



Parasol cakepops

Let the party start with these festive parasol cake pops! The cake pops are made of a delicious chocolate cake and finished with melted candy melts and coloured sugar.

Boodschappenlijstje



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



Wilton Recipe Right® Large Loaf Pan
23,4 x 13,3cm

03-3130
€7.05



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Deco Melts -Red- 250g

F25130
€3.56

Other materials:

- 5 eggs (approx. 250 gram)
- 250 gram unsalted butter
- Parasols
- 2 tablespoons cocoa powder
- Glass bowls
- Aluminium foil
- Baking paper

All the ingredients need to be at room temperature. Preheat the oven to 160°C (convection oven 140°C). Lubricate the baking pan with cake release. Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Add two tablespoons of cocoa powder to make a chocolate cake. Full the pan with the batter and bake the cake in approx. 75 minutes. Let the cake cool down on a cooling grid after baking.

Crumble the cake in a bowl. Make sure you make fine crumbs. Add approx. 80 gram chocolate decorator icing to the bowl and make a ball. Turn it into small cake pops and place them on a with baking paper covered tray. Place the tray in the fridge.

Divide the candy melts into microwave safe bowls and melt them on low heat. Stir them every 15 seconds, otherwise they will burn. When the candy melts are melted cover them with the aluminium foil. Place a big piece of baking paper on the counter top.

Remove the balls from the fridge and dip them with the tool into the candy melts. Dip them all the way and tap on the bowl until it drips no more. Place them carefully on the baking paper and let them dry. Repeat this for all the balls, so you have them in every colour.

Divide the coloured sugar in some bowls. When the balls are completely dry, lubricate them with the piping gel. Roll the balls true the sugar. Place them on a beautiful plate and add a parasol.