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Brewing Witch Cake

Have you heard of the wicked cake witch? In her cauldron she makes bewitched cakepops. Beware! You might turn green yourself if you eat them... But they are irresistibly delicious!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Food Colour Gel Black 30g

F44105
€3.65

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FunCakes Colour Dust Spring Green

F45225
€3.49



PME Palette Knife Angled Blade 23cm

PK1013
€5.35



Bestron Cake-Pop Maker

DCPM12
€34.09



PME Lollipop Sticks 20cm pk/25

LS173
€3.55



Wilton Disposable Decorating Bags
pk/12

03-3111
€6.05



Patisse Silicone Whisk 30cm

P10316
€3.95

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Ingredients

- 330 grams FunCakes Biscuit mix
- 125 grams FunCakes mix for Buttercream
- 300 grams FunCakes baking mix for cupcakes
- 100 grams FunCakes mix for Royal Icing
- FunCakes Edible Gel Dye Black 30 grams
- FunCakes Meringue Powder 150 grams
- FunCakes Edible Color Powder Spring Green
- Wilton Green Candy Melts
- RD Edible Silk Powder
- PME Piping Gel 325 grams
- 300 grams unsalted butter
- 8 eggs
- 33ml water
- 125ml water
- 12 ml water

Supplies

- PME Lollipop Sticks
- PME Palette Knife Corner
- Wilton Disposable Syringe Bags
- Wilton Decoration Brushes
- Bestron Sweet Dreams - Chocolate fondue
- Bestron Sweet Dreams - Cake pop maker
- Patisse Silicone Whisk
- FunCakes Cake Cartons



- Cotton bud
- Cotton swab
- Plastic ruler

Step 1: Make the witch a day in advance

Mix half a teaspoon of FunCakes Edible Color Powder Spring Green. Use a cotton swab to apply the Edible Color Powder to the doll's face, neck and hands. Cut the doll's hair to different lengths. Make 100 grams of royal icing with 12 ml of water and follow the instructions on the package. Color the icing black with edible food coloring and place the doll on a piece of paper. Using a brush, apply diluted black icing to the hair.

Step 2: Make sure all ingredients are at room temperature

Preheat the oven to 175°C (hot air oven 160°C). Make sure all ingredients are at room temperature. Mix 330 grams of sponge cake mix, 5 eggs (250 grams) and 33 ml water and beat the batter on the highest speed for 7-8 minutes, then on low speed for 2-3 minutes after mixing. Grease the Wonder mold and pour the batter into the mold. Bake the cake for 40 minutes in the preheated oven. Remove from the baking tin immediately after baking and let it evaporate on a wire rack.

Step 3: Mix the buttercream

Mix 125 grams of mix for buttercream with 125ml of water using a whisk and allow this mixture to set for at least 1 hour at room temperature. Beat 150 grams of butter for about 5 minutes until blissful. Add the mixture to the butter in portions, mixing completely each time before adding the



next portion. Mix through until smooth (about 10 minutes).

Step 4: Make the cake pops

For the cake pops, mix 300 grams of cupcake mix, 150 grams of butter and 3 eggs for 4 minutes on low speed until you have a smooth batter. Add to your batter the recommended dosage of green apple flavoring listed on the package. Fill a piping bag with the batter. Preheat the cake pop maker and pipe the bottom molds full to slightly below the rim. Close the maker and bake the cakepops for about 6 minutes until done. You can flip the cakepops halfway through the baking time for better results. Let the balls cool on a wire rack. Melt some green candy melts in the microwave. Dip the lollipop sticks one at a time into the melted candy melts, then insert them into the cakepops, then let them solidify for 10 minutes so they stick.

Step 5: Trim the Wonder Mold Biscuit

Now trim the Wonder Mold cookie and remove a layer of about 4 inches everywhere. Coat the cookie with a thin layer of buttercream. Place the cake on a cake carton and refrigerate for a while.

Step 6: Line the cake with fondant

Knead the black fondant and roll it out. Roll out the black fondant to a thickness of half an inch. Line the cake with fondant. Then put another layer of fondant over the first layer. Then cut the top layer the front flush with the bottom layer. From the back part of the dress, cut triangles from the bottom, so you get a kind of zigzag effect (you can also do this with the whole top layer).



Roll out black fondant with a thickness of 3 mm. Cut out a strip measuring 7.6 cm by 12.7 cm. Apply piping gel on the doll's body with a brush. Cover the body with fondant and remove fondant where needed. Cut a neckline, remove 1.3 cm wide.

Roll out black fondant with a thickness of 3 mm. Cut out 2 strips measuring 8.3 cm by 10.2 cm. On the shortest sides of each strip, cut triangles 2 cm long. Leave 2.5 cm uncut in the middle. Hang the strips around the arms so that the triangles hang down. Place the doll in the dress. Roll out black fondant with a thickness of 2 mm. Cut a strip measuring 0.6 cm by 6.4 cm. Place this around the neck. Cut a strip of 0.6 cm by 7.6 cm and place it around the waist.

Step 7: Melt the candymelts

Melt the candymelts in the chocolate melter. Hold the cakepops over the melted candy melts and pour it over them with a spoon until they are completely covered. Let the excess melts drip off. Take 1 cakepop and place the stick of it in the puppet's hand, secure with candy melt. You can use the chocolate melter as a "witch's cauldron," or use a container that looks like a cauldron and fill it with candy melts.

Made possible by Wilton.

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