Süßer Adventskalender mit selbst gebackenen CakePops

Instructions No. 700

This **Advent Calendar** is something very special. The sweet CakePops **succeed** perfectly and evenly with the practical CakePop Baker and are then coated with icing or couverture and decorated with icing.



Here's **how it works**

Crumble a finished cake in a bowl and make an easily malleable, not too moist mass with a dash of orange juice, for example

Cut off balls for snowman (approx. 10 gr. for head and 20 gr. for body) and fir tree (30 gr.) from the mixture and shape them into balls or cones. Then put in a cool place for about 30 minutes.

In the meantime, melt the CakeMelts in a water bath or microwave. Stick the wooden sticks about 1 cm deep into the glaze and then into the dough balls. Put them on a plate and let them cool down for another 15 minutes.

Then reheat the glaze if necessary and coat the cake pops. As they are quite large, it is best to pour the glaze with a spoon. Excess glaze can be carefully tapped off at the rim of the bowl. Turn the handle to avoid the formation of "noses". For the structure of the firs, brush over the glaze with a spoon as it dries. To dry, place the CakePops in a

dry brick covered with aluminum foil and place them in the refrigerator again. Then decorate with icing and sugar decoration.

You can put the finished CakePops into small terracotta pots. These are decorated with fur ribbon, cover the Flower arrangement foam with diamond snow.



Prescription for icing:

Ingredients:
approx. 250 g icing sugar
1 protein size L
1 good pinch of citric acid (it makes the icing really white)
Food colouring
Tip: If liquid Food colouring is used for colouring, an egg size M may be sufficient or more icing sugar may be used.

Dissolve the citric acid in a few drops of hot water
Put the icing sugar and egg white in a bowl, add dissolved citric acid
Whip the ingredients for about 10 minutes with a food processor or hand mixer. This makes the mixture especially airy and you can write well with it

Important: The spray glaze must not flow any more. If it is too liquid, add icing sugar by the spoonful until the consistency is right
If the icing is too thick, add water drop by drop
The finished icing must be covered with a cling film, which is placed directly on the mixture.



Article information:

Article number	Article name	Qty
720077	Cellophane bags, transparent, 50 pieces	1
694612	VBS Planting basket "Vintage"	1
602372	VBS Fir branches, 10 pieces	1
650984	Natural bast, natural colour	1
601399	Dry-Flower arrangement foam, 2 pieces	1
644303-12	VBS Double page Adhesive tape12 mm	1