



Cake pops with a summer look

These cake pops have a lovely summer look and an exotic flavor! They are made of the FunCakes mix for cupcakes. After that we covered them with a cheerful layer of candy melt in different colors. Cake pops are ideal for children and perfect to share.

Boodschappenlijstje



Patisse Disposable Decorating bags 41, 24 pieces

02435
€5.85



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

03-3136
€6.85



PME Lollipop Sticks -16cm- pk/35

LS172
€2.25



FunCakes Deco Melts -Orange- 250g

F25120
€4.45



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Deco Melts -Red- 250g

F25130
€4.45

Other materials:

- 250 gram (soft) butter
- 5 eggs

Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Put the batter in an decorating 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 tree colors of candy melts in the chocolate melter, in the micro wave or au bain marie. Dip the sticks in the melted chocolate, one by one, stick them in the cake pops and let them stiffen for approx. 10 minutes, so that they hold.

Dip the complete cake pop in the yellow, orange or red candy melts and let it stiffen. Fill a decorating bag with a different color candy melt then the pop and cut of the top. Make scrolls or s shapes with the candy melts on the pops. At last place the flower on top of the cakepop with bit of candy melts. Let everything stiffen.