



Matroeskja pops

Make these beautiful Matroeskja pops with the my little snowman pop mold! The base is made of the mix for cakes and then mixed with a bit of decorator icing. These cake pops are perfect for every occasion.

Boodschappenlijstje



PME Lollipop Sticks -16cm- pk/35

LS172
€2.25



PME plastic rolling pin, 15 cm

PP85
€4.45



FunCakes Sugar Paste Lime Green 250 g

F20155
€2.85



FunCakes Sugar Paste Raven Black 250 g

F20135
€2.85



FunCakes Sugar Paste Fancy Violet 250 g

F20195
€2.85



FunCakes Sugar Paste Bright White 250 g

F20100
€2.85



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Deco Melts -Orange- 250g

F25120
€3.56



FunCakes Sugar Paste Pretty Pink 250 g

F20190
€2.85

- Other materials:
- 250 gram butter
- 5 eggs (size M, approx. 250 gram)
- Cake pan
- Different colors of Rainbow Dust foodpaint
- Brush
- FunCakes fondant in green, purple and pink
- Cocktail stick
- Egg box

First bake a delicious cake of the FunCakes mix for cupcakes. All the ingredients need to be at room temperature. Preheat the oven to 160°C (convection oven 140°C). Put 500 grams of the mixture, 250 grams of butter and 5 eggs in a bowl and mix on low speed for 4 minutes to a smooth batter. Lubricate a cake pan and fill this with the batter. Bake the cake in the preheated oven for approx. 70-75 minutes. Let the cake cool down.

Crumble the cake in a bowl and mix it with 50 gram decorator icing. Let the batter rest for a moment. Open the snowman mold and fill this with the batter. Close the mold and remove the remaining batter. Open the mold and carefully remove the batter and place this in an egg box. Place the egg box in the refrigerator for approx. 15 minutes.

Melt the candy melts in the microwave, in the chocolate melter or au bain marie. If the candy melts stay thick you can add some cocoa butter drops to make it thinner. Dip the sticks for approx. 5 cm in the candy melts and put them in the cake pops. Repeat this for all the pops and place them in the egg box. Place the box in the refrigerator for approx. 10 minutes.

Hold the cake pops above the candy melts and cover them all turning with the melts. Turn them around until the remaining candy melts has dripped off. Place the cake pops in a dummy and let them harden.

Use the foodpaint to create pattern and faces on the pops. Knead the black fondant well and roll this out on some icing sugar. Cut out rounds of 3 cm in dia. Cut out a v form out of these rounds and place them on the heads with a bit of piping gel. Knead the white fondant well and roll it out. Cut out rounds with the 8 cm cutter. Use the cocktail stick on the edges to create waves.

Roll out the colored fondant and cut out rounds of 7 cm. Carefully place these rounds on the white rounds. Cut out a round of 3 cm on the edge, so you can create the cape. Place the capes on the cake pops. You can even paint the capes if you want to.

Use a knife to cut out drop shapes. Use these drops to create the bows on the capes. On this way you can also create the apron. Keep the cake pops in a closed box in the refrigerator, then they have shelf life of 3 days.