



Beach buckets

With the my little cupcake pop mold you can create these cute beach bucket on a stick! This summer treat is perfect for children and ideal to share. With the step by step instructions in our recipe you can easily create these delicious cake pops, even children can help making them.

Boodschappenlijstje



RD Essentials Edible Glue 50g

RD9340
€4.79



PME Lollipop Sticks -16cm- pk/35

LS172
€2.25

Other materials:

- 375 gram unsalted butter
- 5 eggs (size M, approx. 250 gram)
- 100 ml water
- Egg carton
- Brown caster sugar
- Red smarties

Preheat the oven to 160°C (convection oven 140°C). For the cake put 500 grams of the mixture, 250 grams of butter and 5 eggs (approx. 250 grams) in a bowl and mix on low speed for 4 minutes to a smooth batter. Lubricate a cake pan and fill it with the batter. Bake the cake at 160°C (convection oven 140°C) for 70-75 minutes.

For the buttercream, all the ingredients need to be at room temperature. Add 200 ml of water to 200 grams of the mixture and beat with a whisk. Then let the mixture rest for at least 1 hour. Beat 250 grams of unsalted butter for approximately 1 minute until creamy. Add a quarter of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next quarter of the mixture. Once all of the mixture has been added, beat for another 5-10 minutes to a smooth buttercream.

Crumble the cake in a bowl and add the buttercream. Mix this well and make balls of approx. 30 gram of it. Let the ball stiffen in the refrigerator.

Press the balls in the cupcake shape and close this. Remove the remaining dough. Open the shape and remove the cupcake. Repeat this for the rest of the dough.

Melt the brown candy melts in the microwave, chocolate melter or au bain marie. Dip the bottom of the cupcake in the melted candy melts. After that push the stick as far as possible into the cupcake and let the remaining candy drop off. Let the cake pops stiff in an egg carton lined with a plastic wrap.

Melt the blue candy melts on the same way as the brown melts. Dip the top of the cupcake in the candy melts. Let the remaining candy drop off and let the pops stiff.

Knead the blue fondant well and shape a bucket of it. Use the white fondant to form a scoop. Also make a roll of white fondant. Paste the scoop and the roll on the bucket with a bit of edible glue. The beach ball is made of a smartie, paste it on the bucket with edible glue.

Now carefully place the bucket on top of the pop. Sprinkle some caster sugar over the pop, before the candy melts become hard. You can even decorate the cupcake with some flowers.

Made possible by My little cupcake.