



Cake Pop Roses

These beautiful rose cake pops are easy to make with the handy instructions in our recipe. First bake the base with the mix for brownies and the cake-popmaker. Then make rose leaves with the FunCakes fondant. At last, carefully shape the leaves around the cake pops.

Boodschappenlijstje



PME Lollipop Sticks -16cm- pk/35

LS172
€2.25



PME Cattleya Orchid Flower/Petal
cutter set/3

CO220
€3.30



Bestron Sweet Dreams - Cake-
popmaker

DCPM12
€34.09



FunCakes Mix for Cake Brownie 1 kg

F10525
€8.45



Patisse Cookie Cutter Round 6 cm

P01933
€1.29

Other materials:

- 55 gram egg (approx. 1 egg)
- 20 gram butter
- 30 ml water

Make sure that all the ingredients for the brownie are at room temperature. Put the 175 gram mixture, 55 gram eggs, 20 gram butter and 30 ml water in a bowl and mix on low speed for 3 minutes to a thick batter. Fill the cake-popmaker with the brownie batter. When the brownies are baked, let them cool down on a spoon. If necessary you can cut the bottom right. Melt a small part of the candy dips and dip the end of the sticks in the chocolate and place them in the brownies. Let the brownies harden in the refrigerator.

Knead the red fondant well and roll it out until approx. 3 mm thick. Cut out seven rounds per cake pop. Use the ball tool to soften the edges of the rounds.

Use a bit of melted candy dips to place the first two rose leaves on the cake pop. After that place the remaining five rose leaves on the cake pops with some edible glue. Make sure that the leaves overlap slightly. Fold the rose leaves a little bit back to create a real life rose.

Knead the green fondant well and roll this out to a thickness of 3 mm. Use the small leaf cutter to cut out three leaves per cake pop. Place the leaves under the rose with a bit of edible glue. Let the cake pops harden for approx. 5 minutes in the refrigerator.



Made possible by Wilton.