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## Cake pop pans recipes

Kitch is supported by the scanner. External links can earn us commissions at no extra cost to you. Jump into recipes Print Recipes Cakes is a delicious idea for any party, event, or dinner, but sometimes they can be difficult to pass on to anyone. Cupcakes are an easy way to get one serving, but they can also be a bit embarrassing. Thanks to a new market mold made of silicone, now is the wind to put the cake into a cute, single serving form cake pop! Unlike their hands, the cake appears with pieces of mold is easy to make and appear perfectly - as long as you know a few tricks on how to make these beautiful treats. Let's start with how to make the cake pop up with mold! Step #1. Prepare ingredients NOTE: This recipe uses about 1/3 of the box of cake mixture to make a smaller batch of cake. If you want to use the whole box, prepare the dough as indicated on the box, continue filling mold and baking, and you will eventually have about 60 or more cakes. Step #2. Shake Batter Ingredients preheat the oven to 350°F. In a large bowl, whisk the ingredients of the cake pop dough. Step #3. Oil Cake Pop Mold Easy oil cake pop mold inside (top and bottom piece). This will facilitate their removal later. Place the bottom mold on the cookie sheet. Step #4. Add the dough to the cake pop mold cavity Fill each mold cavity with the cake dough - leaving about 1 mm between the surface of the dough and the top of the mold (It is important that the cake appears at the overflow baking, as well that they can not finish flat). Cover with the top mold, make sure to safely press all parts of the mold. Check out our review of this silicone cake pop mold. Step #5. Bake the cake in the Pops oven Put the pan in a preheated oven and bake for about 20 minutes. Stick the toothpick through the mold hole to determine if the cake appears. You don't need to open the mold to check. Remove from the oven and allow to cool for 5 minutes. Open the silicone mold and allow to cool for another 5-10 minutes before removing the cake balls. Step #6. Put treat sticks in Cake Pops Melt with some chocolate. Dip one end of each cake pop stick into the melted chocolate. Then put it in a pop cake. Repeat with others. Put in a stand and cool for 30 minutes to seal them. Step #7. Coat & Decorate Cake Pops Melt chocolate coating (you can use the microwave to mix every 30 seconds so that it is not over-cooked. Alternatively, you can put a heat-resistant bowl on a pot of boiling water - double boiler style). Cover the cake with melted chocolate, turning them into chocolate and decorate with sprinkles while they are still wet. Allow the cake to sit in the riser (we put holes in the egg box so that we can use it as a stand) to harden the coating at room temperature. Step #8. Serve & Enjoy As you can see, they may seem intimidating at first, it's not too hard! How to make the cake pop up with mold. On the contrary, trying to shape your forms again and again with your own hands is a much more difficult task. The mastery of these forms makes baking much more pleasant. Every time the perfection trick is simply to make sure that those silicone shapes are easily oiled properly until the dough is added to them and securely mounted together baking. If they are not overflowing, then your little cake dolls will bake into the perfect spheres, ready to immerse in any selected filling. Try to be difficult for yourself if there is a certain cake baked between the mold cavity; it is still successful and very easy to remove with a small knife when the cake pops cool. Some popular flavor offers include butter pecan pie with a level vanilla edu. Try descriptive rich chocolate with dark chocolate or mix that chocolate concoction with coconut to create a German combination of chocolate cake. Strawberries, vanilla and lemon are all delicious choices, as are the use of red velvet or yellow cakes with various ice creams and sprinkles. With all the possibilities, what combination of flavor do you plan to do? I am Joss, creator and editor of Kitch. I invite you to this food trip with me to learn, grow and take out that inner chef. I hope to inspire you to work creatively in your kitchen! Share 1 Tweet Yummy 1 Email A Little Back, I just had to buy one of these... Very hopeful that I could make a perfect round cake pops in 30 minutes. That's what I found... The above steps are done using a Nordic Ware cake pop pan. I use a fudgy cake recipe that was printed directly on