



Red velvet pops

Strawberries are delicious and are great in combination with a red velvet cake. These red velvet pops are not made on a stick, but are presented on a different way, on fork!

Boodschappenlijstje



Wilton Recipe Right® 24 Cup Mini
Muffin Pan

03-0-0017
€12.39



House of Marie Mini Baking cups Black
- pk/60

HM0534
€3.35



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95

Other materials:

- 1 egg
- 35 ml vegetable oil
- 70 ml water
- 250 ml cream
- 1 tablespoon of icing sugar
- Strawberries
- Forks

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 180 gram mix for red velvet cake, 1 egg, 35 ml oil and 70 ml water in a bowl. Mix this in 6-8 minutes to a light batter.

Place the mini baking cups in the muffin pan and fill them with the batter. Bake the pops in approx. 20 minutes. Let them cool down after baking on a grid. When they are cooled down, remove the baking cups.

Beat 250 ml cream with 1 tablespoon icing sugar. Place tip 21 in a bag and fill this with the cream. Pipe lovely swirls on the mini pops.

Cut the strawberries in, from the bottom, but leave the top stick to each other. Fold the strawberry and place them on the swirls. Stick a fork in the side and present the pops on a lovely plate.