



New Year's Eve Cakepops

Make cakepops for New Year's Eve with this recipe. The cakepops are made from choco cake mixed with some buttercream and dipped in deco melts. Learn how to make cakepops with this recipe.

Boodschappenlijstje



FunCakes Mix for Cake Brownie 500 g

F11195
€5.29



FunCakes Sugar Paste Raven Black
250 g

F20135
€2.85



FunCakes Deco Melts -White- 250g

F25110
€4.45



FunCakes Edible Glue 22 g

F54750
€2.25



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



PME Star mini plunger cutter set/3

SA700
€6.05



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Sugar Paste Bright White
250 g

F20100
€2.85



FunCakes Deco Melts -Black- 250g

F25150
€4.45



Sugarflair Edible Glitter Paint Black 35g

T410
€6.29



PartyDeco Paper Straws Black pk/10

SPP2-010
€0.75



PME Briar Rose cutter set/4

BR210
€3.45

Ingredients

- FunCakes Mix for Dark Choco Cake 400g
- FunCakes Mix for Buttercream 75 g
- FunCakes Sugar Paste Raven Black
- FunCakes Sugar Paste Bright White
- FunCakes Deco Melts White
- FunCakes Deco Melts Black
- FunCakes CMC - Tylo Powder
- FunCakes Edible Glue
- RD Edible Glitter Gold
- Sugarflair Edible Glitter Paint Black
- 180 gram + 90 gram butter
- 4 eggs
- 25 + 75 ml water

Supplies

- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Dr. Oetker Tradition Loaf Cake Pan 25 cm
- Paper Straws Black pk/10
- PME Star mini plunger cutter set/3
- PME Briar Rose cutter set/4

Step 1: Make the batter for the Choco Cake

Preheat the oven to 170°C (hot-air oven 150°C). Process the ingredients at room temperature. Make 400g FunCakes Mix for Dark Choco Cake with 180g butter, 4 eggs and 25ml water as directed on the package.

Step 2: Bake the Choco Cake

Grease the Dr Oetker Loaf Cake Pan and place the batter into the tin. Bake the cake in the middle of the oven for about 60 min. Remove the choco cake from the baking tin immediately after baking and then let it evaporate on a cooling rack.

Step 3: Making cakepops base

Make 75g FunCakes mix for Buttercream with 75ml water and 90g butter as indicated on the package. Crumble the cake and mix in some buttercream. Use as much butter cream as necessary, until the cake sticks well and you can make the cake into balls. Make balls of around 30 g each. Let them harden in the fridge.

Step 4: Making Fondant Decorations

Roll out some FunCakes Rolfondant Bright White and Raven Black. Mix some tylo powder into the fondant if necessary. Cut out small stars with the PME Mini Star Plungers and also cut out small circles with the PME Metal Round Stickers. Make sure the circle is big enough to stick several small stars on with edible glue. Decorate the fondant decorations with some RD Edible Glitter Gold and



the Sugarflair Edible Glitter Paint Black.

Step 5: Dipping cakepops

Melt a small amount of FunCakes Deco Melts Black and White as directed on the packaging. Dip the PartyDeco Paper Straws into the melted deco melts, then insert them into the cakepops. Let this harden in the fridge for a while.

Melt the FunCakes Deco Melts Black and White again and dip the cakepops in it, letting the excess melt drip off so you get an even result. Place them one by one on a sheet of baking paper to harden.

Step 5: Decorating the cakepops

Decorate the cakepops with the edible glitter gold and black. Then decorate with the fondant decorations you made in step 3.