

de leukste taarten shop



Brownie Cakepops

Make scary brownie cake pops with the FunCakes mix for Brownies. Follow the recipe and let the cakepop monsters come to life! Dip the cakepops in the candy melts and decorate the monsters with different kinds of non pareils or sugar. Use scary edible eyes as finishing touch on your scary cake pops! Perfect for Halloween or theme parties.

Boodschappenlijstje



FunCakes Mix for Cake Brownie 1kg

F10525
€7.16



FunCakes Cocoa Butter Drops 200g

F30100
€10.95



FunCakes Nonpareils Red 80g

F51540
€2.28



FunCakes Deco Melts Black 250g

F25150
€4.55

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FunCakes Nonpareils Black 80g

F51545
€2.28



FunCakes Lollipop Sticks 15cm pk/50

F83210
€3.35



FunCakes Nonpareils Orange 80g

F51510
€2.28

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Bake the brownies:

Make the mix for brownies, following the instructions on the package. Grease the brownie pops mold and fill it for 2/3 part with batter. Bake the brownies for 10-15 minutes in a preheated oven of 180°C, and let them cool down. After this you can, if needed, cut the underside straight. Melt a small part of the candy melts and dip the end of the stick in the chocolate. Then stick them in the brownies. Let them harden in the refrigerator.

1. Scary monsters

Dip the whole brownie pops in the melted black candy melts. Stick them in a cake dummy and let them harden. Attach icing tip 4 on the red icing tube and make two swirls on the cake pop, place the eyes on them. If you want you can add some more icing around the eyes for a bloody effect. Use the red icing to make the eyebrows and the mouth as well. Attach icing tip 233 on the green icing tube and make hair around the stick. Then place the brownie pops in a cake dummy or a piece of styrofoam to let them dry.

2. Cake pops with nonpareils

Mix the nonpareil. Get the brownies out of the refrigerator and dip the underside in chocolate. Immediately sprinkle the nonpareils over the brownies. Stick them in a cake dummy or a piece of styrofoam to let them dry.

Tip: you can also decorate the cake pops with colored sugar.