

# de leukste taarten shop



## Cake Pops with a twist

These cake pops are wonderfully moist and easy to make. Decorating them is a lot of fun — and they taste absolutely amazing!

With this basic recipe, you can create cake pops in all sorts of shapes and sizes. Perfect as a treat for birthdays and other parties. You can customize them any way you like using Candy Melts and colorful sprinkles.

## Boodschappenlijstje

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Wilton Candy Melts Light Blue 125g

04-0-0502  
€2.28



Wilton Candy Melts Bright White 125g

04-0-0503  
€2.28



Wilton Candy Melts Orange 125g

04-0-0506  
€2.85



Wilton Candy Melts Pink 125g

04-0-0507  
€2.85

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FunCakes Mix for Cupcakes 500g

F10105  
€4.55



FunCakes Mix for Buttercream 500g

F10125  
€5.09



FunCakes Sugar Strands Pink 80g

F53605  
€2.95



Wilton Performance Pans Oblong Cake Pan 23x33cm

191002478  
€14.95



Wilton Lollipop Sticks 15cm pk/35

05-0-0044  
€2.85

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## Ingredients

- 250 g / 2 cups FunCakes Mix for Cupcakes
- 50 g / 1/4 cup FunCakes Mix for Buttercream
- 125 g / 1/2 cup Wilton Candy Melts® - Orange
- 125 g / 1/2 cup Wilton Candy Melts® - Pink
- 125 g / 1/2 cup Wilton Candy Melts® - Bright White
- 125 g / 1/2 cup Wilton Candy Melts® - Light Blue
- FunCakes Sugar Strands Pink
- 125 g / 1/2 cup + 1 tbsp unsalted butter for the cake + 60 g / 1/4 cup unsalted butter for the buttercream
- 2,5 eggs
- 50 g / 1/4 cup water

## Necessities

- Wilton Performance Pans® Oblong Cake Pan 23x33 cm
- Wilton Lollipop Sticks 15cm, pk/35

## Step 1: Bake the Cake

Prepare 250 g of FunCakes Mix for Cupcakes according to the instructions on the package. Pour the batter into the greased Wilton Performance Pan and bake at 150/160°C or 300/320°F (convection oven) for about 40–50 minutes, or until a toothpick inserted comes out clean. Let the cake cool in the pan for 10 minutes.



## **Step 2: Make the Buttercream**

Prepare 50 g of FunCakes Mix for Buttercream as instructed on the package.

## **Step 3: Shape the Cake Pops**

After 10 minutes, remove the cake from the pan and place it in a large bowl. Crumble the cake with your hands until no large pieces remain. Add the buttercream and mix everything by hand into a smooth dough.

Now shape the cake pop balls by hand.

- For small cake pops: balls of 1 tablespoon (about 3 cm diameter) yield approx. 48 cake pops.
- For medium cake pops: balls of 2 tablespoons (about 3.8 cm diameter) yield approx. 24 cake pops.
- For large cake pops: balls of 3 tablespoons (about 4.5 cm diameter) yield approx. 16 cake pops.

## **Step 4: Decorating**

Make sure your cake pops are completely cooled before you begin decorating.

Melt the Wilton Candy Melts® in white, pink, blue, and orange according to the instructions on the

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packaging and pour them into separate bowls. Divide the white Candy Melts across three bowls. In one bowl, drizzle some blue Candy Melts over the white using a spoon, in another bowl drizzle pink, and in the last one orange.

Dip the ends of the Wilton Lollipop Sticks into the Candy Melts, then insert them into the cake balls — this helps them stay securely in place.

Hold the cake pops by the sticks, dip them into the Candy Melts, and gently swirl as you lift them out to create a swirl effect. You can also dip others in a single color and decorate them with sprinkles of your choice. Let them harden completely before serving.

This recipe is brought to you with support from Wilton.