



Sweet Cake Pops

These delicious sweet cake pops are easily made with the cake pop maker and the FunCakes mix for cupcakes. After baking dip the balls in the melted chocolate and decorate them with fruit sprinkles. The pops are easy to make and therefore very suitable to decorate with children.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Lollipop Sticks 15 cm pk/50

F83210
€3.25



Bestron Sweet Dreams - Cake-popmaker

DCPM12
€34.09



FunCakes Chocolate Melts Dark 350 g

F30105
€15.45



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.79



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€6.85



Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Chocolate Melts Dark 350 g
- 250 gram butter
- 5 eggs (size M, approx. 250 gram)
- Fruit sprinkles

Supplies

- FunCakes Lollipop Sticks 15 cm pk/50
- FunCakes Decorating Bags 41 cm pk/10
- Bestron Sweet Dreams - Cake-popmaker
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

Step 1: Make the batter

Prepare 500 grams of FunCakes Mix for Cupcake as indicated on the packaging. Fill a piping bag with the batter.

Step 2: Create the cake pops

Preheat the cake pop maker and fill the bottom molds just below the edge. Close the maker and bake the cake pops for about 6 minutes until cooked. You can flip the cake pops halfway through the cooking time for better results. Let the balls cool on a rack.

Step 3: Melt the chocolate melts

Melt the chocolate melts in the microwave, chocolate melter, or au bain marie as indicated on the packaging. Dip the sticks one by one into the melted chocolate, then insert them into the cake pops and let them set for about 10 minutes to secure them.

Step 4: Decorate the cake pops

Hold the cake pops over the melted chocolate and spoon it over them until fully covered. You can also dip them, but there's a chance they may fall off the stick due to the twisting motion. Let the excess chocolate drip off. Cover all cake pops like this and sprinkle with hundreds and thousands. Place the cake pops in a dummy or piece of Styrofoam to allow them to harden.

Step 5: Share these delicious sweet cake pops!