



Cookiemonster Cake Pops

Treat your family and friends at these cheerful cookiemonster cake pops. You can easily made these cakepops yourself with the step by step instructions. Make the cake pops by using the FunCakes mix for royal icing. If you wish, you can add a lovely color to the royal icing. Finish the cakepops with the edible eyes.

Boodschappenlijstje



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.06



PME Lollipop Sticks -11,5 cm- pk/50

LS171
€1.91



FunCakes Mix for Royal Icing 450 g

F10140
€4.21



FunCakes Mix for Cupcakes 500 g

F10105
€3.87



FunCakes Food Colour Gel Poppy Red
30 g

F44195
€3.02

Other materials:

- Egg box
- Cookies
- Eggs

Bake a cake of 500 gram mix for cupcakes and let it cool off. Crumb the cake and knead 100 gram of decorating icing through the crumbs. Let this stiffen in the fridge for 15 minutes and roll balls out of it. Melt the Candy Melts in the microwave. Dip the sticks in the melted Candy Melts and stick them in the balls. Leave them rest upside down in the egg carton for 30 minutes.

Melt the rest of the Candy Melts and dip, while turning, the cake pops in it. Make sure the whole cake pop is coated and let the redundant chocolate leak of. Let them dry up straight.

Make Royal Icing and color it. Cut the end off of the icing bag, place icing tip 233 on it and fill it with the colored icing. Make the fur of the monster by placing the icing tip lightly on the cake pop and move them a centimeter to the side while giving pressure on the back. Stick the eyes in place right after finishing the fur. For the cookie monster, place a piece of a cookie on the place where its mouth should be. Do this while the icing is still wet, or it won't stick.