



Chocolate pops

These chocolate pops are made of red velvet batter. Then we have dipped them in the dark chocolate and decorated with a gold leaf!

Boodschappenlijstje



House of Marie Mini Baking cups Light
Pink - pk/60

HM1616
€3.35



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



FunCakes Chocolate Melts Dark 350 g

F30105
€15.45



Bestron Sweet Dreams - Cake-
popmaker

DCPM12
€34.09



Sugarflair 24 Carat Gold Leaf Transfer

G101
€7.49

Other materials:

- 1 egg
- 35 ml vegetable oil
- 70 ml water
- Plastic tweezers

Make sure all the ingredients are at room temperature. Mix 180 gram mix for red velvet cake, 1 egg, 35 ml oil and 70 ml water in a bowl. Mix this in 6-8 minutes to a light batter.

Heat the cake pop maker. Fill a decorating bag with the batter and cut of the top. Fill the bottom holes of the cake pop maker with the batter. Close the maker and bake the balls in approx. 3-4 minutes. Turn the balls and also bake this side brown. Remove the balls from the device and let them cool down.

Melt 250 gram dark chocolate melts in a chocolate melter, au bain-marie or in the microwave. Stir, when the chocolate is melted, a few melts true the chocolate until these are melted as well. This crystalized the chocolate.

Dip the balls carefully into the chocolate and let them harden in a baking cup. At last, place a gold leaf on the balls, use tweezers to apply them.