



## Royal Cake Pops

These cake pops have a royal touch! These beautiful cake pops are perfect for Kingsday in the Netherlands. You can make the cakepops of the delicious mix for brownies from Funcakes. Then you dip them in the melted candy melts. Use royal icing to make the hairs and the face of the cake pops.

## Boodschappenlijstje



Rainbow Dust Essentials Edible Glue  
50g  
RD9340  
€4.95



Wilton Disposable Decorating Bags  
pk/12  
03-3111  
€6.05



FunCakes Sugar Paste Bright White  
250g  
F20100  
€2.85



FunCakes Deco Melts Pink 250g  
F25125  
€3.64



FunCakes Mix for Royal Icing 450g  
F10140  
€4.95



FunCakes Deco Melts White 250g  
F25110  
€3.64



FunCakes Mix for Cake Brownie 1kg  
F10525  
€8.95



Bestron Cake-Pop Maker  
DCPM12  
€34.09



FunCakes Sugar Pearls Medium  
Metallic Gold 80g  
F51650  
€5.65



FunCakes Sugar Paste Fire Red 250g  
F20120  
€2.85



FunCakes Food Colour Gel Pink 30g  
F44110  
€3.65



FunCakes Food Colour Gel Black 30g  
F44105  
€3.65



FunCakes Lollipop Sticks 15cm pk/50  
F83210  
€3.35

Other materials:

- 63 gram egg
- 26 gram butter
- Water

Mix 250 gram of mixture, the eggs, the butter and 53 ml water smoothly in three minutes to a thick batter. Fill a decorating bag with the batter. Preheat the cakepopmaker and fill the bottom half with the batter. Close the maker and bake the pops in approx. 3 minutes until they are firm. Carefully turn them and bake them approx. 2 minutes. Let the cake pops cool down.

Melt the white candy melts a bain-marie or in a chocolate melter. Also melt a little bit of pink candy melts and mix them together until you have a lovely skin tone. Dip the sticks into the melts and insert them in to the balls. Let them harden for a while. Keep the balls above the melted candy melts and let the melts cover the cake balls completely using a spoon. Afterwards carefully prick them into a dummy to let them harden.

Mix 200 gram of royal icing with 24 ml water and mix the icing for 7-10 minutes on low speed to a stiff white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. Color two third of the royal icing light yellow. Place tip 233 in a decorating bag and fill it with the yellow icing. Color the remaining icing black. Place tip 2 in a decorating bag and fill this one with black icing.

Roll out the white fondant and cut out crowns. Decorate the crowns with golden pearls. You can also add some accents using metallic food paint.

Roll out the white fondant for the crown of the king. Cut out a round, this is the base of the crown. Then use the white fondant to cut out two strokes of approx. 1 cm wide. Form a ball of the red fondant and push it a little bit square. Place the ball with a little bit of glue on top of the round. Then carefully shape the two strokes fondant over it. Finally form a cone and place this with a bit of edible glue on top of the crown. Paint the crown gold with gold food paint and let it dry. Decorate the crown with golden sugar pearls.

Spray with the yellow icing the hair of the cake pops. Place the crowns on top, so that they remain stuck. Roll out a little bit of red fondant and shape the lips. Use a little bit of icing to place the lips on the cake pops. Use a brush to make the nose of melted candy melts. Then use the black icing to spray the eyes and place a small piece of white fondant on the eyes. Also use the black icing to make the mouth of the king. Instead of colored royal icing you can also use Wilton ready-to-use icings.

Tip: tie a cuter ribbon around the sticks for a festive result!