



# CAKE POPS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times
- Quick and easy preparation



20



easy

## Tips

Store chilled.

## INGREDIENTS FOR 20 CAKE POPS

**125 g** QimiQ Classic, unchilled

**60 g** Butter, melted

**140 g** Powdered sugar

**0.5** Orange(s), finely grated zest

**1** Marble cake (300 g)

**200 g** Dark chocolate glazing

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the melted butter, icing sugar and orange zest and whisk smooth. Mix in the cake crumbs.
2. Form the mixture into balls.
3. Dip the ends of the cake pop sticks into melted chocolate and stick into the figures immediately. Dip the cake pops in the melted chocolate and ensure that they are completely coated. Allow the excess chocolate to drip off.
4. Stick the cake pops into a block of Styrofoam and allow to semi-dry. Decorate as required and store chilled.