



Reindeer pops

Make cute reindeer pops! Perfect for the Holidays and great to give away to kids. The pops are made of the mix for cupcakes in the cakepop maker.

Boodschappenlijstje



PME Lollipop Sticks -20cm- pk/25

LS173
€3.35



Bestron Sweet Dreams - Cakepopmaker

DCPM12
€34.09



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Chocolate Drops Dark 350 g

F30120
€12.59

Other materials:

- 250 gram butter
- 5 eggs (250 gram)

For the cake pops, put 500 grams of the mixture, 250 grams of butter and 5 eggs in a bowl and mix on low speed for 4 minutes to a smooth batter. Put the batter in an icing bag. Warm the cakepop maker and put the batter in the bottom layer, staying a little under the edge. Close the maker and bake the cake pops for approx. 6 minutes gold-brown. You can turn the cake pops, halfway baking, to get a better result. Leave the balls on a grid to cool down.

Melt the candy melts au bain marie, in the chocolate melter or in the microwave. 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.

Fill the candy mold with the chocolate and let this harden. Carefully tap them out of the mold.

Decorate the reindeer with the decorations and the eyeballs. Paste them on the pops with some melted chocolate.



Made possible by Wilton.