

Offside Cake Pops

Cake & Frosting Base

You can use homemade cake and frosting or pantry shortcuts like boxed mix and canned frosting. 1 box vanilla, yellow, or chocolate cake mix (plus eggs, oil, and water listed on the box)

- 1 cup frosting, any flavor that matches your cake
 - Canned frosting works well

If you prefer scratch cake, use any standard 9×13 cake recipe. Bake it fully, cool it completely, then continue with the same steps.

Coating & Decoration

These ingredients turn simple cake balls into soccer cakepops. Use good quality coating so you get a smooth shell that sets firmly.

- 2 cups white candy melts or white chocolate wafers
 - I like Ghirardelli melting wafers or Wilton candy melts
- 1 cup dark or black candy melts
 - If you cannot find black, use dark chocolate and black gel food coloring
- 2 teaspoons refined coconut oil or vegetable shortening
 - This thins the coating for smoother dipping
- Black edible food marker or black gel icing in a fine-tip piping bag OR black fondant

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.Tips

- Roll cake balls tightly so they stay on the stick and do not crack.
- Chill the cake balls long enough; soft centers slide off the sticks during dipping.

- Dip the stick in melted coating before inserting so it “glues” into the cake ball.
- Keep the coating warm and fluid; thick coating causes rough, lumpy pops.
- Work in small batches; keep extra cake balls in the fridge while you dip a few at a time.
- Avoid adding too much frosting; stop when the mixture feels like moldable cookie dough, not mush.
- Do not rush the cooling time; let the coating set fully before drawing the soccer lines.
- Use a light touch with the edible marker or gel; heavy pressure cracks the coating.
- If cracks appear, patch them with a tiny bit of melted coating and smooth with a toothpick.
- Store them upright in a stand so they keep their round shape and clean design.

How to Make Soccer Cakepops Recipe

Step 1: Bake and Cool the Cake

Prepare the cake mix according to the package directions in a 9×13 pan. Bake until a toothpick comes out clean and the top springs back when you touch it. Let the cake cool completely at room temperature before you crumble it.

If you rush this step, the warm cake melts the frosting and turns the mixture soupy. Cool cake gives you that perfect truffle-like texture inside the soccer cakepops.

Step 2: Crumble the Cake

Once the cake cools, cut off any browned or very crisp edges. Those edges taste great but make the mixture chunky, so I usually snack on them while I work.

Crumble the soft center of the cake into a large bowl using clean hands. Aim for fine crumbs with no big chunks so the frosting mixes in evenly.

Step 3: Mix with Frosting

Add about 3/4 cup frosting to the crumbs and mix with a spoon or your hands. Check the texture and add more frosting a tablespoon at a time until the mixture feels like soft modeling clay.

You want it moist enough to hold shape but not sticky or greasy. If you add too much frosting, mix in a bit more cake crumb if you saved some.

Step 4: Shape the Cake Balls

Use a cookie scoop to portion the mixture into even balls, about 1 to 1.5 tablespoons each. Roll each portion between your palms until it looks smooth and round.

Place the balls on a parchment-lined baking sheet. You should get about 30 to 36 cake balls, depending on size.

Step 5: Chill the Cake Balls

Place the baking sheet in the fridge for at least 1 hour or in the freezer for 20 to 30 minutes. Chilled cake balls hold their shape better and make dipping easier.

I usually chill them while I clean up and set up the dipping station. Cold centers plus warm coating give you that crisp shell and soft interior.

Step 6: Attach the Sticks

Melt about 1/4 cup of the white candy melts in a small bowl with a tiny bit of coconut oil. Heat in 20 to 30 second bursts in the microwave and stir until smooth.

Dip the tip of each lollipop stick about 1/2 inch into the melted coating. Insert the coated tip into a chilled cake ball, about halfway through the center.

Repeat with all cake balls, then chill again for 10 to 15 minutes so the coating around the stick sets firmly. This step keeps the soccer cakepops from sliding off during dipping.

Step 7: Melt the White Coating

Place the remaining white candy melts in a microwave-safe bowl with 1 teaspoon coconut oil. Heat in short bursts, stirring between each, until the mixture turns smooth and fluid.

If the coating looks thick, stir in a tiny bit more coconut oil until it flows like warm syrup. Keep the bowl over a mug of hot water or reheat briefly as needed so it stays workable.

Step 8: Dip the Cakepops

Hold a cakepop by the stick and dip it straight down into the melted white coating. Submerge the ball completely, then lift it out and gently tap the stick on the side of the bowl while you rotate the pop.

Let the excess drip off so you get a thin, even shell. Stick the pop upright into the styrofoam block or stand so it can set without touching anything.

Repeat with all cakepops, reheating the coating as needed. Let them sit at room temperature until the white coating hardens and looks matte.

Step 9: Add Soccer Details

You have two options for the black soccer pattern: candy melts or edible marker / gel. I use candy melts when I want a bold, raised pattern and a marker when I want a quick, easy design.

Option A: Piped Candy Melts

Melt the black candy melts with a tiny bit of coconut oil until smooth. Transfer the melted candy to a piping bag fitted with a small round tip or use a zip-top bag with a tiny corner snipped off.

Pipe a small pentagon on the top center of the cakepop. Then pipe lines radiating from the corners of the pentagon down the sides and add smaller shapes between them to mimic a soccer ball pattern.

Option B: Edible Marker or Gel

If you use an edible marker, wait until the white coating sets completely. Draw a small black pentagon on top, then sketch lines and shapes around the ball.

If you use black gel icing, pipe thin lines and small pentagons with a fine tip. Work gently so you do not press too hard and crack the shell.