



Blue & green pops

Cake pops are the ideal treat! Especially kids love this small cake balls on a stick. Pops are easy to make. First you will bake the balls in the cakepop maker and then you will dip them in melted candy melts.

Boodschappenlijstje



PME Mini Baking cups White pk/100

BC713
€2.29



FunCakes Deco Melts -Green- 250g

F25140
€3.78



FunCakes Deco Melts -Blue- 250g

F25155
€3.78



Bestron Sweet Dreams - Cake-
popmaker

DCPM12
€28.98



FunCakes Mix for Cupcakes 500 g

F10105
€3.87



FunCakes Deco Melts -White- 250g

F25110
€3.78



FunCakes Lollipop Sticks 15 cm pk/50

F83210
€2.76

Other materials:

- 250 gram butter
- 5 eggs (size M, approx. 250 gram)

For the cake pops, put 500 grams of the mixture, 250 grams of butter and 5 eggs (approx. 250 grams) in a bowl and mix on low speed for 4 minutes to a smooth batter. Put the batter in an icing bag. Warm the cakepop maker and put the batter in the bottom layer, staying a little under the edge. Close the maker and bake the cake pops for approx. 6 minutes gold-brown. You can turn the cake pops, halfway baking, to get a better result. Leave the balls on a grid to cool down.

Melt the green and blue 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. Place the pop on a candy melt. Repeat this until all the cake pops are covered with the blue or green candy melts.

Then melt the white candy melts in the microwave, chocolate smelter or au bain marie. Dip a spoon in the melts. Leave the candy melts gently drop of the spoon while turning it around the cake pop. In this way you can create the stripes. Place the cake pops in the baking cups and let them harden.



Made possible by Cake pops with love.