



## Cake Pops

With the step by step instructions you can easily make cake pops. Use the cupcake mix from FunCakes and the chocolate melts to make these delicious cakepops yourself. After you have dipped the cake pops in the melted chocolate, you can start decorating them. Use different kinds of non pareils or sprinkles to decorate the cake pops. Perfect as a treat at school!

## Boodschappenlijstje

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FunCakes Mix for Cupcakes 500 g

F10105  
€4.55



FunCakes Mix for Buttercream 500 g

F10125  
€5.09



FunCakes Chocolate Melts Milk 350 g

F30110  
€14.45



Wilton Recipe Right® Large Loaf Pan  
23,4 x 13,3cm

03-3130  
€7.05



Wilton Cake Release Spray

04-0-0513  
€5.75



Wilton Lollipop Sticks 15cm, pk/35

05-0-0044  
€2.85

## **Ingredients**

- 500 g FunCakes Mix for Cupcakes
- 100 g FunCakes Mix for Buttercream
- 350 g FunCakes Chocolate Melts Milk
- 5 eggs (approx. 250 g)
- 100 ml water
- 370 g butter

## **Tools**

- Wilton Lollipop Sticks 15 cm, pk/35
- Wilton Recipe Right Large Loaf Pan 23.4 x 13.3 cm
- Wilton Cake Release Spray
- Empty egg carton
- Plastic wrap

## **Step 1: Preparation**

Preheat the oven to 160°C / 320°F (fan oven 150°C / 300°F). Spray the Wilton Recipe Right Loaf Pan with Wilton Cake Release Spray.

## **Step 2: Make the mix**

Bake a cake using the FunCakes Mix for Cupcakes by following the instructions on the packaging. Also prepare 100 g FunCakes Mix for Buttercream with 100 ml water and 120 g butter.

## **Step 3: Bake the cake**

Bake the cake for approximately 60-70 minutes until done.

## **Step 4: Make the cake pops**

Once the cake has cooled, crumble it into a bowl. Add 100 g of the prepared buttercream and mix well. Form balls of about 30 grams and let them firm up in the fridge.

## **Step 5: Insert the sticks into the cake balls**

Melt the FunCakes Chocolate Melts Milk using a microwave, bain-marie, or chocolate melter on the lowest setting. Dip the Wilton Lollipop Sticks into the melted chocolate and insert them into the cake balls. Let them set in an empty egg carton lined with plastic wrap.

## **Step 6: Decorate the cake pops**

Once the chocolate has set and the sticks are secure, dip the entire cake pops into the melted chocolate. Let the excess chocolate drip off and allow them to set. Decorate as desired while the chocolate is still soft.



## **Step 7: Enjoy these cake pops**

This recipe was made possible by Wilton.