

Bloody Red Velvet Cake Pops: The Ultimate Spooky-Sweet Halloween Treat

These aren't your typical, cutesy cake pops. They start with the irresistible flavor of



TIME
30 min

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INGREDIENTS

Swaps and Notes:

Cake Flavor: While red velvet provides the perfect "bloody" color, you can easily swap it for chocolate or vanilla cake mix.

The "Blood" Drizzle: For the most realistic and dramatic blood effect, use red candy melts thinned slightly with a teaspoon of coconut oil, or a vibrant red gel icing (the kind used for writing on cakes). A little goes a long way!

Gluten-Free Option: Use a certified gluten-free red velvet cake mix to easily adapt this recipe.

Instructions:

1. Bake and Crumble the Cake:

Preheat your oven and bake the red velvet cake according to the directions on the box.

Allow the cake to cool completely. This is essential-warm cake will melt the frosting.

Once cool, crumble the cake into very fine crumbs in a large bowl. You should be left with a fluffy texture.

2. Mix and Roll the Dough:

Add the $\frac{1}{2}$ cup of cream cheese frosting to the cake crumbs.

Mix it all together using a spoon or your hands until a dough-like texture forms. It should be easy to roll without being sticky or too dry.

Roll the mixture into 1-inch balls (about the size of a ping-pong ball) and place them on a

parchment-lined baking sheet.

Chill for 30 minutes in the refrigerator. This step ensures they hold their shape during dipping.

3. Dip and Chill:

Melt the white chocolate or candy melts according to the package directions. Use a deep, narrow mug for easy dipping.

Dip the tip of a lollipop stick into the melted white chocolate, then insert the stick halfway into a cake ball. The chocolate acts as glue.

Dip the entire cake ball into the melted white chocolate, letting the excess drip off completely. Gently twist the cake pop as you pull it out to get a smooth coat.

Place the dipped cake pops upright into a Styrofoam block or a tall glass to set. Let the coating dry completely, which takes about 10-15 minutes.

4. The Bloody Finish:

Melt a small amount of red candy melts (or prepare your red gel icing).

Using a fork or a small spoon, carefully drizzle the red over the white chocolate coating to create the "bloody" effect. Let some drip down the sides for maximum impact.

Allow the red drizzle to set completely before serving.

DIRECTIONS

1. **Bake and Crumble the Cake:** Preheat your oven and bake the red velvet cake according to the directions on the box.
2. Allow the cake to cool completely. This is essential-warm cake will melt the frosting.
3. Once cool, crumble the cake into very fine crumbs in a large bowl. You should be left with a fluffy texture.
4. **Mix and Roll the Dough:** Add the $\frac{3}{4}$ cup of cream cheese frosting to the cake crumbs.
5. Mix it all together using a spoon or your hands until a dough-like texture forms. It should be easy to roll without being sticky or too dry.
6. Roll the mixture into 1-inch balls (about the size of a ping-pong ball) and place them on a parchment-lined baking sheet.
7. Chill for 30 minutes in the refrigerator. This step ensures they hold their shape during dipping.
8. **Dip and Chill:** Melt the white chocolate or candy melts according to the package directions. Use a deep, narrow mug for easy dipping.
9. Dip the tip of a lollipop stick into the melted white chocolate, then insert the stick halfway into a cake ball. The chocolate acts as glue.
10. Dip the entire cake ball into the melted white chocolate, letting the excess drip off completely. Gently twist the cake pop as you pull it out to get a smooth coat.
11. Place the dipped cake pops upright into a : Styrofoam block or a tall glass to set. Let the coating dry completely, which takes about 10-15 minutes.

12. The Bloody Finish: Melt a small amount of red candy melts (or prepare your red gel icing).
13. Using a fork or a small spoon, carefully drizzle the red over the white chocolate coating to create the "bloody" effect. Let some drip down the sides for maximum impact.
14. Allow the red drizzle to set completely before serving.

SWAPS & NOTES

For the Cake Pops Red velvet cake mix 1 box Follow package directions for the cake.

Cream cheese frosting ½ cup Use store-bought or your favorite homemade recipe.

For the Coating White chocolate or candy melts 12 oz Quality candy melts provide the smoothest finish.

Red candy melts or red gel icing As needed For the "bloody" drizzle effect.

TIPS FOR SUCCESS

Don't Over-Frost: The biggest mistake people make is adding too much frosting.

Start with the recommended amount and only add more if the dough is too crumbly to hold together when rolled.

Too much frosting makes them dense and greasy.

Use Quality Candy Melts: While white chocolate is delicious, white candy melts often provide a smoother finish that sets faster and doesn't crack as easily as traditional white chocolate.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bloody-red-velvet-cake-pops-the-ultimate-spooky-sweet-halloween-treat/>