

## Easter Cake Pops



### Equipment & Ingredients

- Ready coated cake pops - white for bunny, sheep, yellow for chick, pink for pig, green for flowers
- Cake pop decorating or display stand or styrofoam
- White chocolate or candy melts
- Candy colours - yellow, green, pink or powder colours
- Gel colours - black, orange, ivory, yellow
- Petal Dust - pink
- Microwave
- Microwaveable bowls and stirrers
- Piping bags
- Scissors
- Royal icing (make your own or royal icing mix) (after snipping the end of the piping bag, make sure you cover the royal icing piping bag with a wet cloth to prevent it from hardening)
- White rolled fondant, also called sugarpaste
- Shaped quins (optional for adding accents)
- Non slip and non stick workboard
- Small rolling pin
- Cornstarch in dusting pouch
- Toothpick or scriber
- Ball modelling tool (or equivalent)
- Five petal cutter (or equivalent)
- Flower former
- Brushes (must only be used for food)
- Clingfilm
- Ziplog bags
- Damp cloth

### Bunny Cake Pop

1. Colour royal icing black and pour into a piping bag. Secure bag well with a rubber band or icing bag tie. Make a very small snip at the tip of the piping bag, then pipe 2 dots on the white coated cake pop, as eyes. Pipe them fairly close together.
2. Add pink candy colour or powder colour to white chocolate / candy melt and melt it in the microwave. Using a toothpick or a scribe, dip the tip into the pink chocolate and touch it to the cake pop, making a tiny nose.
3. Melt white chocolate / candy melts and put into a piping bag. On a non stick workboard, pipe long strips with one end being thicker, and the other end tapering off. Make these proportionate to your bunny head. These will be the bunny ears. These will dry and harden quite quickly. An alternative to the non stick workboard is a uncrumpled cling film.
4. Once the ears have hardened, put some chocolate / candy melt at the tapered end of the ears and stick them onto the bunny head, as ears. You need to hold the ears in place until the chocolate / candy melt hardens.
5. Pipe pink royal icing or pink chocolate / candy melts on the ears.
6. Using melted chocolate / candy melts, stick on your preferred shaped quins or sprinkles at the base of the ears to hide the adhesive mark. I made tiny blue fondant flowers.

### Chick Cake Pop

1. Colour royal icing black and pour into a piping bag. Secure bag well with a rubber band or icing bag tie. Make a very small snip at the tip of the piping bag, then pipe 2 dots on the white coated cake pop, as eyes. Pipe them fairly close together.
2. Add pink candy colour or powder colour to white chocolate / candy melt and melt it in the microwave. Using a toothpick or a scribe, dip the tip into the pink chocolate and touch it to the cake pop, making a tiny nose.
3. Add yellow candy colour or powder colour to white chocolate / candy melt and melt it in the microwave. Pour yellow chocolate into a piping bag, make small snip and pipe small wings. This can be quite tricky as you will need to keep the cake pop a little tilted while the wing dries and hardens. You may need to pop the yellow chocolate into the microwave occasionally to melt it again.
4. Using the same yellow chocolate / candy melts in the piping bag, pipe three teardrops at the top of the chick's head. These are the feathers.
5. Colour some fondant orange. make a small pea size round ball, taper the end into a teardrop shape, flatten it slightly with the tapered end flatter than the rounded end. Using a toothpick or scribe, push in two lines as toes.
6. Using melted chocolate as glue, stick the flatter tapered end of the foot to the chick. Do it twice for 2 feet.

### Pig Cake Pop

1. Colour royal icing black and pour into a piping bag. Secure bag well with a rubber band or icing bag tie. Make a very small snip at the tip of the piping bag, then pipe 2 dots on the white coated cake pop, as eyes. Pipe them further away.
2. Add pink candy colour or powder colour to white chocolate / candy melt and melt it in the microwave. Pour pink chocolate into a piping bag, make small

snip and pipe 2 dots at the top of the head as ears and one larger, slightly oval one between the eyes, as the snout.. This can be quite tricky as you will need to keep the cake pop a little tilted while the ears and snout dries and hardens. You may need to pop the pink chocolate into the microwave occasionally to melt it again.

