



## Red velvet eyeball pops

**MAKES** 9 **PREP** 20 mins plus cooling and chilling **COOK** 25 mins **DIFFICULTY** Easy

Trick or treat? These delicious cake pops are definitely a treat your kids will love this Halloween!

### What you'll need

#### For the sponge

100g butter

100g caster sugar

2 medium eggs

115g self-raising flour

1½ tsp Dr. Oetker Fine Dark Cocoa Powder

5g Dr. Oetker Extra Strong Food Colour Gel, red

200g Dr. Oetker Cream Cheese Style Icing

#### For the decoration

150g Dr. Oetker 26% White Chocolate

Dr. Oetker Ready to Roll Coloured Fondant Icing

icing sugar for dusting

Dr. Oetker Bright Writing Icing

20g Dr. Oetker Ready to Roll White Fondant Icing



### 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 and Dr. Oetker Fine Dark Cocoa Powder. Beat the ingredients together until well combined, then stir in the red Dr. Oetker Extra Strong Food Colour Gel. 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, place the red velvet sponge in a food processor and blitz until the sponge is a fine crumb. Using a spatula, mix the red velvet crumb with the Dr. Oetker Cream Cheese Style Icing in a bowl until the mixture starts to stick together.
3. Using your hands, roll the mixture into 9 equal balls and place on a tray lined with baking parchment. Push a fork into each pop and chill in the fridge for 30 mins.



#### Tip from Dr. Oetker

Try putting the cake pops in the freezer rather than the fridge - the chocolate will set more quickly on the frozen cake pops.

4. Melt the Dr. Oetker 26% White Chocolate in the microwave for 30 secs, then in 10 sec bursts, stirring after each burst, until the chocolate is melted. Dip the chilled cake pops in one at a time, gently tapping the fork on the side of the bowl to remove any excess chocolate, then leave to set on the prepared tray.



#### Tip from Dr. Oetker

Leave the chocolate to cool slightly before covering the cake pops.

5. Once the white chocolate has set, gently knead the blue Dr. Oetker Ready to Roll Fondant Icing on a surface lightly dusted with icing sugar. Once soft and pliable, roll the fondant out, then cut out three 2cm diameter circles (if you don't have a cutter this size, you can use the base of a piping nozzle). Repeat this step with the green and red fondant so you have nine circles (three of each colour). Place a coloured fondant circle onto each cake pop (if you have trouble getting it to stick, use a little of the Dr. Oetker Bright Writing Icing as glue).
6. Gently knead the black fondant, roll it out, then cut out nine 1cm circles. Place on top of each coloured circle. Next, take a very small amount of white fondant, roll into a tiny ball, then place on the black fondant and press in place, to create a light flicker on the eyeball. Repeat this for each one.



#### Tip from Dr. Oetker

Use the red writing icing to help stick the fondant to the cake pops if the fondant will not stick on its own.

7. Finally, use the red Dr. Oetker Bright Writing Icing to create veins on the eyeballs. Your gory eyeballs are now ready to enjoy!