



Chicken Pops

These cute chicks on a stick are perfect for Easter. Give the chicks a lovely yellow color with the yellow Deco Melts from FunCakes and decorate them with cake sparkles. Finish the them with a beak, eyes and feet.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€3.87



FunCakes Mix for Royal Icing 450 g

F10140
€4.21



FunCakes Deco Melts -Yellow- 250g

F25115
€3.78



FunCakes Marzipan Midnight Black 250 g

F28135
€3.56



FunCakes Marzipan Sunset Orange 250 g

F28140
€3.56



FunCakes Lollipop Sticks 15 cm pk/50

F83210
€2.76

Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Marzipan Black
- FunCakes Marzipan Orange
- FunCakes Colored sugar Yellow
- FunCakes Deco Melts - Yellow - 250g
- Renshaw Royal Icing 400g

Supplies

- FunCakes Lollipop Sticks 15cm pk/50

Step 1: Bake the FunCakes Mix for Cupcakes

Preheat the oven to 180°C (hot air oven 160°C). Process the ingredients at room temperature. Mix 500 g of mix, 250 g (cream) butter and 5 eggs (250 g). Mix on low speed for 4 minutes to a smooth batter. Fill the batter into the cake pan and bake the cake for about 60-70 minutes until done.

Step 2: Melt the Deco Melts

Melt the Deco Melts in the microwave or au-bain marie. For microwave: Melt at max. 500W in a bowl. Every 15-20 seconds, stir the melts well. Stop heating once the melts are almost completely melted (small pieces still visible). Continue stirring until melts are completely smooth and process as desired

Step 3: Shape the chicks

Crumble the cake very finely in a bowl, add the Renshaw Royal icing and knead everything well into a dough. You will need about 30 grams per chick. From the 30 grams make a big ball and a small ball which you glue together with a little melted candy melts. Dip a lollipop stick in melted candy melts and poke it at the bottom into the chick and put them in the freezer (about an hour) so they harden well.

Step 4: Cover chicks

Melt the rest of the candy melts in the microwave (or au bain-marie) and using a spoon, pour it over them until they are completely covered. Gently swirl them around until all the excess is drained away. Immediately sprinkle the colored sugar over them and stick them in a dummy to dry.

Step 5: Decorate with marzipan

Make the eyes, feet and beak out of marzipan and stick this also with some candy melts.

Step 6: Enjoy your Chick Pops!