Summer Sweetbox

Does this Summer Sweetbox from @Lenataartje makes you happy too? Especially for Deleukstetaartenshop, @Lenataartje made this Summer Sweetbox. This Sweetbox is filled with delicious cakesicles and chocolates in beautiful summer pastel colours. A party to watch and a party to eat! Do you want to make this Summer Sweetbox yourself? Then quickly view the easy recipe.

Boodschappenlijstje

Callebaut Chocolate Callets White 1kg

CB424706
€18.55

Silikomart Popsicle Sticks pk/100

S99400
€2.99

Silikomart Silicone Mould Cakesicle Mini Classic

GEL01M
€16.29

Wilton Silicone Mould Pineapple/Cacti/Flamingo

2115-3835
€9.25

Sugarflair Chocolate Colouring Pink 35g

C301

€5.56

Sugarflair Chocolate Colouring Light Green 35g

C308

€5.56

FunCakes Mix for Sponge Cake Deluxe 500g

F10100

€4.95

Sugarflair Chocolate Colouring Orange 35g

C304

€5.56

Silikomart Silicone Mould Cakesicle Mini Tango

GEL04M

€16.29

FunCakes Mix for Buttercream 500g

F10125

€5.09

Ingredients for the Summer Sweetbox

- 500g Callebaut Chocolate Callets White
- 125g FunCakes Mix for Buttercream
- 200g FunCakes Mix for Sponge Cake Deluxe
- Sugarflair Chocolate Colour Pink 35g
- Sugarflair Chocolate Colour Orange 35g
- Sugarflair Chocolade Colour Light Green 35g
- FunCakes Sprinkle Medley Tropical 180g
- ScrapCooking 24 Carats Gold Leaf Sheets pk/4
- 150g butter
- 3 eggs
- 20 ml water + 125 ml water

Other necessities for the Summer Sweetbox

- Several ice cream moulds of your choice
- Wilton Silicone Candy Mould Pineapple/Cactus/Flamingo
- Silikomart Lollipop Sticks pk/100
- Cake or cupcake box
- Cake pan

Step 1: Start with the basis of the Summer Sweetbox

Preheat the oven to 175°C (convection oven 160°C) and mix 200g FunCakes Mix for Sponge Cake Deluxe with 3 eggs and 20ml water on the highest setting for 7-8 minutes. Then beat on low speed

for another 2-3 minutes. Grease a baking tin, put the batter in it and bake the biscuit for 25-30 minutes.

When the sponge cake is ready, let it cool completely on the cooling grid.

Make one portion of buttercream by mixing 125g of the mix with 125ml water and let it set for at leas 1 hour at room temperature. Meanwhile, put 150g of butter in a bowl and beat on medium speed for 5 minutes until it's smooth. When the mixture has stood for an hour, add it to the butter in seperate portions and mix thoroughly before adding the next portion. Mix it for about 10 minutes on the highest speed until it is a smooth cream.

Then you knead the baked sponge cake and add some buttercream as you like, it should form a compact whole.

Step 2: Get started with the coloured chocolate for the Summer Sweetbox

Let the chocolate melt and make three portions. Colour each portion with one of the chocolate colourings until you have the desired colour and then pour it into the ice cream moulds. You can choose one colour per ice cream mould or different colours at the same time, for an extra summery effect. Once you've filled the ice cream moulds with the chocolate, insert the popsicle sticks at the bottom and put them in the freezer for about 15 minutes.

To decorate the Summer Sweetbox you can also fill some nice summer moulds with the coloured chocolate. You can use the Wilton Silicone Candy Mold Pineapple/Cactus/Flamingo for this.

Step 3: Fill the ice cream moulds with sponge cake

When the chocolate has cooled you can fill the moulds with the sponge cake/buttercream mixture.

Gently press the mixture into the moulds and seal with some more of the melted chocolate. Place the cakesicles in the freezer for a while until the chocolate has hardened.

When the cakesicles have hardened, you can remove them from the moulds and decorate them as desired. Then place the cakesicles and the summer chocolates nicely in a cake box / cupcake box and sprinkle some summer sprinkles over it! This way you have a super nice Summer Sweetbox in no time!

Tip: Keep the cakesicles in the fridge. They are best eaten cold!

This recipe was made possible by @Lenataartje.