



Christmas Candyland Cakesicles

Make Christmas extra festive with these adorable Candyland cakesicles as a treat! These cakesicles are made from Red Velvet Cake and decorated with the cutest sugar paste decorations. In this recipe, @glutenvrijmetlena shows you how to easily make these delicious cakesicles yourself!

Boodschappenlijstje



FunCakes Mix for Red Velvet Cake
Gluten Free 400g

F11135
€5.49



FunCakes Sugar Paste Bright White
250g

F20100
€2.85



FunCakes Sugar Paste Teddy Bear
Brown 250g

F20245
€2.85



FunCakes Sugar Paste Pastel Pink 250g

F20240
€2.85



FunCakes Edible Glue 22g

F54750
€2.45



Callebaut Chocolate Callets Dark 400g

CB556605
€11.09



Wilton Decorator Preferred Deep
Round Cake Pan Ø15x7,5cm

03-0-0035
€10.65



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Silikomart Silicone Mould Cakesicle
Mini Classic

GEL01M
€16.29



Katy Sue Silicone Mould Miniature
Christmasgingerbread

CA0048
€11.59

Ingredients

- FunCakes Mix for Red Velvet Cake, Gluten Free 200 g
- FunCakes Sugar Paste Bright White
- FunCakes Sugar Paste Teddy Bear Brown
- FunCakes Sugar Paste Pastel Pink
- FunCakes Edible Glue
- FunCakes Choco Drip White Chocolate
- FunCakes Choco Drip Light Pink
- Callebaut Chocolate Callets -Dark- 75g
- 70 g butter
- 2 eggs

Supplies

- Wilton Decorator Preferred Deep Round Pan Ø 15 x 7,5cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Silikomart Ice Cream Mould Mini Classic
- Katy Sue Mould Miniature Christmas Gingerbread

Step 1: Bake the Red Velvet Cake

Preheat the oven to 170°C (fan oven 160°C). Ensure all ingredients are at room temperature. Beat the butter until soft, about 3 minutes. Then add 200 g of mix and 2 eggs, and mix on medium speed for 5 minutes until smooth. Pour the batter into a greased baking tin of approximately Ø 15 cm and bake in the center of the oven for about 35 minutes. Immediately turn the cake out onto a cooling rack after baking and allow it to cool completely.

Step 2: Prepare the dough for the cakesicles

Once cooled, crumble the cake into a bowl. Melt the chocolate callets using a bain-marie, then pour them over the cake crumbs. Knead until a cohesive dough forms. Fill the mold with the dough and insert the sticks. Freeze for several hours until the cakesicles are thoroughly chilled; this can also be done overnight.

Step 3: Make the fondant decorations

Firmly press the fondant into the mold and remove any excess fondant so the edges are clearly visible. Carefully turn the mold over and gently release the figure. If necessary, dust the mold lightly with cornstarch beforehand to help the fondant release more easily. Let the decorations dry on the counter.

Step 4: Make the cakesicles

First, line a baking sheet with parchment paper. Melt the choco drips according to the instructions on the package and pour them into two separate glasses. Dip half of the cakesicles in the white chocolate drip and the other half in the pink. For full coverage, dip them twice. Place the cakesicles on the baking sheet after dipping and let them harden completely.

Step 5: Decorate the cakesicles

Once the cakesicles have hardened, attach the fondant decorations to them with a bit of edible glue.

Step 6: Enjoy this delightful Christmas treat!

This recipe is made possible by @glutenvrijmetlena.