



Easter chick cake pops

MAKES 8 PREP 30 mins plus chilling COOK 25 mins DIFFICULTY Easy

These cake pops are delectable – the only problem is, they look so cute that you might be reluctant to eat them!

What you'll need

For the sponge

100g butter

100g caster sugar

2 medium eggs

115g self-raising flour

5g Dr. Oetker Madagascar Vanilla Extract

100g Dr. Oetker Vanilla Buttercream Style Icing

For the decoration

454g Dr. Oetker Ready to Roll Soft Fondant Icing, white

Dr. Oetker Extra Strong Food Colour Gel, yellow, orange and black

honey, for sticking

Dr. Oetker Wafer Daisies



Method

1. Heat the oven to 180C/160C fan/gas 4. Line a 20cm square cake tin with baking parchment. Add the butter, sugar and eggs to a bowl, then sift over the flour. Beat the ingredients together until well combined, then stir in the red Dr. Oetker Madagascar Vanilla Extract. Pour the mixture into the cake tin, then smooth the top and bake for 20-25 mins until it has risen and is firm to the touch. Once cooked, transfer to a wire rack to cool completely.

2. Once cool, blitz the sponge in a food processor until a fine crumb. In a bowl, use a spatula to mix the sponge with the Dr. Oetker Vanilla Buttercream Style Icing until everything begins to stick together. Using your hands, bring the mixture together and roll into eight equal ovals – use an egg as a size guide. Place on a tray lined with baking parchment and chill for 30 mins.

3. Meanwhile, knead 400g of the white Dr. Oetker Ready to Roll Soft Fondant Icing on a surface lightly dusted with icing sugar until soft and pliable. Add a few drops of the yellow Dr. Oetker Extra Strong Food Colour Gel onto the fondant and then knead the colour in. Keep adding a few drops of colour until it is evenly mixed through and you have a bright yellow fondant. Colour the remaining fondant with the orange food gel, then wrap both of the coloured fondants in cling film to prevent them from drying out.



Tip from Dr. Oetker

Kids will love having fun and getting creative decorating these.

4. Divide the yellow fondant into 10 equal portions. On a surface lightly dusted with icing sugar, roll out one portion to approx a ¼cm thickness, then wrap it around one of the cake pops, cutting away any excess and pinching the fondant together to create a seal. Rub the seal with your thumb to smooth it out. Repeat this until all the cake pops are covered. You will have two yellow portions remaining.

5. Roll out the remaining yellow fondant and cut out eight circles, then cut each circle in half to create 16 wings. Using a small paint brush dipped in a little honey, stick a wing on either side of each cake pop. Roll the orange fondant out and cut 8 small triangles and place in the centre of each cake pop to create a beak. If the fondant doesn't stick, use a little honey again.



Tip from Dr. Oetker

These cake pops are so cute, I just love making them, they are almost too good to eat!

6. Finally, use the black food gel and another small paint brush to draw eyes onto the chicks, then serve!