



Red velvet cake pops

With the FunCakes mix for red velvet cake you can also make delightful cake pops with a rich chocolate flavor. Crumble the cake and mix this with the mon chou, so that you can make balls of it. In the meanwhile melt the candy melts and dip the red velvet balls in the candy melts.

Boodschappelijstje



PME Lollipop Sticks 16cm pk/35

LS172
€2.39



Wilton Recipe Right Cookie Brownie Pan 27,5x17,5cm

03-3135
€7.19



FunCakes Deco Melts White 250g

F25110
€4.55



FunCakes Chocolate Melts Milk 350g

F30110
€9.69

Other materials:

- 100 ml water
- 75 gram eggs
- 50 ml vegetable oils
- Mon Chou

First make the red velvet cake. Preheat the oven to 175°C (convection oven 160°C). Put 500 grams of the mixture, 100 ml of water, 75 gram eggs and 50 ml of vegetable oil in a bowl and mix for 6-8 minutes to a light batter. Pour the batter into the greased baking pan and bake the cake in the preheated oven for 30-35 minutes until firm. Let the cake cool down.

Crumble the cake in a bowl and knead the mon chou through it. Form balls of approx. 30 gram. Let them stiff in the freezer for approx. 15 minutes.

Melt the white candy melts in the microwave, chocolate smelter 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.

Hold the cake pops above the melt candy melts and pour over them with a spoon until they're completely covered. Dipping is also possible, but there is a chance the stick will come loose when making a turning movement. Let the redundant chocolate drip off.

Then melt the brown candy melts in the microwave, chocolate smelter or au bain marie. Dip a spoon in the melts. Leave the candy melts gently drop of the spoon while turning it around the cake pop. In this way you can create the stripes.



Made possible by Cake pops with love.