3. Put some white royal icing or white melted chocolate / candy melt into a piping bag, snip it and pipe 2 tiny dots on the snout, as the nostrils.
4. Using melted chocolate / candy melts, stick on your preferred shaped quins or sprinkles at the base of the head if preferred. This is just an embellishment. I made tiny blue fondant bows.

## Sheep Cake Pop

1. Colour some fondant ivory and leave some fondant white. The ivory will be the head and the ears and the white fondant will be the wool. Make a 1 inch diameter ivory coloured fondant ball, 2 half pea-sized ivory fondant balls and several even smaller white balls.
2. With the 1 inch diameter ivory coloured fondant ball, roll it into a slightly oval shape, then taper one end slightly, which also flattening that end slightly. You should end up with a rounded teardrop shape with a thicker round end and a flatter narrow end.
3. Using a toothpick or a scribe, make a Y shape at the rounded end.
4. As for the 2 half pea-sized ivory fondant balls, also shape them into teardrop shapes, then flatten them, making the tapered part flatter than the rounded part. These will be the ears.
5. Using a little water, stick the ears to the sides of the head.
6. Colour royal icing black and pour into a piping bag. Secure bag well with a rubber band or icing bag tie. Make a very small snip at the tip of the piping bag, then pipe 2 larger dots on the ivory coloured head, as eyes. Pipe them fairly close together.
7. Brush a little water at the top of the head and stick on the tiny white fondant balls, as wool.
8. Dust a board or a plate with some cornstarch to prevent sticking, and put the sheep heads on it, and set aside to harden. You may cover it with a bowl for hygiene purposes. It's best to leave it overnight. Fondant will not harden completely. It will still be a little soft and can be dented, but you will feel a significant hardening after a few hours.
9. Using the black royal icing piping bag, turn a white coated cake pop upside down (stick pointing upwards), and start piping from the centre where the stick protrudes from the cake pop. Rotate the stick gradually while piping in a spiral. As you pipe towards the middle, you will need to stop piping, change the angle and position of the cake pop so that you can continue piping in a spiral until you reach the top of the cake pop.
10. Use melted white chocolate or candy melt to stick the sheep head to the cake pop. Melted chocolate or candy melts is a stronger “glue” than water, and that is needed to attach the sheep head because of its weight. Hold the head against the cake pop for a few minutes until the white chocolate or candy melt has hardened. It will then be very securely attached to the cake pop.

## Flower Cake Pop

1. Make the flowers one day ahead.
2. Dust your workboard with some cornstarch, then roll white fondant using a small rolling pin. You will be making a slightly thicker flower, so do not roll it too thin (about 0.2cm thickness).
3. Use a five petal flower cutter (or any equivalent) and push it into the rolled fondant and cut it cleanly. If you are using a PME cutter, you should allow the fondant to stick onto the cutter, then turn it and rub against the edges to rub out all the unevenness.
4. You may use a soft brush to clear the edges. Pinch the petals, then place the fondant flower in your palm, and use a ball modelling tool to push gently in the centre of the flower, making a slight dent.
5. Place the flowers in a flower former so they will dry with a natural looking curve.
6. Using a small brush, lift a little pink petal dust onto a napkin or tissue paper. Dap the brush into the dust, tap off excess onto the napkin and brush the centre of the flower and the base of each petal. This is optional, but it will make your flowers look prettier.
7. Colour some fondant yellow. Make 1/2 pea-sized balls, flatten them and stick them onto the centre of the flower with a little water.
8. Leave to set overnight. Cover the flowers for hygiene purposes.
9. The flowers should have hardened a little more the next day. Using melted chocolate / candy melts, stick the flowers onto the green coated cake pops.