Snowman pops

These snowman pops are great for every Christmas party! The pops are great as a treat for kids, but also ideal to share.

Boodschappenlijstje

Wilton Disposable Decorating Bags pk/12
03-3111
€5.95

PME Lollipop Sticks -20cm- pk/25
LS173
€3.35

FunCakes Sugar Paste Raven Black 250 g
F20135
€2.85

FunCakes Mix for Cupcakes 500 g
F10105
€4.55

FunCakes Mix for Royal Icing 450 g
F10140
€4.95

FunCakes Sugar Paste Fire Red 250 g
F20120
€2.85

FunCakes Deco Melts -White- 250g
F25110
€4.45

FunCakes Sugar Paste Tropical Orange 250 g
F20140
€2.85

Other materials:

- 5 eggs (approx. 250 gram)
- 250 gram unsalted butter
- Small glass bottles
- Ribbon
- Milk

All the ingredients need to be at room temperature. Preheat the oven to 160°C (convection oven 140°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Fill a greased baking pan (25 cm) with the batter and bake the cake in approx. 70-75 minutes.

Melt the candy melts au bain marie, in the chocolate melter or in the microwave. Crumble the cake in a bowl and add 80 gram of decorator icing. Knead to a ball and make small balls. Place the small balls in the fridge for at least 15 minutes.

Dip the bottom of the lollipop sticks in the melts and them in the balls. Let this harden. Than dip the ball on the stick in the melts.

Use the black, red and orange fondant to make the noses, eyes and the hats.

Add 18 ml of water per 150 grams of sifted mixture for Royal Icing with a stiff consistency. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. (If using a hand-held mixer be careful to ensure that it does not jam!)

Fill a decorating bag with the icing and paste the noses, eyes and the hats on the pops with a bit of icing. Fill the glasses with milk and place the pops just before serving in the glasses. Finish it with the ribbons.