



Easter cakesicles

Easter becomes extra festive with these beautiful (gluten-free) cakesicles from [@glutenvrijmetlena](https://www.instagram.com/glutenvrijmetlena) in fresh spring colors! These delightful treats are dipped in purple and yellow chocolate and decorated with all sorts of fun decorations that are perfect for Easter. So, if you're looking for a delicious recipe for Easter and want to try something different from cupcakes, cookies, or a cake, read on to find out how to make these beautiful cakesicles.

Boodschappenlijstje



FunCakes Deco Melts Lime Green 250g

F25135
€4.55



FunCakes Chocolate Melts White 350g

F30115
€9.25



FunCakes Flavour Paste Lemon Zest 100g

F56355
€5.99



FunCakes Sugar Decorations Blossom Mix Pastel set/32

F50580
€3.99



FunCakes Sugar Decorations Blossom Mix White/Pink set/32

F50585
€3.99



FunCakes Edible Dried Flower Mix Fantasy 5g

F53180
€2.99



Colour Mill Choco Drip Yellow 125g

CD125YLW
€8.99



Colour Mill Choco Drip Lavender 125g

EU125LAV
€8.99



ScrapCooking Sugar Decorations Bunny/Carrot set/8

SC6992
€5.99



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Silikomart Popsicle Sticks pk/100

S99400
€2.99



Silikomart Silicone Mould Cakesicle Mini Classic

GEL01M
€16.29



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



Simply Making Cakesicle Box Pastel
Purple pk/10

SM205754
€4.55



Wilton Performance Pans Round Cake
Pan Ø15cm

191002563
€9.25



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Wilton Performance Pans Oblong
Baking Tray 28x38cm

191002503
€19.75

Ingredients:

- 250 g (2 cups) FunCakes Gluten-Free Cupcake Mix
- FunCakes Lemon Zest Flavor Paste, 2 teaspoons
- FunCakes Deco Melts Lime Green 50g (1/4 cup)
- FunCakes Deco Melts White 75g (1/3 cup)
- FunCakes Edible Dried Flower Mix Fantasy
- FunCakes Sugar Decoration Blossom Mix Pastel Set/32
- FunCakes Sugar Decoration Flower Mix Purple Set/24
- ScrapCooking Sugar Decorations Bunny/Carrot Set/8
- Colour Mill Choco Drip - Yellow 125 g (1/2 cup)
- Colour Mill Choco Drip - Lavender 125 g (1/2 cup)
- 2 eggs
- 100g butter (1/2 cup)

Necessities:

- Wilton Performance Pans® Round Cake Pan Ø 15 cm
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25 cm
- Silikomart Popsicle Sticks pk/100
- Patisse Baking Paper Sheets 38x30cm pk/20
- Wilton Performance Pans® Rectangular Baking Tray 28x38 cm
- Silikomart Ice Cream Mould Mini Classic
- FunCakes Piping Bags 30 cm pk/10
- Simply Making Cakesicle Box pk/10 - Pastel Purple

Step 1: Bake the Cake

Preheat the oven to 170°C (160°C for fan ovens). Make sure all ingredients are at room temperature. Prepare 250g (2 cups) of Gluten-Free Cupcake Mix as directed on the package and add 2 teaspoons of FunCakes Lemon Zest Flavor Paste. Pour the batter into the greased Wilton Performance Pans Cake Pan and bake the cake in the center of the oven for about 35 minutes. Once baked, immediately turn the cake out onto the Wilton Recipe Right Non-Stick Cooling Grid and let it cool.

Step 2: Make the Cake Dough for the Cakesicles

Once the cake is cool, crumble it into a bowl. Melt 75g (1/3 cup) of FunCakes White Deco Melts in a double boiler and pour it into the cake crumbs. Knead until the dough is cohesive. Then, fill the Silikomart Ice Cream Mould with the dough and insert the Silikomart Popsicle Sticks. Place it in the freezer for a few hours until the cake is really cold, or overnight.

Step 3: Make the Cakesicles

Place a sheet of Patisse Baking Paper on the Wilton Performance Pans Rectangular Baking Tray. Melt the Colour Mill Choco Drips in Yellow and Lavender according to the instructions on the package, and pour them into two separate glasses. Dip half of the cakesicles into the yellow Choco Drip and the other half into the purple. After dipping, place the cakesicles on the tray and allow them to harden completely.



Step 4: Decorate the Cakesicles

Once the cakesicles have fully hardened, melt 50g (1/4 cup) of FunCakes Lime Green Deco Melts as directed on the package. Place it in a FunCakes Piping Bag and pipe lines onto the cakesicles. Sprinkle with FunCakes Edible Dried Flowers Fantasy and decorate with FunCakes Sugar Decoration Blossom Mix Pastel and Purple as desired. If you're gifting them or taking them somewhere, package the cakesicles in the cute Simply Making Cakesicle Box.

This recipe was made possible by [@glutenvrijmetlena](#).