



RECIPE



Easter cake pops

GETTING STARTED

- 1 Preheat the oven to 180°C (350°F).
- 2 Mix the butter and sugar.
- 3 Add the eggs and vanilla extract. Stir in the flour, baking powder, and a pinch of salt.
- 4 Pour the batter into a baking pan and bake for 25-30 minutes.
- 5 Let the cake cool, then crumble it into a bowl.
- 6 In a separate bowl, mix the cream cheese, butter, powdered sugar, and vanilla.
- 7 Combine the frosting with the cake crumbs until you can form balls.
- 8 Roll 20 small balls and chill them in the fridge for 15 minutes.
- 9 Meanwhile, melt the chocolate.
- 10 Dip the tip of a cake pop stick into the chocolate, then insert it into a cake ball. Let it set.
- 11 Dip the entire cake ball into the melted chocolate.
- 12 Decorate the cake pops as you like, for example, as colorful Easter eggs.
- 13 Place the cake pops upright and wait until the chocolate hardens.

Enjoy!

Show Anna and Dean how your cake pops turned out! Send your photo to: Anna-en-Daan@deheus.com

What do you need?

Cake:

- 150 grams flour
- 150 grams sugar
- 150 grams butter
(at room temperature)
- 3 eggs
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder
- Pinch of salt

Frosting:

- 50 grams cream cheese
(at room temperature)
- 30 grams butter
(at room temperature)
- 100 grams powdered sugar

Decoration:

- 300 grams melting chocolate
(in your favorite colors)
- Various colorful sprinkles
- Cake pop sticks or skewers

