

de leukste taarten shop



Saint Nicholas Cake Pops

Make this super cute and easy Saint Nicholas Cake Pops with FunCakes. The Cake Pops will be decorated with a layer of delicious chocolate and sugar decorations. The Saint Nicholas Cake Pops are also very delicious and fun to share and hand out!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Chocolate Melts White 350g

F30115
€9.25



FunCakes Chocolate Melts Milk 350g

F30110
€9.69



FunCakes Sugar Decorations
Sinterklaas set/12

F50265
€4.49

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FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



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

03-3130
€7.85



Silikomart Popsicle Sticks pk/100

S99400
€2.99



Silikomart Silicone Mould Cakesicle Classic

GEL01
€22.25



Ingredients

- FunCakes Mix for Cupcakes or Brownies 500gr
- FunCakes Chocolate Melts Milk 350gr
- FunCakes Chocolate Melts White 350gr
- FunCakes Sugar decoration Sinterklaas Set/8
- FunCakes Bake Release Spray 200ml
- 250g (cream) butter
- 5 eggs

Supplies

- FunCakes disposable piping bags
- Wilton Recipe Right® Cake pan
- Wilton Chrome Plated Cooling Rack
- PME Oval Stick Set/6
- Silikomart Silicone Ice Cream Mould Classic
- Silikomart Ice cream sticks

Step 1: Preparation for the Saint Nicholas Cake Pops

Preheat the oven to 160°C (hot-air oven 140°C). Mix 500 grams of FunCakes Mix for Cupcakes (or for Brownies) with 250 grams of butter and 5 eggs. Mix for 4 minutes on low speed. Then grease the cake tin with baking spray and fill it with the batter. Bake the cake for 70-75 minutes and let it cool well on the cooling rack after baking. Cut the cake into slices and cut out ovals with the cutter.



Step 2: Getting started with the chocolate melts

Put the FunCakes Chocolate Melts Milk in a microwave-safe bowl. Melt on maximum power ($\pm 800W$) in the microwave. Every 15 - 20 seconds, stir the chocolate well so that the temperature spreads evenly. Stop heating as soon as the chocolate is almost completely melted (small pieces may still be visible). Keep stirring until the chocolate is dissolved.

Step 3: Let's make the Cake Pops

Fill the ice cream mould with a layer of chocolate of your choice. Turn the mould a few times so that the chocolate is well in the mould. Pour out the remaining chocolate. Let this harden in the fridge. Then place a cut-out piece of cake in the mould on top of the layer of chocolate and poke the stick in here. Fill the mould further with chocolate and leave to harden in the fridge.

Step 4: Decorate the Saint Nicholas Cake Pops

Remove the Cake Pops from the mould and now melt a small amount of white chocolate in the same way as before. Put the melted white chocolate in a piping bag and cut a small tip off the bag. Drizzle the white chocolate diagonally (or however you like) over the ice creams. Lay the popsicles in the same way, in the same direction if you want to create the same drizzle effect everywhere. Then immediately place the Saint Nicholas sugar decorations on the popsicles and leave to harden in the fridge. Enjoy!