



Cheerful Cake Pops

Cake pops are easy to make with the instructions in this recipe. Bake the cake pops in de popcake maker, using the mix for cupcakes. Dip the cake pops in different kinds of melted Candy Melts® and decorate them with various kinds of sprinkles. Cake pops are perfect for every occasion!

Boodschappenlijstje



FunCakes Deco Melts Pink 250g

F25125
€3.64



FunCakes Confetti Mix 6mm 60g

F52010
€3.55



FunCakes Deco Melts Blue 250g

F25155
€3.64



FunCakes Mix for Cupcakes 500g

F10105
€4.55



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Bestron Cake-Pop Maker

DCPM12
€34.09



FunCakes Deco Melts Yellow 250g

F25115
€3.64



FunCakes Lollipop Sticks 15cm pk/50

F83210
€3.35

Other materials for 16 cake pops:

- 65 grams butter
- 1 egg, size L (approx. 60 gram)
- Wilton Candy Melts in several colors

Prepare the mix for cupcakes according to the instructions on the package. With this amount of batter you can make 2 portions of cake pops. Grease the holes of the cake pop maker. Fill the bottom part of the maker with the batter. Close the cover and bake the cake pops in the maker. Let them cool down on a grid and bake more cake pops with the rest of the batter.

Melt the candy melts on the lowest setting in the microwave or in a chocolate melter. Dip the sticks in the melted candy melts and put them as far as possible in the cake pop. Leave the cake pops in the refrigerator to set. When the sticks are properly set, take the cake pops out of the fridge and then dip the whole cake pop into the icing. Allow the excess to drip of. Sprinkle some nonpareils or confetti over the cake pops while the candy melt is still soft. Leave the cake pops to set and enjoy! The cake pops can be preserved for up to three days.

Tip: try some of the other FunCakes mixes for cakepops, such as the mix for Brownies for delicious chocolate cakepops!