



Chocolade pops

Are you a chocolate lover? Then make these delicious chocolate pops. The base of the cake pops is made of the mix for cupcakes and buttercream. After that dip them in melted FunCakes chocolate and finish them with coconut and cocoa powder.

Boodschappelijstje



PME Lollipop Sticks -20cm- pk/25

LS173
€3.50



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mix for Buttercream 500 g

F10125
€5.10



Patisse Ceramic Loaf Pan 30cm

P03302
€9.95



FunCakes Chocolate Melts Dark 350 g

F30105
€11.60

Other materials:

- 375 gram butter
- 5 eggs (size M, approx. 250 gram)
- 100 ml water
- Rasped coconut
- Cacao poeder

Preheat the oven to 180°C (convection oven 160°C). 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 (30 cm) and fill the pan with the batter. Bake the cake in approx. 70-75 minutes. Let the cake cool down.

For the buttercream add 100 ml of water to 100 grams of the mixture and beat with a whisk. Then let the mixture rest for at least 30 minutes. Beat 125 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 knead the buttercream through it. Form balls of approx. 30 gram. Let them stiff in the freezer for approx. 15 minutes.

Melt the candy melts in the microwave, chocolate smelter or au bain marie. Dip the sticks in the melted chocolate, one by one, stick them in the cake pops and let them stiffen for approx. 10 minutes, so that they hold.

Hold the cake pops above the melt candy melts and pour over them with a spoon until they're completely covered. Dipping is also possible, but there is a chance the stick will come loose when making a turning movement. Let the redundant chocolate drip off. Cover some pops with rasped coconut and some with the cocoa powder before the chocolate has hardened. Stick the cake pops in a dummy or a piece of Styrofoam and let them harden.



Made possible by Cake pops with love.