

Österliche Cake Pops

Instructions No. 837

This is where the heart of every baker laughs: Yellow Cake Pops become Easter chicks with sugar decoration.

And so it goes

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Bake the Cake Pops according to instructions and let them cool. Then melt the melts in a water bath, dip the Lace stems into them and put them into the balls. After cooling down, dip the whole balls into the melted melts and let them cool down again.

Leave the remaining melts to cool in a water bath until they become a thick paste, then use a fork to poke this mixture onto the cake pops. Then let it cool down completely. For the final decoration, melt the glaze with a hot knife tip and fix the sugar decoration in it.

Basic recipe for a sponge cake:

125 g butter
1 cup of sugar
2 eggs
2 teaspoons baking powder
1,5 cups flour

First of all, the butter is beaten with a hand mixer until foamy. Then add sugar until a foamy mass is formed. Now add the two eggs. Gradually sift the flour together with the baking powder into the mixture, stir the dough further until the desired consistency is achieved.

Cake Pops are baked at 180 °C for about 20 minutes.



Article information:

Article number	Article name	Qty
612326	Polystyrene sheet	1