



Chocolate raspberry pops

Cute mini cupcakes are made with the my little cupcake mold! We have add a delicious raspberry flavour to the batter for a surprising effect.

Boodschappenlijstje



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



FunCakes Deco Melts -White- 250g

F25110
€4.45



FunCakes Mix for Royal Icing 450 g

F10140
€4.95



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Flavour Paste Raspberry 120
g

F56240
€5.89

Overige benodigdheden:

- 250 gram butter
- 5 eggs (approx. 250 gram)

All the ingredients need to be at room temperature. Preheat the oven to 160°C (convection oven 140°C). Mix 500 gram mix for cupcakes, 250 gram butter, 5 eggs and some raspberry flavour on low speed in 4 minutes to a smooth batter. Fill an ingreased baking pan with the batter and bake the cake in approx. 70-75 minutes. Let the cake cool down after baking.

Crumble the cake in a bowl after it has cooled down. Add 100 gram of decorator icing and knead it well. Form ball of approx. 30 grams and let them stiffen in the refrigerator.

Press the balls in the cupcake forms and close these. Now you can easily remove redundant dough. Open the dorm and get the cupcake out. Repeat this with the remaining of the dough.

Melt brown candy melts in the microwave, au bain-marie or in the chocolate melter. Dip the underside of the cupcakes in the melted brown candy melts and let the redundant candy drip off. Let the cupcake with the brown candy dip harden in a with kitchen foil coated egg box.

Melt the white candy melts and dip the topside of the cupcakes in it. As well as with the brown candy melts, let the redundant candy dip drip off and let them harden. Place a candy melt or a chocolate on top of the cupcakes. Fill a decorating bag with the remaining brown candy melts and cut of the top. Decorate the cupcakes with chocolate.



Made possible by My little cupcake.