

de leukste taarten shop



Summer Fruit Cakesicles

Make these delicious Summer Fruit Cakesicles this summer! With this recipe, @a.la.marie shows you how to make these cheerful pineapple, watermelon and strawberry cakesicles. Perfect as an activity with kids and to enjoy them in the sun afterwards!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Chocolate Melts Dark 350g

F30105
€9.95



FunCakes Deco Melts White 1kg

F25215
€16.85

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FunCakes Flavour Paste Pineapple
120g

F56225
€5.99



FunCakes Flavour Paste Watermelon
120g

F56330
€5.99



Sugarflair Oil Based Colour Bumblebee
30ml

C607
€5.79



Colour Mill Oil Blend Melon 20ml

CMO20MEL
€6.49



Colour Mill Oil Blend Lime 20ml

CMO20LIM
€6.49



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Silikomart Silicone Mould Cakesicle
Mini Classic

GEL01M
€16.29



Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Buttercream
- FunCakes Chocolate Melts Dark
- FunCakes Deco Melts White
- FunCakes Flavour Paste Pineapple 120 g
- FunCakes Flavour Paste Watermelon 120 g
- Sugarflair Oil Based Colour - Bumblebee 30 ml
- Colour Mill Oil Blend Melon 20 ml
- Colour Mill Oil Blend Lime 20 ml
- 250 gram butter
- 5 eggs

Supplies

- FunCakes Decorating Bags 30 cm pk/10
- Dr. Oetker Tradition Loaf Cake Pan 25 cm
- Silikomart Ice Cream Mould Mini Classic
- Baking sheet

Step 1: Make the FunCakes mix for Cupcakes

Preheat the oven to 150°C (hot-air oven 160°C). Process the ingredients at room temperature. Make the FunCakes Mix for Cupcakes as directed on the package. Then divide the batter into two separate bowls and add a spoonful of flavor paste pineapple in one bowl and the flavor paste watermelon in the other bowl. Place the pineapple batter into a cake pan and bake the cake for about 60-70 minutes until done. Then repeat this step with the watermelon cake batter as well.



Tip: Also add a few drops of food coloring of your choice, this will give you a fun color when you bite into it!

Step 2: Making the cakesicles

After baking, let the cake cool thoroughly, then place the cake in two separate bowls and knead by hand into small crumbs.

Optional: Add a few scoops of buttercream for an extra soft filling!

Next, fill the Silicone Ice Cream Mould to the brim with the cake filling and then insert the ice cream sticks into the cakesicles. Then let the cakesicles harden well in the freezer for about 15 minutes.

Step 3: Melting the FunCakes Deco Melts

The FunCakes Deco Melts can be melted in two ways. In the microwave, melt the deco melts in a bowl at up to 500W and stir well every 15-20 seconds until the deco melts are almost completely melted. For au bain-marie, melt the melts in a spacious heat-resistant bowl. By heating a pan with a layer of water. Place the bowl with the melts on top and keep stirring until the melts are melted.



Step 4: Coloring the melted deco melts

Divide the melted deco melts into three different glasses that are narrow enough, but in which the cakesicles will fit well. Save some white melts for decorating later. Color the melted melts by adding the dyes lime, melon and bumblebee to the melts and stir well. Before the cakesicles can be dipped, the melted melts must cool a bit first, so that the cakesicles do not break down quickly.

Step 5: Dipping the cakesicles

For the pineapple cakesicles, dip the cakesicles in the melted yellow melts. For the melon cakesicles, dip the cakesicles first in the green melted melts and then when the cakesicle has cooled, half in the pink melts. For the strawberry cakesicles, dip the cakesicles in the pink melts. Then let them harden well on baking paper. Then put each color of melted melts into a piping bag.

Step 6: Melt the FunCakes Chocolate Melts Dark

Meanwhile, melt the FunCakes Chocolate Melts Dark in a microwave-safe bowl in the microwave. Every 15/20 seconds, stir the chocolate well so that the temperature spreads evenly. Stop heating once the chocolate is almost completely melted. Keep stirring until the chocolate is dissolved. Then put it into a piping bag. Once the cakesicles have hardened properly, it's time to decorate.

Step 7: Decorating the cakesicles

Using the green melted melts, make stems on baking paper and let them harden well. These will then be used to decorate.



For the pineapple cakesicles, make lines on the cakesicles with the yellow melted melts and then stick the stems on the cakesicles. To make the watermelon, draw a line with the white melts along the center and make drops of the melted dark chocolate. To make the strawberry cakesicle, make dots with the yellow melts and stick the stems on the cakesicles. Then let the decorations harden well.

Step 8: Enjoy these delicious Summer Fruit Cakesicles in the sun!

This recipe is made possible by @a.la.marie