

A FREE GUIDE FROM MISS CONFECTION

The Little Book of *Sweet Moments*

How to plan dessert for a wedding, a shower, a birthday, the office or the whole family, with gourmet cake pops that taste like a whole slice of pie.



You only get this day *once*.

A wedding. A first birthday. The shower for the baby everyone has been waiting on. The retirement party after thirty years. These days come one time, and people remember how they felt.

They also remember dessert. I know, because for years my go-to gift for every celebration was a box of homemade treats, and it was always the first thing gone.

So I wrote down what I have learned about feeding a happy crowd. How many to order. Which flavors to pick. When to order so nothing is rushed. It is all in here, and it is yours to keep.

Happy popping!

Miss Confection · Owner and Founder

Plan it in *ten minutes*.

- 1** **Why cake pops**
and what makes ours different

- 2** **The flavors**
all 18, plus what is in season

- 3** **How many to order**
the math for any guest list

- 4** **Weddings**
the lineup couples ask for

- 5** **Baby and bridal showers**
pretty on the table

- 6** **Birthdays**
skip the cake cutting

- 7** **The office**
meetings, clients and thank yous

- 8** **Holidays and big crowds**
reunions, graduations, milestones

- 9** **Your timeline**
when to do what

- 10** **Ordering and shipping**
prices, plain and simple

The dessert that lets you *enjoy your own party.*

Every host knows the moment. The cake comes out, and somebody has to find a knife, cut it, plate it and pass it around. That somebody is usually you.

No mess

No utensils

No plates or
napkins

No cutting

With cake pops, everyone picks one up and the party keeps moving. Guests who are full take a pop with them for later. Nothing gets wasted, and nothing is left melting on a plate.

One pop is rich enough to satisfy like a whole slice of pie, cake or cookie. That is the point.

Crack. Melt. *Mmm.*



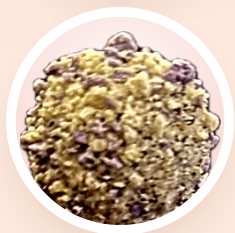
First, the shell cracks.

A thin coat of real flavored chocolate. Key lime gets lime. Toffee gets toffee.



Then comes the cake.

Baked from scratch and blended with a touch of frosting, so it is velvety and rich.



Then you taste the whole dessert.

Graham crust, cobbler crumble, toffee bits. Whatever that flavor deserves.

Most cake pops are made for looks, with one plain vanilla middle. Mine are made for taste. If it does not taste like the dessert on the label, what is the point?

Pie-inspired, and *bright and fruity.*



Banana Crème Pie

banana crème, vanilla wafer, cinnamon



Cheesecake

creamy, tangy, graham crust



Key Lime Pie

zesty lime, silky, graham crust



Blueberry Lemon Cobbler

blueberry, lemon, cobbler crumble



Raspberry Lemonade

raspberry, lemon buttercream



Strawberry Shortcake

ruby chocolate, shortbread crumble

Tap any pop to read its full story.

The cookie jar, *reimagined.*



Chocolate Chip Cookie

brown sugar, mini
chips



Lemon Sugar Cookie

sweet-tart lemon,
sugar cookie



Oreo Cookie

cookies and cream



Snickerdoodle

cinnamon sugar,
cream cheese

You will know these on the first bite.

For the *chocolate lover*.



Chocolate Hazelnut Coffee

espresso, hazelnut,
bold



Chocolate Mint

cool mint, black cocoa



Chocolate Peanut Butter

peanut butter, double
dipped



Dark Chocolate Raspberry

dark chocolate, ripe
raspberry

For the people who go straight for the chocolate.

Gourmet originals, and *what is in season.*



Birthday Cake

cake batter, sprinkles



English Toffee

buttery toffee, crunch



S'mores

toasted marshmallow,
graham



Salted Caramel

sweet and salty Southern
caramel



Caramel Apple

buttery caramel, green
apple crunch

FALL SEASONAL



More seasonal flavors

They come and go. See
the menu today.

How many do I *need*?

Here is the math I give everyone. When in doubt, round up. Leftover cake pops have never once been a problem.

Wedding, pops are the only dessert **2 per guest**

Wedding, with a cake too **1 to 1.5**

Baby or bridal shower **1.5 to 2**

Birthday party **1 to 2**

Office event **1 to 2**

Reunion or big gathering **1.5**

48

pops for 30
guests

78

pops for 50
guests

150

pops for 100
guests

Quick sheet for a big crowd at 1.5 pops each.

The cake gets the photos. The dessert table *gets the line.*

Your guests pick one up and the dancing never stops. The ones who are full take a pop for the ride home. And your venue does not charge a cake cutting fee for a single one of them.

THE MOST REQUESTED WEDDING LINEUP



Dark
Chocolate
Raspberry



Strawberry
Shortcake



Cheesecake



Key Lime Pie

- **Pick 4 to 6 flavors** so the table looks abundant and choosing stays easy.
- **Tell me your colors.** Blush, cream, deep berry and a touch of shimmer sit beautifully next to flowers and candlelight.
- **Order two to three weeks out** so nothing is rushed.

