



Babyshower Cake Pops

These FunCakes cake pops with cute clouds, stars and moons are as sweet as a baby. Fun to make for a baby shower or gender reveal party!

Boodschappenlijstje



Cookie Cutter Star 3 cm

K030103
€2.00



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€6.85



FMM Fluffy Cloud Cutters set/5

CUTCLOUD
€7.85



FunCakes Deco Melts -White- 250g

F25110
€4.45



FunCakes Deco Melts -Pink- 250g

F25125
€4.45



FunCakes Deco Melts -Green- 250g

F25140
€4.45



FunCakes Deco Melts -Light Blue- 250g

F25160
€4.45



FunCakes Deco Melts - Toffee Flavour- 250g

F25310
€4.59



FunCakes Mix for Royal Icing 450 g

F10140
€4.95



FunCakes Sugar Paste Bright White 250 g

F20100
€2.85



FunCakes Edible Glue 22 g

F54750
€2.25



FunCakes Mix for Cupcakes 500 g

F10105
€4.55

Ingredients for the Babyshower Cake Pops

- 500 g FunCakes Mix for Cupcakes
- FunCakes Mix for Royal Icing
- FunCakes Deco Melts White
- FunCakes Deco Melts Toffee Flavour
- FunCakes Deco Melts Green
- FunCakes Deco Melts Light Blue
- FunCakes Deco Melts Pink
- FunCakes Fondant Bright White
- FunCakes Metallic Spray Silver
- FunCakes Metallic Spray Bronze
- FunCakes Edible Glue
- 250 g unsalted butter
- 5 eggs (ca. 250 g)

Other necessities for the Babyshower Cake Pops

- FunCakes Bake Release Spray
- Wilton Decorator Preferred® deep, round pan Ø 20 x 7,5 cm
- Wilton Cooling Grid
- Wilton Parchment Paper Roll
- FMM Fluffy Cloud Cutters set/5
- PME round cutters set/4
- Cookie cutter star 3 cm
- Gold or Silver lollipop sticks

Step 1: Make the fondant clouds, stars and moons for the Babyshower Cake Pops

Roll out the white fondant to a thickness of about 2 mm and cut out clouds, stars and moons. For the moons, use a large and small round cutter, using half of the cutter to cut out the inner and outer edges of the moons. Make about 40-45 clouds, 20-23 stars and 20-23 moons, so that for each cake pop you have a cloud with a star or moon. Let it air dry for two hours.

Step 2: Prepare the basis of the Babyshower Cake Pops

Preheat the oven to 180°C (convection oven 160°C). And prepare 500 g FunCakes Mix for Cupcakes by mixing it with 5 eggs and 250 g unsalted butter. Mix it in 4 minutes on the lowest setting. Grease the cake pan with baking spray and fill with the batter. Bake the cake for 55-60 minutes and after baking, turn it onto a cooling rack to cool.

Step 3: Prepare the Cake Pop

Melt some white Deco Melts au bain-marie or in the microwave at 450W (max. 500W) and stir well



every 15-20 seconds. Stop heating once the melts are almost completely melted (small pieces still visible). Keep stirring until it is completely smooth.

Crumble the cake and mix it with the melted white Deco Melts until you get a nice dough. Roll into balls of about 20 g and let them rest in the fridge for half an hour.

Meanwhile, spray the fondant stars and moons with the bronze and silver Metallic Spray and let it dry.

Line a baking tray with parchment paper. Melt some white Deco Melts again and insert the end of the lollipop stick into the melted Deco Melts. Press the Deco Melts side of the lollipop stick into a dough ball. This prevents the dough balls from sliding off the stick. Repeat for all dough balls and put in the freezer for half an hour to an hour.

Step 4: Decorate the Babyshower Cake Pops

Melt the remaining Deco Melts. For the vintage pink color, mix some toffee Deco Melts with the pink Deco Melts until you have reached the desired colour. For the vintage blue color, mix some dark green and toffee melts with the light blue Deco Melts. Remove the cake pops from the freezer and dip them in the melted Deco Melts. Let them harden in the fridge.

Stick a star or moon on each cloud with the edible glue. Make a little bit of Royal Icing with water according to the instructions on the package. Stick a cloud with a star or moon against each stick of the cake pops with royal icing.

Tip: Check out the other recipes of this sweettale such as the [Twinkle Twinkle Dripcake](#), [Twinkle Twinkle Cookies](#) and [Babyshower Cupcakes](#).

This recipe is made possible by FunCakes.