



Easter Eggs on a Stick

Easter eggs on a stick are perfect for Easter. Make your own cake pops with the FunCakes mix for brownies. In this recipe you can read how to decorate these cakepops with different kinds of marzipan or fondant. Transform your cake pops to Easter eggs on a stick! The Easter eggs on a stick are the perfect treat for Easter!

Boodschappenlijstje



FunCakes Mix for Fudge Brownie 500 g

F10175
€5.85



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Sugar Paste Multipack Pastel Colours 5x100 g

F20355
€7.49



FunCakes Lollipop Sticks 15 cm pk/50

F83210
€3.25



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

03-3136
€6.85



PME Flower Blossom Plunger Cutter set/4

FB550
€9.99

Ingredients

- FunCakes Mix for Cake Brownie 500 g
- FunCakes Mix for Buttercream 75g
- Wilton Candy Melts Pink
- Wilton Candy Melts Blue
- Wilton Candy Melts Yellow
- Wilton Candy Melts Green
- Funcakes fondant Multipack Pastel Colors 5x100g
- 56g + 90g butter
- 2,5 eggs
- 105 ml + 75 ml water

Supplies

- Dr. Oetker Cake pan 25 cm
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25cm
- FunCakes Lollipop Sticks 15cm pk/50
- PME Blossom Plunger Starter Set/4

Step 1: Make the batter for the Brownie Cake

Preheat the oven to 175°C (hot air oven 160°C). Process the ingredients at room temperature. Make 500 g Funcakes Mix for Cake Brownie with 56 g butter, 2.5 eggs and 105 ml water as indicated on the package.

Step 2: Bake the Brownie Cake

Line the Dr. Oetker Cake pan with baking paper and spoon the batter into the pan. Then bake the cake in the center of the oven for about 40 min until done. After baking, remove the brownie cake immediately from the baking pan and let it evaporate on a cooling rack.

Step 3: Making the cake pops base

Mix 75 g FunCakes mix for Buttercream with 75 ml water and 90 g butter as indicated on the package. Crumble the cake and mix in some buttercream. Use as much buttercream as necessary, until the cake sticks well and you can turn it into balls. Form balls of this dough which you then roll oval to egg. Let them stiffen in the refrigerator for 15 minutes.

Step 4: Make Fondant Decorations.

Roll out some FunCakes Rolfondant from the Multipack Pastel Colors. Mix some tylo powder through the fondant if necessary. Cut out small flowers with the PME Blossom Plunger Cutter.

Step 5: Dipping cake pops

Melt one color of Wilton Candy Melts as directed on the package. Dip the sticks in it and carefully insert the sticks into the balls. Let it set in the refrigerator for at least 15 minutes.

In other containers, melt the various Wilton Candy Melts as directed on the package. Dip the eggs

entirely in this and drain gently. Stick into a piece of Styrofoam and let harden.

Step 6: Decorating the cakepops

Decorate the cakepops with the fondant decorations you made in step 4.

Step 7: Enjoy the delicious Easter eggs on a stick!