



## Beach ball cake pops

These cheerful summer beach ball cake pops are ideal as a summer treat! But also perfect for a theme party. These cakepops are easily baked with the cupcake mix from FunCakes and the cakepop maker. After that you will dip them in delicious white candy melts and decorate them with strokes of colored fondant.

## Boodschappenlijstje

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Bestron Cake-Pop Maker

DCPM12  
€34.09



Wilton Disposable Decorating Bags  
pk/12

03-3111  
€5.95



PME Lollipop Sticks 16cm pk/35

LS172  
€2.25



Rainbow Dust Essentials Edible Glue  
50g

RD9340  
€4.79



Patisse Wooden Brush 1,5cm

P02420  
€2.09



FunCakes Mix for Cupcakes 500g

F10105  
€3.64

Other materials:

- 250 gram butter
- 5 eggs (size M, approx. 250 gram)
- FunCakes fondant in the colors yellow, orange, red, blue and white

For the cake pops, put 500 grams of the mixture, 250 grams of butter and 5 eggs (approx. 250 grams) 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 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. Cover all the cake pops following this method and leave them to harden.

Roll out approx. 50 gram of yellow fondant till a thickness of approx. 3 mm. Cut strips of approx. 7,6 cm long. Make sure that the strokes are wide in the middle (approx. 2 cm). Repeat this for the other colors. Lubricate the strokes with a bit of edible glue using the brush. Place the strokes on the cake pop. Attach a small ball of white fondant to cover where the colors meet.

*Made possible by Wilton.*