

de leukste taarten shop



Bride & groom pops

Are you getting married soon? And you don't want a wedding cake on your day, but you do want to have an original treat for your guest? The these bride & groom cake pops are perfect! The cake pops are covered in a layer of candy melts.

Boodschappenlijstje



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Bestron Cake-Pop Maker

DCPM12
€35.45



FunCakes Deco Melts Black 250g

F25150
€4.55



FunCakes Mix for Cupcakes 500g

F10105
€4.55

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PME Lollipop Sticks 16cm pk/35

LS172
€2.39



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Other materials:

- 250 gram butter
- 5 eggs (size M, 250 gram)
- Brush

For the cake pops, put 500 grams of the mixture, 250 grams of butter and 5 eggs in a bowl and mix on low speed for 4 minutes to a smooth batter. Put the batter in an icing bag. Warm the cakepop maker and put the batter in the bottom layer, staying a little under the edge. Close the maker and bake the cake pops for approx. 6 minutes gold-brown. You can turn the cake pops, halfway baking, to get a better result. Leave the balls on a grid to cool down.

Bride pops:

Melt the pink candy melts in the microwave, chocolate smelter or au bain marie. Dip the sticks in the melted candy melts, 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. Let the redundant candy melts drip off. Stick the pops in a dummy or a piece of Styrofoam and let them harden.

Melt the white candy melts at the same way you melted the pink one. Dip the cakepops on one side diagonally in the white candy melts and repeat this for the other side. Let the redundant candy melt dip off. If they don't have the required color, let the pops become hard and repeat this.

Place the white sugarpearls around the stick before the candy melts become harden. Also sprinkle some white sugar over the pops. Make sure that the sugar is only on the white part of the cake pops.

**Groom pops:**

Melt the candy melts in the microwave, chocolate smelter or au bain marie. Dip the sticks in the melted candy melts, 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. Let the redundant candy melts drip off. Stick the pops in a dummy or a piece of Styrofoam and let them harden.

Melt the black candy melts at the same way you melted the white one. Dip the cakepops on one side diagonally in the black candy melts and repeat this for the other side. Let the redundant candy melt dip off. If they don't have the required color, let the pops become hard and repeat this.

Place the white sugarpearls on the cake pops before they become hard. Use a brush to create a bow with some melted black candy melts.



Made possible by Cake pops with love.