



Butterfly pops

Slowly fly away with these beautiful butterfly pops. These cakepops have a delicious brownie filling and are covered with FunCakes chocolate melts. The butterflies are easily made with our instructions and the JEM fantasy butterflies.

Boodschappenlijstje



PME Modelling tools, Scriber Needle

PME6
€4.89



Patisse Disposable Decorating bags 41,
24 pieces

02435
€5.85



JEM Roller Pad

109SE013
€4.97



FunCakes Gum Paste White 250 g

F20790
€3.65



FunCakes Mix for Cake Brownie 1 kg

F10525
€8.45



FunCakes Chocolate Melts White 350 g

F30115
€13.99



Bestron Sweet Dreams - 3-in-1
Cakemaker

ASW238
€65.59



FunCakes Food Colour Gel Purple 30 g

F44120
€3.55



PME Lollipop Sticks -20cm- pk/25

LS173
€3.35



FunCakes Food Colour Gel Yellow 30 g

F44115
€3.55



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55

Other materials:

- 3 eggs (125 gram)
- 52 gram butter
- 105 ml water

First make the butterflies, color a bit of gumpaste purple. Place the butterfly cutter in the roller pad. Roll the gumpaste out till a thin layer and place this over the cutter. Roll over it again, so that you create the butterfly. Carefully remove the parts that don't belong to the butterfly with the tool. Remove the butterfly from the cutter. Repeat this for the other colors. Let the butterflies dry.

Mix 500 gram mixture, 125 gram eggs, 52 gram butter and 105 ml water and mix it slowly in 3 minutes till a thick batter. Fill a decorating bag with the batter and cut of the top. Preheat the cake pop maker and fill the bottom parts with the batter. Bake the pops till they are ready, you can even turn them half way true.

Melt the chocolate melts in the micro wave or au bain marie. Dip the sticks for approx. 3 cm in the chocolate and stick them in the balls. Place the pops in the refrigerator to harden. Then dip the complete cake pop in the chocolate, turn them, so that the remaining chocolate can drop of. Sprinkle the sugar over the pops. Place the pops in a dummy and let them become hard. At last place the butterflies on the cake pops with a bit of piping gel or icing.