[Read the wedding guide →](#)

Pretty on the table. *Easy on the host.*

You will spend three days planning a shower and about four minutes sitting down at it. Cake pops look adorable on the table, and when the party ends there are no dessert plates to wash.

THE SHOWER LINEUP GUESTS LOVE



Strawberry
Shortcake



Raspberry
Lemonade



Blueberry
Lemon
Cobbler



Banana
Crème Pie

- **Showers run on grazing.** Plan 1.5 to 2 pops per guest. For 30 guests, 45 to 60 pops.
- **Have them arrive a few days early.** They keep beautifully, and that is one thing off your list.
- **Blush, cream and sage** are my signature colors, so they look made for a shower table.

[Read the shower guide →](#)

Skip the cake cutting. *Keep the party.*

The singing ends, and then someone has to cut a cake into wobbly squares while the ice cream melts. Cake pops skip all of it. Everyone grabs their own, and nobody argues over a corner piece.

THE BIRTHDAY FAVORITES



**Birthday
Cake**



**Chocolate
Chip Cookie**



Oreo Cookie



**Chocolate
Peanut
Butter**

- **Plan 1 to 2 pops per guest.** For a party of 20, two dozen is the sweet spot.
- **A trick I love.** Let the birthday kid choose first. Everyone sings, and then the rest of the table dives in.

[Read the birthday guide →](#)

The meeting treat people *actually remember.*

A sheet cake needs a knife, plates, forks and one brave person to cut it. Then half of it sits in the break room until Friday. A cake pop is its own perfect serving. People grab one on the way out of the meeting.

GROWN-UP FLAVORS THAT IMPRESS



Chocolate
Hazelnut
Coffee



Salted
Caramel



English
Toffee



Cheesecake

- **One each** if dessert is a side note. **Two each** if the pops are the event.
- **Small teams welcome.** The minimum order is just 6 pops.
- **Easy to pay.** Debit or credit card, Venmo or Zelle.

[Read the office guide →](#)

Uncle Ray and your seven year old niece *both* leave happy.

Reunions, graduations, holiday parties, church socials, bar and bat mitzvahs, quinceañeras. A great crowd dessert needs no cutting, no plates, one portion each so the line moves, and enough variety for everyone. Cake pops pass all four.

BUILD A SPREAD, NOT A PILE



Chocolate
Peanut
Butter



Key Lime Pie



Snickerdoodle



S'mores

- **Pick 6 to 8 flavors** across the families. Something chocolate, something fruity, a cookie classic and a showstopper.
- **Plan 1.5 pops per guest** and round up to the nearest half dozen.

[Read the big party guide →](#)

When to do *what*.

1

Three weeks before

Not sure which flavors? Order a mini sample pack and taste them with someone you love.

2

Two weeks before

Place your order. Orders of 50 pops or more need a 7 day lead time, because every pop is baked and dipped fresh.

3

The week of

Orders ship on Monday and Tuesday, so your box arrives well before a weekend event.

4

When the box lands

Put the pops in the fridge. They keep for about 10 days.

5

Party time

Set them out about 15 minutes before you serve, then go enjoy your guests.

Five little things that make it *look like a million.*

1

Group the pops by color. Pinks together, chocolates together. It reads as a plan.

2

Put a small card by each flavor. Guests love hunting for their favorite.

3

Go for height. Stand some upright in a jar or a stand, and lay the rest on a tray.

4

Hold a few back. Refill the table halfway through so it never looks picked over.

5

Send them home. Every pop is wrapped on its own, so a pop at each place makes a sweet favor.

Prices, *plain and simple.*

Any of the 18 year-round flavors **\$5.95**

Seasonal flavors **\$6.95**

Minimum order **6 pops**

Shipping, 6 pops **\$15.00**

Shipping, 12 pops **\$21.95**

Shipping, 18 pops **\$28.95**

- **Mix any flavors** you like in one order.
- **Ships Monday and Tuesday** by Priority Mail or 2 day air, with every pop sealed on its own.
- **Allergies?** My kitchen handles wheat, eggs, milk, soy, peanuts and tree nuts. Every box lists the full ingredients.

How we pack and ship →

TASTE BEFORE YOU BUY

Not sure which *scrumptious* flavors to order?

Buy a sample pack of mini pops to taste! Mix and match, minimum 6 up to 18. Find your favorites, then order them full size for the big day.

6

minis

\$15

12

minis

\$25

18

minis, every
flavor

\$40

Order a sample pack

Minis ship for a flat \$5.95, \$9.95 or \$14.95.

READY WHEN YOU ARE

Let us make it *magical.*

Tell me about your day and I will help you plan the dessert. Big order, small order or just a question, I would love to hear from you.

Build my box

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**Instagram and TikTok
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Happy popping!