



Cake Pops!

This is a great sensory activity, with lots of opportunities to get messy, and some yummy cake pops as your final result.

You will need:

- 450g Cake
- 300g Butter icing
 - 200g icing sugar
 - 100g butter
- 200g Chocolate
- Sprinkles



- 2 large bowls
- Wooden spoon
 - Lolly sticks
 - Baking tray

1. Mash the cake! Use your hands or a wooden spoons to break the cake into crumbs.
2. Spoon in the butter icing and mix with the cake crumbs until well combined.
3. Use your hands to roll your mixture into balls and place on your baking tray.
4. Poke a lolly stick into each cake ball. Freeze for 15 minutes or cool in the fridge for an hour.
5. Break your chocolate into chunks and melt in the microwave.
6. Use the sticks to dip your cake pops into the melted chocolate.
7. Add sprinkles and enjoy!

Some extra learning opportunities...

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| <ul style="list-style-type: none">• Use an electric mixer or food processor in bursts. Can your child tell you when to 'go' as you build anticipation?• Try adding some different flavours and smells to your mixture – can your child tell you their preference?• Squash and squeeze the mixture together to build up your child's hand strength. | <ul style="list-style-type: none">• Try counting the number of spoonfuls or cakepops you make together. Can you match this to the number?• Use your fine motor skills to roll the balls, insert the sticks and dip the cake pops into the chocolate together.• Try adding food colouring. Can your child tell you which colour they want to use? |
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Enjoy, and make sure to send us some photos!