Treats: Cake on a stick

These cakes on a stick are a perfect delicious treat!

Boodschappenlijstje

Cookie Cutter Heart 8 cm K030208 €2.63	Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm 03-3136 €6.85
FunCakes Mix for Cupcakes 500 g F10105 €4.55	FunCakes Nonpareils Discomix 250 g F51605 €4.75
FunCakes Decorating Bags 30 cm pk/10 F85100 €3.15	FunCakes Deco Melts -Orange- 250g F25120 €4.45
Cookie Cutter Ring Pro Ø 7 cm K095111 €4.97	FunCakes Deco Melts -Red- 250g F25130 €4.45
FunCakes Food Colour Gel Orange 30 g F44145 €3.55	FunCakes Food Colour Gel Turquoise 30 g F44160 €3.55
FunCakes Food Colour Gel Pink 30 g F44110 €3.55	

Other materials:

- 7,5 eggs
- 375 gram soft unsalted butter
- Multiple bowls

Preheat the oven to 180°C (convection oven 160°C). Ingredients need to be at room temperature. Put 750 gram FunCakes mix for Cupcakes, 7,5 eggs and 375 gram soft unsalted butter in a mixing bowl and mix it at low speed in 4 minutes into a smooth batter. Divide the batter over multiple bowls and colour it with colour gels of choice. Grease the baking pan with baking spray. Divide the coloured batters over the baking pan. Bake the cake in about 50 minutes. Release the cake on a grid and let it cool down completely. Use a sharp knife to cut away the dark side of the cake, to see the bright colours. Cut out different shapes with the use of cookie cutters. Place a stick in each cake.

Melt the candy melts in bowls in the microwave. Put it in a piping bag and drizzle it over the cakes. Decorate with sprinkles.