

de leukste taarten shop



Pink Halloween Cakesicles

These pink Halloween Cakesicles set the mood during your Halloween party. The Halloween Cakesicles are made from FunCakes Deco melts Raspberry flavour and decorated with a drizzle. With the drizzle and eyes, they look just like mummies. Creepy, but also cute for Halloween!

Boodschappenlijstje



FunCakes Mix for Cake Brownie 500g

F11195
€5.29



FunCakes Chocolate Melts Dark 350g

F30105
€9.95



FunCakes Deco Melts Raspberry Flavour 250g

F25315
€4.75



FunCakes Nonpareils Lots of Love 80g

F51640
€2.85

de leukste taarten shop



Wilton Candy Eyeballs 57g

129001707
€3.03



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



FunCakes Baking Cups White pk/48

F84100
€3.09



Wilton Recipe Right Muffin Pan

03-3118
€10.69



Silikomart Silicone Mould Cakesicle
Mini Classic

GEL01M
€16.29



Ingredients

- FunCakes Mix for Cake Brownie 640 g
- FunCakes Chocolate Melts Dark 100-125 g
- FunCakes Deco Melts - Raspberry Flavour- 500-600 g
- FunCakes Nonpareils Lots of Love
- Wilton Candy Eyeballs
- 3 eggs (approx. 150 g)
- 135 ml water
- 70 g soft unsalted butter

Benodigdheden

- FunCakes Decorating Bags 30 cm
- FunCakes Baking Cups White
- Wilton Recipe Right® 12 Cup Muffin Pan
- Silikomart Ice Cream Mould Mini Classic

Step 1: Bake the cake brownie

Preheat the oven to 180°C (convection 160°C). Prepare 640g FunCakes Mix for Cake Brownie as directed on the package. Divide the baking cups among muffin pan. Place the batter into the baking cups and bake the cakes for about 20-25 minutes. If you have any left over batter, bake a second time. Let the cupcakes cool completely.

Step 2: Melt the deco melts

Melt the FunCakes Deco Melts Raspberry Flavour in the microwave according to instructions on the



package, but don't let it get too hot.

Using the rounded side of a teaspoon or a brush, coat the ice cream mould with a layer of Deco Melts, insert the stick and leave to set in the fridge for 10 minutes. Repeat this 2 more times so you get a good thick layer. In between, you will need to heat the Deco Melts again.

Step 3: Make the Halloween cakesicles

Crumble 8-10 brownie cupcakes into a bowl (you can eat or freeze the rest if you like) and pour in some melted dark chocolate. Add just as much until you obtain a smooth dough. Push some of the dough into the ice-cream mould smeared with Deco Melts, making sure the dough does not rise above the edge. Cover the dough with a layer of melted Deco Melts and put in the fridge to stiffen. After this, carefully remove them from the mould and repeat the process until you have enough cakesicles.

Step 4: Decorate the cakesicles

Lay all the 'cakesicles' side by side and put some melted Deco Melts in a piping bag. Cut a small tip from this and drizzle the Deco Melts over the cakesicles. Decorate immediately with nonpareils and eyes. No need to keep them in the fridge.

Step 5: Hand out the Halloween Cakesicles or enjoy them yourself!

This recipe was made possible by FunCakes.