



Neon Cake Pops

12 - 14 servings



Medium

● ● up to 120 Min.



Ingredients:

Matériel:

Plastic Lolly Sticks

For the Cake Pops:

185 g Unsalted butter Softened
185 g Caster Sugar
275 g Plain Flour
1 Dr. Oetker Baking Powder Sachet
(1 tsp)
2 ml Dr. Oetker Sicilian Lemon Extract
(2-3 drops)
Dr. Oetker Neon Sugar
90 g Buttercream Vanilla (6 level tbsp)
450 g Dr. Oetker 26% White
Chocolate

1 Neon Cake Pops:

Preheat the oven to 160°C (140°C Fan, 325°F, Gas Mark 3). Line an 11cm x 22cm loaf tin with baking parchment.

- 2 Cream the butter and sugar until light and fluffy. Add the eggs one at a time with a spoon of flour and mix well.
- 3 Add the rest of the flour and Baking Powder and mix until all of the ingredients are incorporated. Add a few drops of Sicilian Lemon Extract to taste.
- 4 Bake in the oven for 75-90 mins until firm to the touch. Remove from the tin, place on a cooling rack and cool completely.
- 5 Remove all of the outer surfaces of the cake to leave just the pale coloured cake and break into crumbs.
- 6 Mix the crumbs and the buttercream together to form balls – if they are a little crumbly add a little more buttercream. Roll into 14 balls and place on a tray, cover with cling film and chill for at least 30 minutes.



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- 7 Melt the bars of Fine Cooks' Chocolate and dip a lolly stick into the melted chocolate to coat about 2cm of each stick. Gently push a stick into the centre of each cake ball.

- 8 Dip the ball into the melted chocolate, cover completely and roll in the neon sugar. Secure the stick into a block of polystyrene or florists oasis and allow them to set.

