

SPOTLIGHT

CACTUS POPS

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PROJECT SHEET

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CACTUS POPS

e EASY

WHAT YOU'LL NEED

- Basic Cake Pops
- Lemon Yellow Icing Colour, 1 oz.
- Decorator Preferred White Fondant, 4.4 oz.
- Green Candy Melts Candy
- Food Writer Edible Black Colour Marker Set, 2-Piece
- Teal Icing Colour, 1 oz.
- Black Icing Colour, 1 oz.
- Royal Blue Icing Colour, 1 oz. - Blue Food Colouring
- Burgundy Icing Colour, 1 oz.
- White Decorator Icing- Medium Consistency, 16 oz.
- Moss Green Icing Colour, 1 oz.
- Fondant Tool Set, 3-Piece
- Standard Round Tip 2
- Fondant Mini Cut Out Set Flower Leaf
- Fondant Roller, 9-Inch
- Tall Dipping Containers 3 Count
- Fondant Shaping Foam Set
- Decorating Bags, 16-Inch Disposable Piping Bags, 12-Count
- 8-Inch White Treat Sticks, 25-Count
- Candy Melts Candy Dipping Tool Set, 3-Piece

INSTRUCTIONS

Step 1 - Make fondant flowers

Using fondant roller with pink guide rings, roll out white fondant. Using Black Food Writer, draw random dots on fondant. Using large flower cut-out, cut 20 to 30 flowers. Let dry (until black edible ink is dry). Using ball tool and thick foam, cup flowers.

Step 2 - Make cake pop mixture

Make cake pop mixture following recipe directions.

Helpful Hint - Use kitchen mixer for a more compact mixture.

Step 3 - Shape pops

Using approximately 1 1/3 oz. cake pop mix at a time, shape cacti.

For simple cacti, roll mix into a ball, then cone. Flatten narrow end slightly.

For oval cacti, roll mix into a ball, flattening slightly. Pull side of ball into cactus arm, using fingers or lollipop stick to form shape.

For 3-arm cacti, roll mix into a ball, flattening slightly. Using fingers, push in four sides, forming cross shape. Fold up two side arms, using fingers to better shape three top arms and bottom trunk.

Step 4 - Melt candy

Melt Dark Green Candy Melts candy in narrow, deep container according to package directions. Dip tip of lollipop stick in melted candy. Insert candy-coated tip into base of cake pop. Repeat for all cacti. Chill until set, about 2 to 3 hours. Reserve remaining dark green candy.

Step 5 - Coat cake pops

Re-melt dark green candy according to package directions. Dip cake pops into melted candy, tapping lightly to remove excess. Chill until set, about 10 to 15 minutes. Reserve remaining melted candy.

Step 6 - Tint icing

While cake pops chill, tint ¼ cup icing each teal, medium green and medium blue using Colour combinations provided. Combine Royal Blue and Black icing colours to get medium blue colour shown. Combine Moss Green and Lemon-Yellow icing colours to get medium green colour shown. Using Burgundy icing colour, tint ¼ cup icing each light pink and bright pink.

Step 7 - Decorate cake pops

Using remaining melted candy, attach fondant flower to top of each cacti.

Prepare five decorating bags with tip 2. Fill each bag separately with teal, medium green, medium blue, light pink and bright pink icing. Using one colour at a time, pipe “needles” on cacti.