

**Easter Cake Pops****Ingredients:**

IREKS Moist Cake Plain Mix	0.500kg
Whole egg	0.175kg
Veg Oil	0.150kg
Macphie Buttercream	0.400kg
Water	0.140kg
IRCA White Chocolate Coverdecor	0.300kg
Ingram liquid Green Clover	0.005kg
Fragola Cover Décor	0.100kg
Dobla Hen and Chick Assorted Decorations	0.010kg

**Method:**

1. Place the IREKS Moist Cake Plain Mix, whole egg, vegetable oil and water into a mixing bowl. Mix on slow speed for 1 minute to combine, then scrape down the bowl. Continue mixing on medium speed for 3 minutes until the batter is smooth and evenly blended.
2. Deposit the batter into a lined baking tin and bake according to the recommended baking instructions for IREKS Moist Cake Plain. Once baked, remove from the oven and allow the cake to cool completely before handling.
3. Once fully cooled, place the cake into a large bowl and break it down into fine, even crumbs using your hands or a mixer with paddle attachment. Make sure there are no large lumps remaining, as this will help give the cake pops a smooth, uniform texture.
4. Add the Macphie Buttercream to the cake crumbs and mix until fully incorporated. The mixture should be soft and pliable, holding together easily when pressed or rolled. Do not overwork the mixture.
5. Portion the mixture into even pieces and press into an egg shaped mould. Place onto a lined tray and chill until firm enough to handle. This will make dipping easier and help the cake pops hold their shape.
6. Melt the Fagola Cover Decor and White Cover Decor separately until smooth and fluid. Add the green food colouring to the white coating and stir until the colour is evenly distributed. Keep the coatings warm enough for dipping, but not too hot.

7. Dip each cake pop into the melted coating, ensuring it is fully covered. Gently tap away any excess coating for a neat finish.
8. Before the coating sets, finish each cake pop with Dobra Hen & Chick Assorted Decorations. Leave upright carefully on a lined tray to set completely.
9. Allow the coating to fully set before packing, displaying or serving.