



Gold and New Cake with Cakepops

We are about to enter the new year! During the countdown, we toast with a glass of champagne with our guests, watch fireworks outside. With that, of course, comes a festive cake! Make this delicious Gold and New Cake with Cakepops for New Year's Eve with the recipe of FunCakes. The cakepops make it look like fireworks popping out of the cake. Perfect for your party during New Year's Eve!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g
F10100
€3.96



FunCakes Mix for Buttercream 500g
F10125
€4.07



FunCakes Mix for Cupcakes 500g
F10105
€3.64



FunCakes Deco Melts Black 250g
F25150
€3.56



FunCakes Sugar Paste Raven Black 1kg
F20530
€7.59



FunCakes Sparkle Dust Golden Ginger
F41095
€3.11



FunCakes Flavour Paste Pistachio 80g
F56190
€8.79



FunCakes Bake Release Spray 200ml
F54100
€4.99



FunCakes Clear Piping Gel 350g
F54410
€5.35



FunCakes Cake Dummy Round
Ø20cmx10cm
F82040
€2.75



FunCakes Decorating Bags 46cm pk/10
F85120
€4.09



Wilton Dusting Brush set/2
02-0-0205
€8.45



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm
03-3136
€6.85



Wilton Decorator Preferred Deep
Round Cake Pan Ø15x7,5cm
03-0-0035
€9.65



Wilton Cake Leveler 25cm

02-0-0129

€4.15

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 150 g
- FunCakes Mix for Buttercream 125 g
- FunCakes Mix for Cupcakes 250 g
- FunCakes Deco Melts -Black- 250 g
- FunCakes Sugar Paste Raven Black 500 g
- FunCakes Sugar Pearls Large Shiny Black
- FunCakes Sugar Dots Yellow
- FunCakes Sparkle Dust Golden Ginger
- FunCakes Flavour Paste Pistachio
- FunCakes FunColours Metallic Spray -Bright Gold-
- FunCakes Bake Release Spray
- FunCakes Clear Piping Gel
- Sugarflair Edible Matt Paint - Gold - E171 Free
- 275 g soft unsalted butter
- 5,5 eggs (approx. 275 g)
- 140 ml water

At the moment the FunCakes Edible Metallic Spray is out of stock, as a replacement you can use the PME Gloss Spray Bronze.

Supplies

- FunCakes Decorating Bags 46 cm pk/10
- Wilton Dusting Brush Set/2
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Decorator Preferred Deep Round Pan Ø 15 x 7,5cm
- Wilton Taartzaag / Cake Leveler -25cm-
- Bestron Sweet Dreams - 3-in-1 Cakemaker
- FunCakes Cake Dummy Round Ø20 cm x 10 cm or oasis
- Gold straws of choice

Step 1: Make the FunCakes Mix for Biscuit Deluxe

Preheat the oven to 180°C (hot-air oven 160°C). Prepare 150 g FunCakes Mix for Biscuit as directed on the package and put it into the baking pan greased with baking spray. Bake the biscuit for about 30-35 minutes until done and dump onto a cake rack to cool immediately after baking.

Step 2: Make the cake balls

Prepare 250 g FunCakes Mix for Cupcakes as directed on the package. Put the batter in a piping bag and heat the Bestron Cake Pop Maker. Spray the cavities of the cake pop maker with the FunCakes Bake Release Spray and pipe in the batter. Bake the cake balls for about 4 minutes until light brown and leave to cool well.

Step 3: Make the FunCakes Mix for Buttercream

Make 125g FunCakes Mix for Buttercream as directed on the pack. At last put the FunCakes Flavourpaste Pistachio into the buttercream for a pistachio taste.

Step 4: Fill in and spread the biscuit with buttercream

When the biscuit has cooled down well, cut the biscuit twice with the Wilton Cake Leveler. Fill and spread the cake with the pistachio buttercream. Then leave to set in the fridge.

Step 5: Line the biscuit with sugar paste

Knead the FunCakes sugar Paste Raven Black well and roll it out to a thickness of about 2-3 mm and line the cake with it. Take some of the Sugarflair Edible Paint Matt Gold on a saucer and dot some of the cake with the small brush from Wilton's set.

Step 6: Make the cakepops

Put some yellow FunCakes Sugar Dots in a plastic bag with some FunCakes Ginger Gold powder and shake it well to make it a nice even colour.

Heat the 250 g FunCakes Deco Melts Black in the microwave as indicated on the packaging. Dip the straws in this and stick them in the cake. After this, dip the cake balls in the black Deco Melts, stick them in a dummy or piece of oasis and let the cakepops harden in the fridge.

Dip the cakepops in the melts for a second time. Dip the cakepops on which you want golden sugar dots in the sugardots immediately after dipping it in de melts. Let this set in the fridge again. Spray other cake pops with the FunCakes Metallic Spray gold.

Tip: The excess cakepops can be frozen very well for a later use. In the freezer they last for about two months.

Step 7: Decorate Gold and New Cake

Put some FunCakes Piping Gel in a piping bag and pipe a thin line of piping gel along the bottom edge of the cake and place the black pearls around the cake.

Finally, decorate the cake by poking the cakepops into the cake.



Step 8: Have a banging New Years Eve with this delicious Gold and New Cake with Cakepops!

This recipe is made possible by FunCakes.