the packaging. TIP: Use this recipe (or dense brownie/bar recipe) 3/4 cup semi-sweet chocolate chips 1/2 cup butter 3/4 cup sugar 3 tsp cocoa 2 eggs 3/4 cup flour 1/4 teaspoon salt 24 lollipop sticks 1 (16 oz.) pack chocolate CandiQuik Heat oven up to 325F. Grease and flour cake pop in a pan. In a medium saucepan, in a low heat, melt chocolate chips and butter together. Stir until smooth. Remove from the heat and pour into a medium bowl. Add sugar and cocoa. Mix until mixed. Add the eggs one by one, mix well after each addition. Add flour and salt. Stir until mixed. Spoon the dough into the bottom half of the pan (without holes) to fill each well so that it mounds over the top of the pan. Place the top half of the pan on top and attach with the keys. Bake for 15-18 minutes until the inserted toothpick is almost clean. Cool for 5 minutes in a pan, then remove the cake from the pan to cool completely. Dissolve the chocolate CandiQuik according to the instructions in the package. Dip lollipop stick to melted chocolate and insert it into the cake (it was so dense that I really do not think this step is necessary). Dip pie pop melted coating, spinning let chocolate drip. Decorate with sprinkles as desired. Place on parchment paper or styrofoam block to set. Let's take a closer look... Flying saucer or pie ball? I had to crop cake balls - I used to use and ran around the center of the tips that were created all over. This is dang good by the way - they are perfect for little brownie bites... I highly recommend this recipe they came up with. However, you will notice that they have little air bubbles, and some of them have flatter bottoms than others. These little things had an impact on their overall appearance when I dipped them. But I was able to hide most of their flaws with lots of sprinkles (always good advice!) I think by the time I've filled that pie pan, fry 12 pie balls (filled with the rest of the dough and bake the rest of the lot... Note: Harvest 24 pie balls), trim them so that they were decently round, I could hand-rolled them. If I had any amount to do with this, I'd need to talk about... Much more cake pop pans. This would be more expensive because they range from \$13 (outlet store price) to \$20. That's what happened when I used a boxed cake blend: the rest #2 was much better (sprayed with a ton of stick and fill as much as I could)... but when I tried to cover them candiQuik ... this resulted in a one-time cake pop. Basically the tart mixture was too oily, too airy (a lot of air bubbles when it's baked), too soft... so again, always use a dense cake (e.g. a recipe provided by Nordic Ware) or a brownie recipe. Overall... In my book. There is no comparison. But then again, I often find myself in need of perfectly round cake balls for pictures and such. So, if you do not worry about the fact that they are perfect and do not mind that they are not a traditional recipe for cake pops (made with crushed cake + freezing); You like all. After all, it worked well with the recipe and I must say they were a little easier to dip than traditional cake pops. (For a traditional cake pop recipe, visit my cake pop tutorial) JavaScript appears to be disabled in your browser. To get the best experience on our site, make sure to enable JavaScript in your browser. How's your weekend? We spent most of it celebrating my friend's birthday. I've made all the mess treats including this cake (like cupcakes), these cookies, and these cookies as well - it's been too long since I made a lot of those in particular! The birthday girl loves chocolate and peanut butter and caramel so these 3 were not brains. There is no time for dough (get it? dough?) nor a happy occasion to enjoy your favorite treats, or it's birthday, shower, wedding, you call it. My mom and sisters threw my baby shower last month and one of the treats they surprised me was the huge screen cake pops. I like cake pops up, but hardly ever take the time to make them. While I whip up a party both my sisters wedding showers over the last few years. (Remember the green and pink cake pops up? They were in the shower for the wedding!) See? Special occasions require super special treats. The difference between these cakes appears and others possibly that it is 100% homemade. No box pie mixture or canned canned food This leads to a completely unique cake pop experience. You can actually taste home. The love, passion, and care that goes into creating every charming pop. And guess what? Want to see the whole process from start