

# Angelica Veronica

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**Illustration - Spring 2025**  
**Recipe Process Book**



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## Recipe 11/17/2017, Oh Dees

Hem Strong's Half Mash Cookies

Cake Pops \*

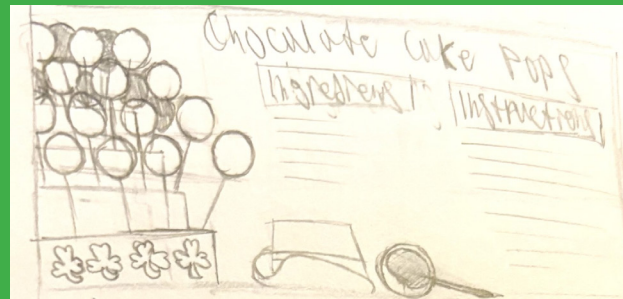
- Cake mix
- frosting
- sticks
- cake coating disks
- sprinkles

Grating mac cheese recipe

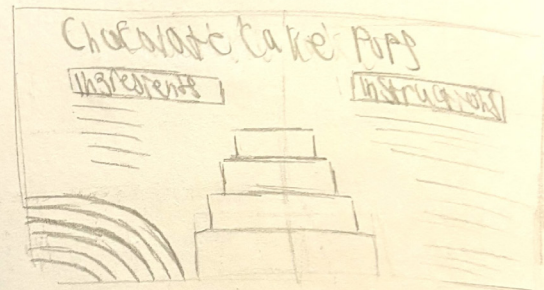
- 1 pound dried short pasta
- 1 1/2 cups milk
- 2 tablespoons all-purpose flour
- 2 to 3 cups shredded cheese
- 1 teaspoon kosher salt
- 1/4 teaspoon powdered mustard

Egg drop soup

- 1 can chicken broth
- 1 bunch green onions
- 1/2 cup cold water
- 3 table spoons cornstarch



1 packed  
cup



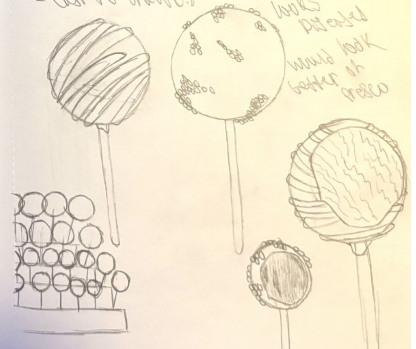
- 2 table spoons oil sauce
  - 1/2 table white sugar
  - 3 eggs
  - 2 table cold water
- low sugar  
Bistro onion soup
- 2 to 3 onions
  - table spoon butter
  - spoonful of garlic
  - table spoon or brown sugar
  - 28 oz of either chicken, beef, or vegetable broth
  - croissants
  - prosciutto
  - paprika

Cake Pops

- cast to draw
- party theme
- 1 like cake pops

French onion soup

- onion the ring (like hot)
- cast to hot
- lots of ingredients
- cast to draw (S)



