

de leukste taarten shop



Green summer cakepops with flowers

These summer flower cake pops are the perfect treat for sunny days, garden parties and summer birthdays. And the best part? They're surprisingly easy to make!

Boodschappenlijstje



FunCakes Mix for Classic Cake 400g

F10230
€4.59



FunCakes Chocolate Melts White 350g

F30115
€9.25



FunCakes Edible Wafer Flowers Daisy
pk/13

F53230
€3.95



FunCakes Lollipop Sticks 15cm pk/50

F83210
€3.35

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FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Wilton Candy Melts White 125g

04-0-0509
€2.85



Patisse Profi Adjustable Loaf Cake Pan
20-35cm

P02938
€10.39



Wilton Candy Melts Green 125g

04-0-0504
€2.85



Wilton Edible Wafer Decorations
Flowers & Leaves Pink set/11

04-0-0592
€2.99



Wilton Cake Release Spray 200ml

04-0-0513
€5.75



Ingredients

- 400 g FunCakes Mix for Classic Cake
- 125 g FunCakes Chocolate Melts White
- FunCakes Edible Wafer Flowers Daisy pk/13
- FunCakes Lollipop Sticks 15cm
- Wilton Candy Melts Green
- Wilton Candy Melts White
- Wilton Edible Wafer Decorations Flowers & Leaves Pink
- 240 g unsalted butter
- 4 eggs (approx. 200 g)
- Necessities

Wilton Cake Release Spray

FunCakes Decorating Bags 30cm

Patisse Profi Adjustable Loaf Cake Pan 20-35cm

Step 1: Preparation

Preheat the oven to 150°C (convection oven 140°C) and grease the loaf pan with baking spray.

Step 2: Bake the Classic Cake

Prepare the 400 g FunCakes Mix for Classic Cake with 4 eggs and 240 g butter as indicated on the packaging. Spoon the batter into the loaf pan and bake for approximately 55-60 minutes until lightly golden and fully baked. Check the cake with a skewer after the baking time. If it is not fully baked,



extend the baking time by 5 minutes and check again.

Step 3: Make the Cake pops

Once the cake is baked, crumble it while it is still warm and place the crumbs into the mixing bowl of a mixer. Mix until a smooth and pliable dough forms. Test the texture by taking a small amount of dough and kneading it between your hands. If the dough is smooth and easily forms a cohesive ball, add approximately 50 g melted white Candy Melts.

Knead a small amount again to check the consistency. If the dough is firm enough, roll it into balls about the size of a ping pong ball. Dip the end of a lollipop stick into some melted chocolate and insert it into a cake ball. Place the cake pops upright in a cake dummy and allow them to firm up in the refrigerator for about 1 hour.

Step 4: Dip the Cake Pops

Melt the green Candy Melts according to the instructions on the packaging and add a small amount of white Candy Melts until you achieve a nice light green colour. Also keep one unmelted Candy Melt aside for each cake pop. These will be used later as the bases for the cake pops.

Remove the cake pops from the cake dummy and carefully dip them into the light green Candy Melts. Place them back upright in the dummy and refrigerate. This helps the Candy Melts develop a beautiful shine and snap.

Dip the cake pops a second time in the Candy Melts and allow them to set upright in the refrigerator



once again. If the Candy Melts have become too thick, gently reheat them in the microwave.

Step 5: Decorate the Cake Pops

Melt the white Candy Melts according to the instructions on the packaging and transfer them to a piping bag. Cut a small opening in the tip and drizzle a zigzag pattern over the green cake pops.

Place the unmelted green Candy Melts on your work surface. Carefully dip the bottom of each cake pop into the melted Candy Melts and place it on top of an unmelted Candy Melt. This creates a base that allows the cake pop to stand upright.

Attach the flowers and leaves with a little melted Candy Melts as glue.