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Monsterly cake pops

These monster cake pops are perfect for a scary theme party or Halloween! The cakepops are easy to make with a little help from the cake pop maker. When they are ready dip them in melted candy melts, so that they are covered with a lovely purple layer. Ideal to make together with children.

Boodschappenlijstje



FunCakes Mix for Cupcakes 1kg

F10505
€6.75



FunCakes Mix for Royal Icing 450g

F10140
€4.95



FunCakes Sugar Paste Raven Black
250g

F20135
€2.85



FunCakes Sugar Paste Mellow Yellow
250g

F20145
€2.85

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FunCakes Sugar Paste Lime Green
250g

F20155
€2.85



FunCakes Deco Melts Purple 250g

F25145
€1.37



PME Lollipop Sticks 16cm pk/35

LS172
€2.39



PME Palette Knife Angled Blade 23cm

PK1013
€5.35



Patisse Disposable Piping Bags 41cm
pk/24

02435
€5.85

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Other materials:

- 400 gram butter
- 8 eggs (approx. 400 gram)
- 30 ml water

The cake pops:

For the cake pops, mix 500 gram mixture, 250 gram eggs and 5 eggs and mix it slowly in 4 minutes till a 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. Let the cake pops cool down on a cooling gird.

Melt the candy melts in the micro wave, chocolate melter of au bain marie. Add the purple color and mix it well. Repeat these steps until you have the desired color. Dip the sticks one by one in the melted candy and put them in the pops. Let the pops harden for approx. 10 minutes.

Hold the cake pops above the melt candy melts and pour over them with a spoon until they're completely covered. Dipping is also possible, but there is a chance the stick will come loose when making the turning movement. Let the redundant candy drip off. Cover all the cake pops following this method. Stick the pops in a dummy or a piece of Styrofoam and let them harden.

The eye balls are made with a little ball (approx. 1 cm) of yellow or green fondant, that is pushed flat. Roll a small balls of black fondant and place them on the yellow and green eyes. Place the eyes on the cake pops before the candy melts has become hard.

The ball cake:

Make sure that all the ingredients are at room temperature. Preheat the oven on 160°C (convection

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oven 140°C). Mix 300 gram mix, 150 gram butter and 3 eggs (size M, approx. 150 gram) in 4 minutes on low speed to a smooth batter. Lubricate the ball pan and fill this with the batter. Bake the cake in in 40-45 minutes. Let the cake cool down on a cooling grid.

For the royal icing add 30 ml of water to 250 grams of (sifted!) mixture for Royal Icing with a stiff consistency. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. Add the icing color en mix it well. The icing is ready when it is purple, has lost its shine and you can pull peaks that don't fall back. (If using a hand-held mixer be careful to ensure that it does not jam!)

Use a pallet knife to cover the cake with a thin layer of royal icing. Make from black fondant the mount of the monster and place this with a bit of icing of the cake. Place the tip in the decorating bag and fill this with the icing. To get the desired effect, start spraying flat against the ball and move all spraying off the ball. The moment that you won't spray, but you do take away the bag, the hear will break. Start from the bottom and proceed upwards, making short and long hear.

Place the cake pops in the cake for a monster effect.