



# HALLOWEEN CAKE LOLLIES



## QimiQ BENEFITS

- Light, fluffy and moist consistency
- Enhances the natural taste of added ingredients
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 20 SERVINGS

**125 g** QimiQ Classic Vanilla, unchilled

**100 g** Cream cheese

**50 g** Apricot jam

**400 g** Ladyfingers, crumbled

**200 g** White couverture, melted

**200 g** Dark couverture 70 % cocoa

## TO DECORATE

Coloured chocolate beans

Chocolate flakes

Marshmallow

Fruit jelly laces

Coloured icing

## METHOD

1. Whisk the unchilled QimiQ Classic Vanilla 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.