

# de leukste taarten shop



## Luxurious Cakesicles

What could be more fun for a *fancy* party than these Luxurious Cakesicles? Made from a delicious limoncello cake mixed with white chocolate melts. The cakesicles are decorated with purple deco melts, a bronze spray and golden sprinkles. This gives the cakesicles a super luxurious look.

## Boodschappenlijstje

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Patisse Wooden Brush 1,5cm

P02420  
€2.15



Silikomart Silicone Mould Cakesicle Mini Tango

GEL04M  
€16.29



Wilton Recipe Right Large Loaf Pan 23,4x13,3cm

03-3130  
€7.85



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85

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FunCakes Deco Melts Purple 250g

F25145  
€1.37



FunCakes Chocolate Melts White 350g

F30115  
€9.25



## **Ingredients for the Luxurious Cakesicles**

- 400 g FunCakes Special Edition Mix for Limoncello Cake
- 100 g FunCakes Chocolate Melts White
- 250 g FunCakes Deco Melts Purple
- FunCakes FunColours Metallic spray -Bronze-
- FunCakes Sprinkle Medley - Gold Deluxe
- 175 g soft unsalted creambutter
- 4 eggs (approx. 200 g)

## **Other necessities for the Luxurious Cakesicles**

- FunCakes Bake Release Spray
- Wilton Recipe Right® Large Loaf Pan 23,4 x 13,3cm
- Wilton Recipe Right Non-Stick Cooling Grid- 40 x 25cm
- Patisse Wooden Brush -1,5cm-
- Silikomart Ice Cream Mould Mini Tango

## **Step 1: Making the Limoncello Cake for the Luxurious Cakesicles**

Make sure that the ingredients are on room temperature. Preheat the oven at 170°C (convection oven 150°C). Mix 175g of soft unsalted (cream)butter with 400g of the FunCakes Special Edition Mix for Limoncello Cake and 4 eggs. Mix it with a mixer for 4 minutes on the lowest speed until smooth. Grease the loaf pan and put the batter in the pan, bake the cake for 55-60 minutes. After baking, put the cake on a cooling grid and let the cake cool down.



## **Step 2: The batter for the Luxurious Cakesicles**

Put the white chocolate melts in a microwave proof bowl and melt it in a microwave at approx. 800W. Stir the melts well every 15-20 seconds, repeat this 4 to 6 times and stop heating it up as soon as the melts have almost completely melted (small pieces may still be visible). The chocolate can be used when it's a nice liquid.

Crumble half of the cake and knead some of the white chocolate melts through it until you get a nice dough ball (if you want, you can freeze the other half of the cake for later use).

## **Step 3: The preparation for the Luxurious Cakesicles**

Put the purple deco melts into a microwave proof bowl and melt the deco melts in a microwave for approx. 15-20 seconds at 500W. Keep stirring the deco melts, melt the deco melts again in a microwave for 15-20 seconds at 500W and keep repeating this until the deco melts are almost fully melted. Coat the ice cream mould well with the purple deco melts with the use of a baking brush. Insert a popsicle or lolly stick into the ice cream mould and let it stiffen up in the fridge. Repeat this 1 or 2 times, remove the popsicle or lolly stick every time and insert it back into the mould after coating the mould. Let it cool inbetween each time you do this.

## **Step 4: Making and decorating the Luxurious Cakesicles**

Put some of the Limoncello Cake in the mould and press it a bit, make sure it doesn't stick out above the rim of the mould. Insert the popsicle or lolly stick back into the mould and cover the top with some of the melted deco melts, smooth it out nicely. Let it stiffen up for 30 minutes in the fridge and then carefully take them out of the mould. Spray some of the bronze metallic spray on the cakesicles. As a finishing touch, stick the golden sprinkle medley on the cakesicles with the use of

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the melted deco melts.

*This recipe is made possible by FunCakes.*