















Valentine Wuppies

These cute Valentine wuppies are cake pops without a stick! Easy to make with the help of our recipe. Decorate the cakepops after baking with coloured royal icing to give them a beautiful look. Add some lovely details, like eyes and feet. Finish the wuppies with lifelike feelers.

Boodschappenlijstje

	FunCakes Mix for Cake Brownie 1kg F10525 €8.95		FunCakes Mix for Royal Icing 450g F10140 €4.95
	FunCakes Sugar Paste Fire Red 250g F20120 €2.28		FunCakes Chocolate Melts White 350g F30115 €9.25
	FunCakes Food Colour Gel Pink 30g F44110 €3.65		FunCakes Edible Glue 22g F54750 €2.45
	FunCakes Candy Eyeballs set/64 F50340 €3.55		FunCakes Decorating Bags 30cm pk/10 F85100 €3.25
	FMM Cutter Baby Feet CUTBABYFT €4.79		PME Lollipop Sticks 16cm pk/35 LS172 €2.39
	JEM Nozzle Hair/Grass Multi-Opening Small #233 NZ233 €1.45		Bestron Cake-Pop Maker DCPM12 €34.09

Other materials for 18 wuppies:

- 60 gram eggs
- 25 gram butter
- 50 gram water
- Nippers

Prepare 240 gram mix for brownies with 60 gram eggs, 25 gram butter and 50 gram water according to the instructions on the package. Preheat the cakepop maker. Place tip 12 in the decorating bag and fill it with the dough. Fill the holes of the cakepop maker to the edge and close the device. Bake the cake pops in 7-8 minutes. Halfway through you can turn the cake pops to make them even rounder. Let the cake pops cool down on spoons.

Cut the flower wires in 5 pieces and shape them into feelers. Knead the red fondant and roll out on some icing sugar. Cut out two hearts and two feet for every wuppie. Place the hearts on the feelers using some edible glue.

Melt the white chocolate au bain Marie in a bowl or in the chocolate melter. Place two feet next to each other, put a lollipop stick in the cake pop and dip it in the chocolate. Let the redundant chocolate drip of and place the cake pops on the feet. Remove the stick. Cover all the cake pops with the white chocolate and let them dry.

Make the Royal Icing and colour this in any color you want (we used pink). Place tip 233 in a decorating bag and fill it with icing. Spray hairs on the cake pops, by keeping the bag almost against the cake pop. Then squeeze in the bag till the icing comes out, and then slowly squeeze and remove the bag from the cake pop. Cover the whole cake pop with royal icing. Place the eyes on the wet cake pops. Also add the feelers to the wuppies. Let the wuppies dry well.

Make them extra personal with a cute note. Don't forget to tell that the feelers are not edible.

Tip: you can add some chocolate drops to your brownie mix for more chocolate flavour!