



Red Velvet Cakesicles

These cakesicles from FunCakes are a delicious treat and look very nice too. For example, cakesicles are often given as gifts and you can find them in all kinds of sweet boxes these days. In addition, you can make these Red Velvet Cakesicles in no time. Want to make them yourself? Then read the easy steps of the recipe!

Boodschappenlijstje



Silikomart Silicone Mould Cakesicle
Mini Classic

GEL01M
€16.29



Silikomart Silicone Mould Cakesicle
Mini Tango

GEL04M
€16.29



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



FunCakes Deco Melts Yellow 250g

F25115
€4.55



FunCakes Deco Melts Pink 250g

F25125
€4.55



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



PME Palette Knife Mini 15cm

PK1010
€4.45



FunCakes Mix for Red Velvet Cake 1kg

F10565
€8.99

Ingredients for the Red Velvet Cakesicles

- 330 g FunCakes Mix for Red Velvet Cake
- FunCakes Deco Melts - Yellow
- FunCakes Deco Melts - Pink
- FunCakes Deco Melts - Extreme White
- FunCakes Sprinkle Medley Unicorn
- FunCakes Icing Sugar
- Wilton Imitation Clear Vanilla Extract
- 130 ml water
- 55 g (65 ml) plant based oil
- 2 eggs (ca. 100 g)
- Pack of monchou

Other necessities for the Red Velvet Cakesicles

- FunCakes decorating bags
- FunCakes Bake Release Spray
- Wilton cooling grid
- Wilton Decorator Preferred® Deep Round Baking Pan Ø 20x7,5cm
- Silikomart Ice Cream form Mini Tango
- Silikomart Silicone Ice Cream Mould Classic Mini

Step 1: Prepare the red velvet cake for the Red Velvet Cakesicles

Preheat the oven to 180°C (convection oven 160°C) and prepare 330 g FunCakes Mix for Red Velvet Cake by mixing it with 2 eggs, 65 ml plant based oil and 130 ml water. Then grease the baking pan with baking spray and spoon the batter into the baking pan. Bake the cake for about 30-35 minutes and then put it on a cooling grid to let it cool down.

Step 2: Fill the Ice Cream forms with Deco Melts

Melt the deco melts in the microwave at max 500W in a small bowl, stir well every 15-20 seconds and stop heating as soon as the melts are almost completely melted (small pieces still visible). You can make light pink and light yellow by adding white Deco Melts.

Cover the ice cream molds with the back of a teaspoonful with the melted Deco Melts, insert the ice cream stick and let it stiffen in the fridge. Repeat this at least 2 more times to get a good layer that does not break.

Step 3: Fill the Ice Cream moulds with Red Velvet Cake

Crumble the red velvet cake. Loosen the monchou with some FunCakes icing sugar to your own taste and mix it with the red velvet crumbs. You need to get a firm, malleable “dough.”

Take the ice cream molds out of the fridge and press some red velvet cake in them. Make sure that the cake does not protrude above the edges, otherwise you will not be able to cover it nicely. Cover the cake with melted Deco Melts and smooth with a palette knife. Let this stiffen in the refrigerator.

Step 4: Decorate the Red Velvet Cakesicles

Carefully remove the cakesicles from the moulds. Drizzle over it with some Deco Melts and decorate immediately with the medley.

This is a recipe by FunCakes.