

Geometric Cakesicles

INGREDIENTS:

- Blue Candy Coating
- Blue Cake Mix, baked & cooled
- Buttercream
- Fruit Filling, any flavor
- Mini Marshmallows
- Super Silver Luster Dust
- Super White Coating
- Sprinkle Mix

TOOLS FROM CKSA:

- Spatula
- Tipless Bag
- Three Part Diamond Chocolate Bar Mold
- Scoop
- Gloves
- Pastry Bag
- Bench Scraper
- Parchment Paper
- Fluffy Paint Brush



DIRECTIONS: continued on next page

1. Melt down blue candy coating in the micro -wave-- 30 second intervals work best.
2. Transfer this melted coating into a tipless bag.
3. There is a thin line on the portion of the 3-part mold with the writing on the mold-- this is where you need to pipe melted coating to.
4. Once filled, tap the mold to release any air bubbles.
5. Once tapped, place the two clear inserts on top of the melted coating and gently press down.
6. Top with the final piece of the mold and flip up side-down & freeze for 10-15 minutes.
7. In the meantime, crumble your baked & cooled cake into fine crumbs.
8. Slowly mix buttercream into the cake crumbs to make a cake pop consistency filling.
9. Once the coating has set up in the freezer, remove the top layer of the mold & the clear inserts.

10. Trim away any excess coating using a paring knife. Do not remove pieces from mold yet.
11. Use a scoop to add in your cake pop filling previously made. Press this into a flat layer using your fingers.
12. Pipe on a thin layer of strawberry, or any, fruit filling.
13. Sprinkle with a few mini marshmallows.
14. Re-melt your blue coating in the tiptless bag from before.
15. Pipe on a layer of melted coating to seal the cakesicle. Use a bench scraper to smooth the bottoms.
16. Place into the freezer for 10-15 minutes to set up.
17. Invert the mold over parchment paper for easy clean-up & trim off any excess coating with a paring knife.
18. Brush a pearly luster dust over the top of each cakesicle using a dry fluffy brush.
19. Melt super white coating in a tiptless bag in the microwave.
20. Cut off the end of the tiptless bag & drizzle over the cakesicles.
21. While the coating is still wet, top with a fun sprinkle mix.
22. Keep cakesicles in the refrigerator & enjoy within 1 week for the best results.