to finish? Tune in on Facebook or Instagram LIVE on Weds at 1pm ET. (I'm LIVE every week at that time!) I'll do a lot and answer all the cake pop questions when we go together! So anyway! I first started making homemade cake pops when I wrote Sally's Candy Addiction. In fact, this recipe is published in the book! I want to share it on the blog as well because I've gotten a lot of questions about making a cake from scratch pops up. Today we go through all my tips, tricks and secrets of crafted peerfect pop, as well as homemade vanilla cake and vanilla buttercream used inside. There's a lot of ground to cover, so let's pop right into it. (I can't stop with my nerdiness right now.) Since we leave the mixture of the box cake and canned freezing on the shelves of the stores, we will have a little extra time to prepare both from scratch. I always make cake the night before, then finish the cake pops up the next day. Here's a common process: Make a homemade cake. Make homemade freezing. Chop the cake into a homemade refrigeration. Mix/Roll into balls. Dip.EAT! Super basic recipes for both vanilla cake and freezing, but I urge you to use a frying pan of the right size for the cake. This cake is too big for a typical 9 inch pie pan. You will need to use a 9-inch spring-shaped pan, as it rises quite high. Or you can use 11x7 pan. There would also be a 10-inch spring pan. The ingredients of the cake are simple. Main crew like flour, butter, sugar, vanilla, milk. The same applies to vanilla freezing: butter, confectionery sugar, vanilla, milk (or cream). The difference between that and what you get from the box is taste. You can absolutely say that these cake pops are special and that's because you started the components from scratch. Worth! Now it's time to crush the cake and mix with your cold. (Crumb cake in the freezing sounds super weird when you think about it, and that's what the cake turns out to be - super weird when you think about it. It is a cake and matte blended together to form a ball of truffles. Pop the stick into it and dunk into the sky. Yep, it's strangely delicious and awesome, and you need to take it.) Left photo: the cake is crushed into a cold bowl. Right photo: the two mixed together. When both are mixed, it's time to turn the mixture into balls. And here's my trick for that. My Rolling Trick!t's easier to rotate the cake + matte blend into perfectly round balls if it's cold. And what I'm doing is roll the balls right after the two are mixed together. They are quite misshapen, because the cake + matte mixture is super moist and at room temperature. So, then I chilled the balls in the refrigerator for at least 2 hours. After that, I give a little more roll to smooth the sides. when ever cold, they are easier to iron and form perfectly round shapes. So (1) roll (2) chill (3) roll again to level the sides. Cake balls must be super chilled before immersion, so this trick gets both steps! Now let's dunk. You can immerse the balls of the cake in pure white chocolate, which is what I prefer for the best taste, but this material is quite expensive. And you need a good amount for all 40 cake pops! Instead, you can use candy melts / candy coating. In the recipe below, I provide both options along with notes for each choice. Another trick to ensure that the cake ball remains safe on the lollipop stick, first immerse it in the cover. Then stick to the center of the cake ball. See the photo above! And another trick: the best way to let the coating dry and dry - not to spoil the perfect round cake pop - is to put them to the right side of a large block of styrofoam or even a box. I used a box for this lot, as shown below. I just poked super small holes into it. Easy and cheap. The cake turns out to be dry for an hour or so. Cake Pops are a genius feast worth treating that in advance because they freeze nicely. I just freeze them in a large zip-top freezer bag after they have completely dried. They are perfect for up to 6 weeks, then just let them thaw overnight in the refrigerator. I have some advice ya! I went through these Sally's Candy Addiction because they are pretty important to review before you start. Cake Pop TipsFrosting is the best part of the cake, right? Well, that doesn't apply to cake pops up. Too much cold produces a super wet and greasy cake pop - no tasty wet pop you'd expect. This matte recipe brings "just enough" to barely moisten those cake crumbs. The right ratio is necessary here! Cake balls should be very cold before immersion. Make sure