

de leukste taarten shop



Pringles Dipped in Deco Melts

Pringles with a delicious twist! We reveal a surprising secret here that we want to share with everyone! Dip your Pringles chips in flavorful Deco Melts and have the perfect snack in no time. Experiment with flavors, from salty caramel to a spicy sweetness. Trust us, it's really worth a try!

Boodschappenlijstje



FunCakes Deco Melts Yoghurt Flavour
250g

F25305
€4.75



FunCakes Deco Melts Toffee Flavour
250g

F25310
€4.75



FunCakes Deco Melts Raspberry
Flavour 250g

F25315
€4.75



FunCakes Nonpareils Pastel 80g

F51630
€2.85

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FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



Ingredients

- FunCakes Deco Melts Mango Flavour
- FunCakes Deco Melts Toffee Flavour
- FunCakes Deco Melts Raspberry Flavour
- FunCakes Deco Melts Yoghurt Flavour
- FunCakes Nonpareils Pastel
- Pringles Hot & Spicy
- Pringles Original
- Pringles Salt & Vinegar
- Pringles Sour Cream & Onion
- Salt

Supplies

- FunCakes Decorating Bags
- Patisse Parchment Paper

Step 1: Melt the Deco Melts

Heat the FunCakes Deco Melts as directed on the package in the microwave. Use the combinations of chips and FunCakes Deco Melts as described below.

- Pringles Hot & Spicy + Mango Deco Melts + Yoghurt Deco Melts
- Pringles Original + Toffee Deco Melts + Coarse Salt
- Pringles Salt & Vinegar + Raspberry Deco Melts
- Pringles Sour Cream & Onion + Yoghurt Deco Melts + FunCakes Musket Seed Pastel



Step 2: Start dipping!

Dip the chips in the melted Deco Melts, then place them on a baking sheet lined with baking paper. Immediately sprinkle nonpareils on the chips and let them set for 5 minutes in the refrigerator.

Step 3: Decorate the dipped chips

Put the melted Deco Melts with Yogurt flavor in a piping bag and drizzle it over the mango deco melts chips. Then sprinkle salt over the toffee Deco Melts chips.

Step 4: Enjoy these delicious Pringles dipped in Deco Melts as a treat!

This recipe was made possible by FunCakes.