13. Arrange cookies on baking sheets 3 inches apart. Bake for 10-12 minutes or until light golden brown at the edges.

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TUILE COOKIES

Yield, about 3 dozen

Ingredients

- 38g cake flour, sifted
- 32g unsalted butter, softened
- 43g powdered sugar, sifted
- 32g liquid egg whites, room temp

Directions

1. Using the paddle attachment, soften the butter to a creamy consistency. Add the sugar and beat until thoroughly mixed. (this step may also be done by hand)
2. Beat in the egg whites.
3. Add the flour over the mixture and mix well.
4. Allow to chill for 4 hours in the refrigerator before using.
5. Preheat the oven to 350° degrees F. Form the chilled dough into thin rounds using an offset spatula and a heart-shaped stencil made of firm plastic, about the thickness of a dime. Spread the tuile batter onto silicone mats. Bake until the edges are light golden brown.
6. Remove from the oven and allow cookies to cool completely. Use immediately or store in an airtight container at room temperature.

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ROYAL ICING

Yield, 200g

Ingredients

- 454g powdered sugar, sifted 2 times
- 85g liquid egg whites, room temp
- 6g cream of tartar

Directions

1. Sift the powdered sugar and cream of tartar into a mixing bowl.
2. Gradually add the egg whites using the paddle attachment until the mixture is smooth and a toothpaste-like consistency. More egg whites can be mixed in by hand as needed to control consistency and flow.
3. Put into a container and cover with a water moistened paper towel and plastic wrap while using to prevent the icing from drying out.
4. Add color as desired and use it for cookie decorations.

CAKE POP ASSEMBLY

1. Break up baked butter cake into small 3 inch pieces and place in the bowl of a stand mixer fitted with a paddle attachment.
2. Paddle at low speed until the cake has broken up and resembles bread crumbs.
3. Add swiss buttercream, about 25g at a time until the mixture comes together and shapes a firm dough. You may not need to use all of the buttercream.
4. Scoop balls of the cake mixture using a 1.5oz (#20) cookie scoop.
5. Place cake balls on a parchment paper-lined sheet pan and place in the refrigerator or freezer until the cake balls have set up.

Divide your royal icing into 2 separate bowls. Color one red and leave the other white or desired color of choice. Using the white royal icing, decorate the heart-shaped sugar cookies to your desire. (these will become the feet of the Love Bug...so plan accordingly for your design). Use a paper cornet and cut a small fine tip to pipe a delicate bead border around the small heart tuile cookies. This may also be done with melted tempered chocolate.

Take one cake ball from the fridge and use a small dot of royal icing to attach it to a heart-shaped sugar cookie. The indent of the heart will become the front of the Love Bug. Fill a piping bag fitted with a grass tip with red royal icing. Starting at the base of the cake ball, pipe fur and completely cover the love bug. While the icing is still soft, add two candy eyes to the bug. Attach 2 heart-shaped tuiles to the back of the bug as wings. Allow the royal icing to harden before serving. Let your creativity go wild and have some fun.