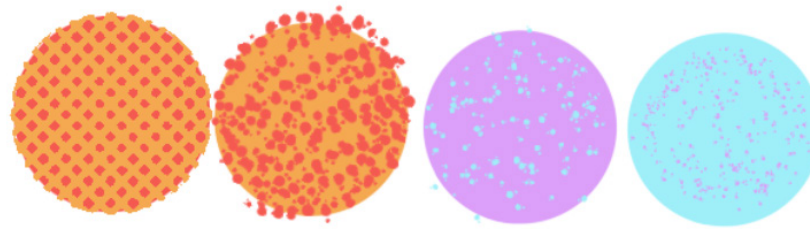
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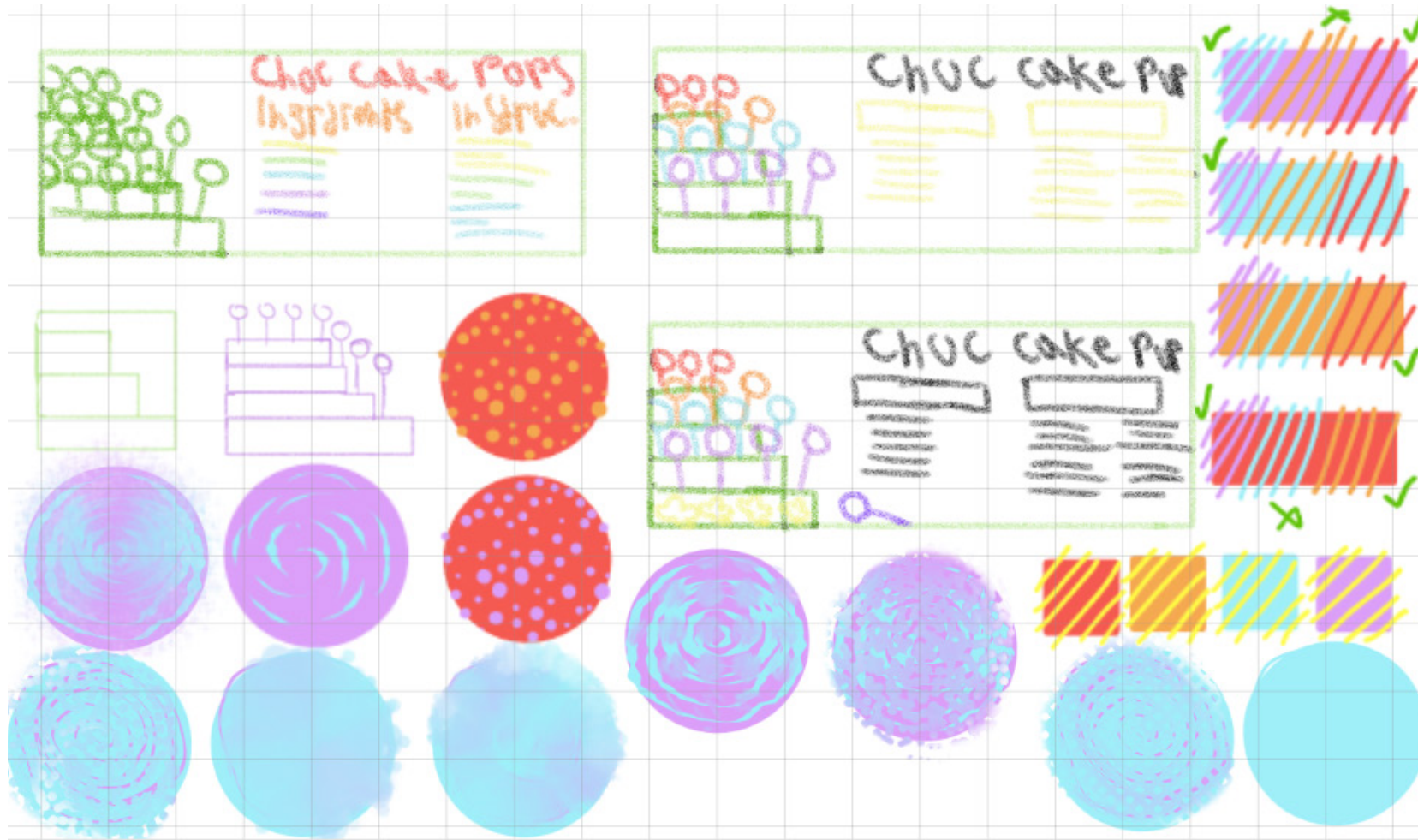
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Lettering

Chocolate Cake Pops

Chocolate Cake Pops

Chocolate Cake Pops

# Chocolate Cake Pops

Box Cake Mix  
Milk or Water  
Vegetable Oil  
Eggs  
Frosting  
Chocolate Candy Melts  
Lollipop Sticks  
Sprinkles  
EZ thins dipping aid



**Add the cake mix**, water, oil, and eggs to a large bowl and combine with an electric hand mixer. **then Spray a 9×13 inch baking pan** with cooking spray and pour the batter in, bake it at 350 degrees Fahrenheit for about 30-35 minutes.

**Carefully flip the cake over** onto a cooling rack and let it cool completely. Using a knife, cut away the entire outer layer of the cake so only the moist insides remain.

**Then crumble the cake into a large bowl**, making it as fine as possible. Scoop about 2 tablespoons of chocolate fudge frosting into the bowl and mix it into the cake crumbs with clean hands.

**Roll the cake crumbs** into a ball and place it in the cake pop former and compress it. This gets it to the right size. Then, to get rid of the line left by the cake pop former, roll the ball in your hands again. Place 1/4 cup of them in a small bowl and melt them in the microwave in 10-second intervals until melted.

**Now dip the end of each cake pop** stick into the melted candy and insert it halfway into the cake ball. Then freeze the cake pops for about 15 minutes to help lock in the stick. Don't freeze them any longer than that or it will affect the candy shell.

**Place the rest of the chocolate candy melts** in a large bowl and melt them. Then stir in 1 teaspoon of EZ thins dipping aid chips to thin out the candy melts. Pour the melted candy into a cup and dip the pops.

**Be careful not to swirl them around**, just dip and pick them straight up to avoid the cake pop falling off the stick. Hold the cake pop at a 45-degree angle and tap your wrist to get off any extra candy coating drips.

**Now, with a bowl below** to catch any that drop, sprinkle on the white nonpareils. Place the cake pops into a styrofoam block and let them fully set for about 30 minutes.

*Serve and Enjoy!*