



# HALLOWEEN CAKE LOLLIES



## QimiQ BENEFITS

- Quick and easy preparation
- Natural taste



15



easy

## INGREDIENTS FOR 20 SERVINGS

**125 g** QimiQ Classic, unchilled

**100 g** Cream cheese

**50 g** Apricot jam

**400 g** Sponge crumbs

**200 g** White couverture, melted

**200** Dark couverture 70 % cocoa

## TO DECORATE

Coloured chocolate beans

Chocolate flakes

Marshmallow

Fruit jelly laces

Coloured icing

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the cream cheese and apricot jam and mix well. Fold in the crumbs and knead to a smooth dough.
2. Divide the mixture into 20 pieces, 30 g each and form into various shapes (see photo). Chill for 1 hour.
3. Dip the ends of the lolly sticks into melted chocolate and stick into the figures immediately. Chill for a further 5 minutes.
4. Dip the figures in the melted chocolate and ensure that they are completely coated. Allow the excess chocolate to drip off.
5. Stick the lollies into a block of styropor and allow to semi-dry. Decorate to wish and allow to dry completely.
6. Store chilled.