



## CAKE POPS

### INGREDIENTS

#### Group : Cake Balls

Ingredient	KG
<a href="#">Multimix Cake Base</a>	10.000
Egg	3.650
Vegetable oil	3.000
Water	2.300
<b>Total Weight:</b>	<b>18.950</b>

#### Group : Assembly/Decoration

Ingredient	KG
<a href="#">White Fudgice</a>	0.270
Butter	0.070
<a href="#">Truffles</a>	-
<b>Total Weight:</b>	<b>0.340</b>

### METHOD

#### Cake Balls

1. Add all ingredients into a bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 6 minutes on medium speed.



### DISPLAY CONDITIONS

Ambient



### CATEGORY

Patisserie



### OCCASION

Easter



### FINISHED PRODUCT

Cake, Sweet Good

5. Scale at 800g into baking foils.
6. Bake at 182C for 30-35 minutes.

**Assembly/Decoration**

1. In a bowl, cream together the [White Fudgice](#) and butter.
2. Beat together the cake crumb and butter cream on low speed.
3. Mould 50g onto each cake pop stick and place into freezer to chill.
4. Once set on the stick, melt down a [Bakels Truffle](#) of your choice and dip the cake pop in.
5. Decorate with sprinkles as desired and leave to set.