



Cake pops with nougatine

These delicious chocolate cake pops with nougatine are easily made with the instructions in our recipe. First make a delightful brownie with the FunCakes mix. After making balls of the brownie, you can dip them in melted chocolate melts. And of course don't forget to sprinkle them with nougatine.

Boodschappenlijstje



FunCakes Mix for Buttercream 500 g

F10125
€4.33



PME Mini Baking cups White pk/100

BC713
€2.29



FunCakes Lollipop Sticks 15 cm pk/50

F83210
€2.76



FunCakes Mix for Cake Brownie 1 kg

F10525
€7.18



FunCakes Chocolate Melts Milk 350 g

F30110
€12.28

Other materials:

- 3 eggs (160 gram)
- 195 gram butter
- 235 ml water
- Slice of baking paper
- Nougatine

Preheat the oven to 175°C (convection oven 160°C). Put the 640 gram mixture, 160 gram eggs, 70 gram butter and 135 ml water in a bowl and mix on low speed for 3 minutes to a thick batter. Line a baking pan with buttered parchment paper and fill with batter. Bake the brownies in 45-50 minutes. Let the brownie cool down.

For the buttercream add 100 ml of water to 100 grams of the mixture and beat with a whisk. Then let the mixture rest for at least 1 hour. Beat 125 grams of unsalted butter for approximately 1 minute until creamy. Add a quarter of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next quarter of the mixture. Once all of the mixture has been added, beat for another 5-10 minutes to a smooth buttercream.

Crumble the cake in a bowl and knead the buttercream through it. Form balls of approx. 30 gram. Let them stiff in the freezer for approx. 15 minutes.

Melt the candy melts in the microwave, chocolate smelter or au bain marie. Dip the sticks in the melted chocolate, one by one, stick them in the cake pops and let them stiffen for approx. 10 minutes, so that they hold.

Hold the cake pops above the melt candy melts and pour over them with a spoon until they're completely covered. Dipping is also possible, but there is a chance the stick will come loose when making a turning movement. Let the redundant chocolate drip off. Cover a part of the cake pops with the nougatine. Stick the cake pops in a dummy or a piece of Styrofoam and let them harden. Then place the cake pops in a baking cup.



Made possible by *Cake pops with love.*