



Cake pop cones

These ice-creams of cakes are perfect for a summer treat! The cones are filled with cake, made of the FunCakes mix for Cupcakes.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Mix for Royal Icing 450 g

F10140
€4.95



Wilton Candy Melts® 125g - Bright White

04-0-0503
€2.75



Other materials:

- Ice cream cones
- 250 gram butter
- 5 eggs (approx. 250 gram)

All the ingredients need to be at room temperature. Preheat the oven to 160°C (convection oven 140°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Fill an ingreased baking pan with the batter and bake the cake in approx. 70-75 minutes. Let the cake cool down after baking.

Crumble the cake in a bowl and add 200 gram decorator icing and mix it well. Fill the cones with the cake mass. Use the remaining mass to create balls and carefully press them on top of the cones. Place the cone in the fridge for a while.

Melt 200 gram Wilton Candy Melts in the magnetron, au bain-marie or in the chocolate melter. Carfully soon approx. 2 tablespoons of chocolate on top of the cake ball and spread. Decorate them with the sprinkles.

Made possible by Wilton.