



Chocolate cupcake pops

Cupcakes on a stick are easily made with the cupcake pop mold. In this recipe we made the cake pops of chocolate cookies and buttercream. Dip the pops in brown and white candy dips and decorate them with colored confetti. At last place a cheerfull smartie on top.

Boodschappenlijstje



PME Lollipop Sticks -16cm- pk/35

LS172
€2.25



FunCakes Confetti Mix 6mm 60 g

F52010
€3.39



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Deco Melts -White- 250g

F25110
€4.45



FunCakes Deco Melts -Black- 250g

F25150
€4.45

Other materials:

- 100 ml water
- 125 unsalted butter
- Chocolate chip cookies
- Egg box
- Smarties
- Ribbons

For the buttercream, all the ingredients need to be at room temperature. Add 100 ml of water to 100 grams of the mixture and beat with a whisk. Then let the mixture rest for at least 1 hour. Beat 125 grams of unsalted butter for approximately 1 minute until creamy. Add a quarter of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next quarter of the mixture. Once all of the mixture has been added, beat for another 5-10 minutes to a smooth buttercream.

Crumble the chocolate cookies in a bowl and add the buttercream. Mix this well and make balls of approx. 30 gram of it. Let the ball stiffen in the refrigerator.

Press the balls in the cupcake shape and close this. Remove the remaining dough. Open the shape and remove the cupcake. Repeat this for the rest of the dough.

Melt the brown candy dips on the lowest setting in the micro wave. Dip the bottom of the cupcake in the melted dips. After that push the stick as far as possible into the cupcake and let the remaining candy dips drop of. Let the cake pops stiff in an egg carton lined with a plastic wrap.

After that melt the white candy dips and dip in the top of the cupcake pops. Let the remaining candy dips drop of and let them harden. Sprinkle some confetti over the cupcake pops before the candy dips become hard. Then place a colored smartie on top. Decorate the sticks with some colored ribbons.



Made possible by My little cupcake.