you have enough space in the refrigerator or freezer. I always chill them on a large lined baking tray. A 2 cup of glass liquid is perfect for the depth of dipping the cake. Coating topping gives you a cheerful POP of color! I usually stick only white + one other color. Or the maximum of two colors. (Like these.) The teal color I use here is Americolor Gel Food Coloring Teal. Of course, we need to sprinkle. You already knew that. In a lollipop stick and the right size pie pan, you really don't need much more to go! Print clock icon cutlery icon Instagram icon pinterest icon facebook icon print icon temperature2 teaspoons pure vanilla extract1 cup (240ml) whole milk (or buttermilk)7 Tablespoons (100g) unsweetened butter, softened to room temperature1 temperature1 3/4 cup (210g) sugar confectionery2-3 teaspoons heavy cream or milk1 teaspoon pure vanilla extract40 ounces of sweets melt or cover (or pure white chocolate)\*sprinklepreheat oven to 350°F (177°C). Lubricate the 9-inch spring-shaped pan. Make a cake: Whisk the flour, baking powder, baking soda and salt together in a medium bowl. Set aside. Using a handheld or stand mixer with a paddle or whisk attachment, beat the butter and sugar in a large bowl until creamed for about 2 minutes. Add the egg and vanilla extract and beat at high speed until combined. Draw the bottom and sides of the bowl, if necessary. When the mixer is running at low speed, add dry ingredients and milk to the moist ingredients until they are combined. Shake the dough manually so that there are no large lumps at the bottom of the bowl. The dough will be a little thick. Pour the dough evenly into the prepared pan. Bake for 30-36 minutes or until the toothpick inserted into the center is clean. If the top begins to brown too quickly in the oven, loosely insert a piece of aluminum foil. Whole cake completely cool in a pan on a wire rack. Make a refrigeration: Attach a hand or rack mixer with a paddle, beat the butter at a moderate rate until creamy, about 2 minutes. Add sugar, heavy cream and vanilla extract to confectionery when the mixer is low. Increase to high speed and beat for 3 minutes. Rub the cooled cake in a bowl on a cold. Make sure that there are no large pieces. Turn the mixer on low and beat the refrigeration and the cake crumbles together until combined. Measure 1 Spoon the mixture of wet cake and roll into a ball. Place the balls on a lined baking sheet. Cool for 2 hours or freeze for 1 hour. If necessary, turn the chilled balls again to smooth out. Put back in the refrigerator, because you will only work with a couple at a time. Dissolve the coating in a 2 cup liquid measuring cup (preferably dunking!), you can use a double boiler or microwave. Cover Cake Balls: Remove only 2-3 pie balls from the refrigerator at once. Dip lollipop stick about 1/2 inch into the cover, then put the ball in the center or cake. Just push it around midway through the cake ball. Immerse the cake ball in the cover until it is completely covered. Make sure that the coating covers the base of the cake ball, where it meets the lollipop stick. Very gently tap the stick against the edge of the measuring cup so that the excess coating falls off. Decorate the top with sprinkles and place vertically in a styrofoam block or box (as explained above). Repeat with the remaining balls of the cake, working only with some of the refrigerators at once. Cake balls must be very cold when dipping! The coating will be laid in an hour. Store the cake in the refrigerator for up to 1 week. Make Before Instructions: I always make a cake 1 day before Cover and store at room temperature. You can store unexpanded cake balls in the refrigerator for up to 2 days or freeze to freeze up to 6 weeks. Allow to thaw in the refrigerator, then continue to step 9. You can also freeze the finished cake for up to 6 weeks, when the coating is completely laid. Thaw overnight in the refrigerator. Special Tools: KitchenAid Stand Mixer | KitchenAid Hand Mixer | Glass measuring cup | Springform Pan | Silpat baking mat | Half sheet baking sheet | Lollipop Sticks | Americolor Food ColoringCoating: You can use candy coating/candy melting, almond bark, or pure white chocolate. If you use almond bark or pure white chocolate, cut before dissolving. Dissolve it with 1/2 teaspoon vegetable oil to thin out to make it easier to use as a coating. Semi-sweet, bittersweet, or milk chocolate work, too. Roughly chop and dissolve 1/2 teaspoon of vegetable oil to thin out. Keep warm over the double boiler.