



The basis for the cake pops: a lovely moist vanilla cake

Ingredients for cake mix:

- 125 g butter at room temperature
- 90 g sugar
- 1 pinch salt
- 2 eggs (small)
- 110 g flour
- 1 pack Bourbon vanilla pudding powder (for 500 ml milk)
- 2 teasp. baking powder
- 1 tbsp. milk

For the loaf tin

- 1 tbsp. fat
- 1 tbsp. wheat flour

For the cake mix:

Preheat the oven to 180°C. Grease and flour the baking tin.

Place the margarine/butter in a bowl and beat until smooth with the CleverMixx. Gradually add the sugar and salt. Stir in the eggs separately for about 30 seconds on the highest setting.

Mix the flour, baking powder and pudding powder. Add to the cake mix alternately with the milk until a thickened mass is formed. Fill the cake mix into the loaf tin and smooth flat.

Bake in the oven (fan-assisted) for about 45 minutes. Leave to cool for about 10 minutes and remove from the tin.



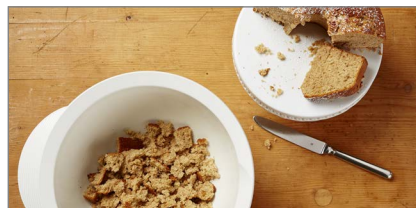
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Confetti-look cake pops

Makes around 20:

- 1 vanilla cake (around 420 g, sponge cake, see recipe)
- 5 tbsp. liquid, e.g. jam, fruit juice or liqueur
- 50 g icing sugar
- 300 g white cooking chocolate
- 100 g coloured sugar sprinkles



1. Roughly crumble the finished, cool cake in a mixing bowl.



2. Add the jam and mix to a smooth paste with the CleverMixx.



3. Shape into two rolls. Cut into portions of about 20 g each and shape into small balls.



4. Melt the chocolate over a warm water bath. Mix with the icing sugar in a bowl. Spike the balls onto a wooden stick.



5. Dip the balls into the icing. Our tip: To prevent the icing dripping, dip in the cake pop at an angle and turn evenly.



6. Cover with sprinkles immediately. Leave the finished cake pops to cool in a glass filled with sugar.