



## Cake Pops with a twist

These cake pops are wonderfully moist and easy to make. Decorating them is a lot of fun — and they taste absolutely amazing!

With this basic recipe, you can create cake pops in all sorts of shapes and sizes. Perfect as a treat for birthdays and other parties. You can customize them any way you like using Candy Melts and colorful sprinkles.

## Boodschappenlijstje



Wilton Candy Melts Light Blue 125g

04-0-0502  
€2.75



Wilton Candy Melts Bright White 125g

04-0-0503  
€2.75



Wilton Candy Melts Orange 125g

04-0-0506  
€2.75



Wilton Candy Melts Pink 125g

04-0-0507  
€2.75



FunCakes Mix for Cupcakes 500g

F10105  
€3.64



FunCakes Mix for Buttercream 500g

F10125  
€4.07



FunCakes Sugar Strands Pink 80g

F53605  
€2.79



Wilton Performance Pans Oblong Cake Pan 23x33cm

191002478  
€11.96



Wilton Lollipop Sticks 15cm pk/35

05-0-0044  
€2.85

## Ingredients

- 250 g / 2 cups FunCakes Mix for Cupcakes
- 50 g / 1/4 cup FunCakes Mix for Buttercream
- 125 g / 1/2 cup Wilton Candy Melts® - Orange
- 125 g / 1/2 cup Wilton Candy Melts® - Pink
- 125 g / 1/2 cup Wilton Candy Melts® - Bright White
- 125 g / 1/2 cup Wilton Candy Melts® - Light Blue
- FunCakes Sugar Strands Pink
- 125 g / 1/2 cup + 1 tbsp unsalted butter for the cake + 60 g / 1/4 cup unsalted butter for the buttercream
- 2,5 eggs
- 50 g / 1/4 cup water

## Necessities

- Wilton Performance Pans® Oblong Cake Pan 23x33 cm
- Wilton Lollipop Sticks 15cm, pk/35

## Step 1: Bake the Cake

Prepare 250 g of FunCakes Mix for Cupcakes according to the instructions on the package. Pour the batter into the greased Wilton Performance Pan and bake at 150/160°C or 300/320°F (convection oven) for about 40-50 minutes, or until a toothpick inserted comes out clean. Let the cake cool in the pan for 10 minutes.

## Step 2: Make the Buttercream

Prepare 50 g of FunCakes Mix for Buttercream as instructed on the package.

## Step 3: Shape the Cake Pops

After 10 minutes, remove the cake from the pan and place it in a large bowl. Crumble the cake with your hands until no large pieces remain. Add the buttercream and mix everything by hand into a smooth dough.

Now shape the cake pop balls by hand.

- For small cake pops: balls of 1 tablespoon (about 3 cm diameter) yield approx. 48 cake pops.
- For medium cake pops: balls of 2 tablespoons (about 3.8 cm diameter) yield approx. 24 cake pops.
- For large cake pops: balls of 3 tablespoons (about 4.5 cm diameter) yield approx. 16 cake pops.

## **Step 4: Decorating**

Make sure your cake pops are completely cooled before you begin decorating.

Melt the Wilton Candy Melts® in white, pink, blue, and orange according to the instructions on the packaging and pour them into separate bowls. Divide the white Candy Melts across three bowls. In one bowl, drizzle some blue Candy Melts over the white using a spoon, in another bowl drizzle pink, and in the last one orange.

Dip the ends of the Wilton Lollipop Sticks into the Candy Melts, then insert them into the cake balls – this helps them stay securely in place.

Hold the cake pops by the sticks, dip them into the Candy Melts, and gently swirl as you lift them out to create a swirl effect. You can also dip others in a single color and decorate them with sprinkles of your choice. Let them harden completely before serving.

This recipe is brought to you with support from Wilton.