



Photograph © Kate Whitmore

Courtney Dial Whitmore is the editor and founder of the popular party planning website pizzazzerie.com. She is quickly becoming a well-known stylist and writer in the field of party design and décor. Growing up in the South, she attended Vanderbilt University and earned a bachelor's degree in communications and a master's degree in organizational leadership.

Courtney's expertise has been seen in HGTV.com, *Pawsh Magazine*, *Nashville Lifestyles Magazine*, *Ladies' Home Journal*, *DIY Life*, *Get Married Magazine*, and *MarthaStewart.com*. In addition to designing everything from children's birthday celebrations to chic dinner parties, she is also a writer for several online food and lifestyle publications including *The Huffington Post*, *SHE KNOWS*, *Hostess with the Mostess*, and *Tablespoon*. Courtney lives in Nashville.

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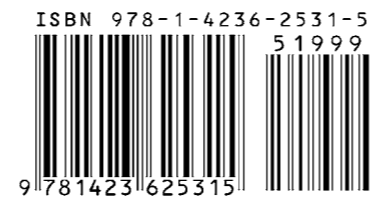
Push-up Pops are the perfect treat for any occasion. This is a must-have book for all party lovers! — *Tori Spelling*

Filled with dozens of easy to follow recipes, Push-up Pops layers your favorite flavors with pure fun to create adorable, individual tasty treats. — *Bakerella*



Whether you're an experienced pastry chef or a home baker, you'll fall in love with Courtney's fun interpretation of Push-up Pops. These are great to make with your kids and will be a hit at any party. — *Amy Atlas*

Cookbook



Push-up Pops

Whitmore



Push-up Pops



Courtney Dial Whitmore
Photographs by Kyle Dreier

\$19.99 U.S.

Push-up Pops

By Courtney Dial Whitmore
Photographs by Kyle Dreier

Serve them at weddings, baby showers, children's birthday parties, or any holiday bash! Push-up pops lend themselves perfectly to themed parties all year round. The single serving dessert molds hold everything from frozen fruit Popsicles to ice cream sundae creations to mini wedding cakes to pudding parfaits. With beautiful, colorful layers, push-up pops are a sweet addition to any gathering. Easy to make, fun to decorate, delicious to eat!





Birthday Brownie Sundae

Party Tip: Add fun to any occasion with these mini brownie sundaes. Coordinate your party colors and decorate push-up pops with patterned ribbon secured with hot glue. Head to your fabric store for dozens of designs and prints to create tablecloths. Decorate in red and aqua for a whimsical and retro touch to your party.

8 (1-ounce) squares unsweetened chocolate

1 cup butter

5 eggs, room temperature

3 cups sugar

1 tablespoon vanilla extract

1 teaspoon almond extract

1½ cups all-purpose flour

**1 (6-ounce) package semi-sweet
chocolate chips**

Whipped cream

Sprinkles

Maraschino cherries

Preheat oven to 375°F. Melt chocolate and butter in a heavy saucepan over low heat, stirring often. Cool slightly. Beat eggs, sugar, vanilla, and almond extract in a large mixing bowl until combined (2 to 3 minutes). Add the melted chocolate mixture and beat on low speed. Next add the flour and beat just to blend. Stir in the chocolate chips. Pour into a greased jelly roll pan. Bake for 20 to 25 minutes. Cool in pan.

Use push-up pop to cut out circles of brownies. Stack 2 brownie circles in each push-up pop. Just before serving, top with whipped cream. Garnish with sprinkles and cherry.

Yields 17 push-up pops



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