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Pink cake pops

These beautiful pink cake pops are great for every occasion! The pops have a surprising strawberry flavour. This because we used the flavoured chocolate melts. Also ideal for a sweet table!

Boodschappenlijstje



Bestron Cake-Pop Maker

DCPM12
€34.09



FunCakes Deco Melts Raspberry Flavour 250g

F25315
€4.75



Patisse Disposable Piping Bags 41cm pk/24

02435
€5.85



FunCakes Mix for Royal Icing 450g

F10140
€4.95

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FunCakes Lollipop Sticks 15cm pk/50

F83210
€3.35

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Other materials:

- 1 egg
- 35 ml vegetable oil
- 70 ml water

Mix 180 gram FunCakes mix for Red Velvet Cake with 1 egg, 35 ml oil and 70 ml water in a bowl. Mix it in 6-8 minutes to a smooth batter. Heat the cake pop maker and fill the bottom with the batter. Close the maker and bake the cake pops in 4-5 minutes. You can turn the balls after approx. 3 minutes so that they are evenly browned. Let the cool down.

Melt 250 gram flavoured chocolate melts strawberry. Put the melts in a microwave-safe bowl. Melt them at maximum power ($\pm 800W$) in the microwave. Stir every 15/20 seconds, so that the temperature is evenly spread. Stop heating the chocolate when it is almost melted (small pieces may still be visible). Keep stirring until the chocolate is completely melted. Make sure that no water comes with the chocolate.

Dip the sticks 2 cm in the melts and then insert them into the cake balls. Let this become hard. Dip every cake pop half in the chocolate and use a spoon to pour the chocolate over the whole cake pop. Let at turning the remaining chocolate drop of the pops. If necessary, gently tap the stick. Insert the sticks in the standard and let the chocolate harden.

Add 12 ml water to 100 ml mix for royal icing. 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!) Place the decorating tip number 2 in the bag and fill it with the icing. Use the icing to create the patterns on the pops and place a flower on them. Let them harden in the standard.