



Winter Cake Pops

Beautiful winter cake pops are easily made with the cakepop maker. Use your imagination and decorate the winter cakepops with snowflakes made of fondant. Finish the cake pops with several kinds of FunCakes sugarpearls. Ideal for the holidays!

Boodschappenlijstje



Bestron Sweet Dreams - Cake-popmaker

DCPM12
€28.98



PME Snowflake Plunger Cutter set/3

SF708
€8.15



FunCakes Mix for Cupcakes 500 g

F10105
€3.87



FunCakes Chocolate Melts White 350 g

F30115
€11.89



RD Essentials Edible Glue 50g

RD9340
€4.07



PME Lollipop Sticks -16cm- pk/35

LS172
€1.91



FunCakes Sugar Paste Bright White 250 g

F20100
€2.42



FunCakes Sugar Pearls Small Metallic Silver 80 g

F51770
€4.16

Other materials:

- 250 gram unsalted butter
- 5 eggs (approx. 250 gram)

Mix 500 grams of cupcake mixture, 250 g (cream) butter and 5 eggs (250 g). Mix the ingredients on low speed for 4 minutes to a smooth batter. Put the batter in an icing bag. Heat 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 chocolate or candy melts in the chocolate smelter or au bain marie. If you want, you can colour the chocolate with candy colours. 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 melted chocolate 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 and place the cake pop on a candy melt. Coat all the cake pops following this method and leave them to harden. If you want pearls on your cake pops, press them on before the chocolate gets hard.

Roll out the white fondant and cut snowflakes with the snowflake plunger cutter. Add a little twinkle dust with a soft brush. Leave them to harden for an hour and attach them to the cake pops. Make nice figures with mini silver pearls, on the other cake pops using sparkling gel. Make ribbons with a string to make the cake pop extra festive.