



Pastel Cakesicles

These super cheerful Pastel cakesicles by FunCakes are great to hand out as a treat on a birthday party or as a delicious snack on an anniversary. Basically, these cakesicles are perfect for any festive occasion. They're made with crumbled up cupcakes mixed with white chocolate melts. These cakesicles are nicely decorated with pastel coloured deco melts and on top there are splatters of gold metallic paint. The sprinkle medley and sugar rods stick on well by drizzling some of the deco melts on top. Keep reading if you want to know how to make these delicious Pastel cakesicles yourself!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Chocolate Melts White 350 g

F30115
€13.99



FunCakes Deco Melts -Yellow- 250g

F25115
€3.56



FunCakes Deco Melts -Pink- 250g

F25125
€3.56



FunCakes Deco Melts -Light Blue- 250g

F25160
€3.56



FunCakes Deco Melts - Yoghurt Flavour- 250g

F25305
€3.67



FunCakes Sprinkle Medley Happy 65 g

F51290
€3.15



FunCakes Sugar Strands Pastel 80 g

F52195
€2.55



FunCakes Metallic Food Paint Gold 30 ml

F45180
€6.45



FunCakes Decorating Bags 30 cm pk/10

F85100
€3.15



FunCakes Baking Cups White pk/48

F84100
€3.09



Silikomart Popsicle Sticks Mini pk/100

S99401
€2.99



Silikomart Ice Cream Mould Mini Classic

GEL01M
€16.29



Patisse Wooden Brush -2cm-

P02421
€2.45

Ingredients for the Pastel cakesicles

- 250g FunCakes Mix for Cupcakes
- 100g FunCakes Chocolate Melts White
- FunCakes Deco Melts Yoghurt
- FunCakes Deco Melts Yellow
- FunCakes Deco Melts Pink
- FunCakes Deco Melts Light Blue
- FunCakes Metallic Food Paint Dark Gold
- FunCakes Sprinkle Medley Happy
- FunCakes Sugar Rods Matt Green
- 125 g unsalted creambutter
- 2.5 eggs (approx. 125 g)

Other necessities for the Pastel cakesicles

- FunCakes Decorating bags
- FunCakes Baking Cups White
- Wilton Recipe Right 12 Cup Mini Muffin Pan
- Silikomart Ice Cream Mould Mini Classic
- Silikomart Popsicle Sticks Mini
- Brush

Step 1: The preparation for the Pastel Cakesicles

To start off, preheat the oven to 180°C (convection oven 160°C). Make sure that all the ingredients are prepared on room temperature. Then, mix the FunCakes Mix for Cupcakes with 2.5 eggs and 125g creambutter. Use an electric whisk to mix the mixture for about 4 minutes on a low speed. Divide the baking cups over the muffin pan and fill all the cups about halfway with the batter. It's best to use a spoon or decorating bag to do so! Bake the cupcakes for about 20-22 minutes in a preheated oven. After baking the cupcakes, take them out of the oven and let them cool off.

Step 2: Making the batter for the Pastel cakesicles

Put the white chocolate melts in a bowl that's suitable for the microwave. Melt them at about 800W in the microwave and stir the melts well every 15-20 seconds. Repeat this 4-6 times until the chocolate melts are melted almost entirely, it's okay if there are still some pieces visible.

After letting the cupcakes cool off, crumble them up and mix about 50-100g of the melted FunCakes chocolate melts through the crumbled up cupcakes. Make sure you get a flexible batter, so that it's not too stiff or too dry.

Step 3: Melting the pastel deco melts for the Pastel cakesicles

Melt the yellow, pink and light blue deco melts with some of the yoghurt deco melts in a bowl suitable for the microwave at 500W for about 15-20 seconds. Afterwards, stir the deco melts well and repeat this process until the deco melts have almost fully melted. It's okay if there are still some

pieces visible as you can stir them away. By mixing the coloured deco melts with the white yoghurt deco melts, it gives them a pastel colour.

Use a small spoon to smear a variation of colours in the ice cream mould and stick a popsicle stick in the mould. Let this stiffen up in the fridge and if necessary, add another layer of colours so that it doesn't break when you take the cakesicles out of the mould.

Step 4: Making and decorating the Pastel cakesicles

Gently take the popsicle sticks out of the mould and fill the mould with the earlier made cupcake batter. Leave some space, don't fill the mould all the way to the edge. Stick the popsicle sticks back into the mould and cover the top with the melted pastel coloured deco melts. Put the mould back into the fridge and let it cool off.

After the cakesicles have cooled off nicely, gently and carefully take them out of the mould. Use a brush and some of the Funcakes metallic food paint in dark gold to create some splatters on the cakesicles. Drizzle some of the melted yoghurt deco melts over the cakesicles and immediately sprinkle some of the sprinkle medley and sugar rods on top so that it sticks nicely.

This recipe was made possible by FunCakes.