



TIP

♥ ♥ ♥
INSTEAD OF BRITTLE, YOU CAN DECORATE YOUR CAKE POPS WITH YOUR FAVOURITE SUGAR DECORATIONS OR GOLD SPRAY.

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STORAGE: STORE IN THE FRIDGE IN AN AIRTIGHT CONTAINER AND CONSUME WITHIN 1-2 DAYS. BAKED, UNDECORATED CAKE POPS CAN BE KEPT FOR APPROX. 1 MONTH IF STORED IN AN AIRTIGHT CONTAINER IN THE FREEZER. REMEMBER TO THAW COMPLETELY BEFORE DECORATING.

Caotina[®]

CAKE POPS



12 cake pop sticks



Preparation
30 to 60 minutes



Baking
18 minutes



For 1 Cake-Pop-Tray with
18 Deepenings, greased

INGREDIENTS ...

- 60 g butter, softened
- 25 g sugar
- 1 pinch of salt
- 1 egg
- 25 g Caotina Classic
- 35 g white flour
- 35 g ground hazelnuts
- 1 pinch of baking powder

- Brittle
- 50 g hazelnuts, finely chopped
 - 4 tbsps sugar
 - 1 bag of dark chocolate icing

PREPARATION:

- ♥ Instead of brittle, you can decorate your cake pops with your favourite sugar decorations or gold spray.
- ♥ How to dry your cake pops: Place your cooling tray on top of two large egg boxes and then insert the cake pop sticks. Or stick your cake pops in a piece of polystyrene to dry.
- ♥ Instead of cake pop sticks, you can use cocktail sticks or drinking straws cut diagonally across the bottom.
- ♥ Storage: store in the fridge in an airtight container and consume within 1-2 days.
- ♥ Baked, undecorated cake pops can be kept for approx. 1 month if stored in an airtight container in the freezer. Remember to thaw completely before decorating.