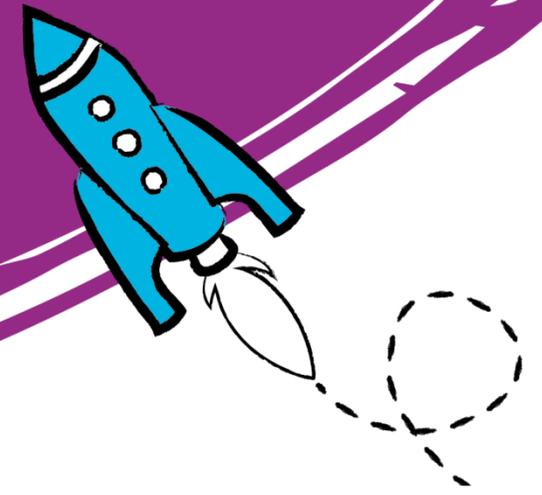


The Great British Bake Off!

Cookery Session 1

Cake Pops



K Auker

PMLD TEACHER



What we will need

Ingredients

125g butter

125g caster sugar

125g self raising flour

½ tsp vanilla extract

2 eggs

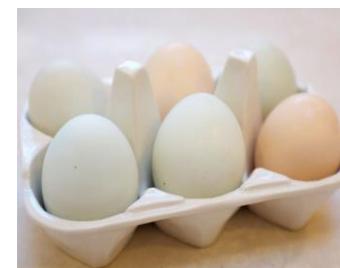
75g butter

150g icing sugar

½ tbsp. milk

200g white chocolate, melted to dip

Sprinkles, to dip



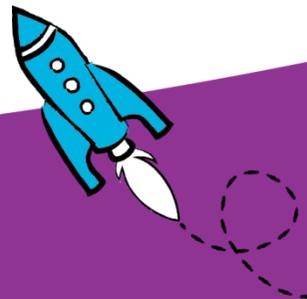


Cake Pop instructions

Pre-heat the oven to 180°C/ gas mark 4.



Grease the cake pop mould



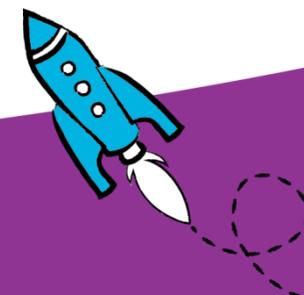


Cake Pop instructions

1. Place the butter, sugar and vanilla extract into a bowl and mix into a creamy consistency.



Cake Pop





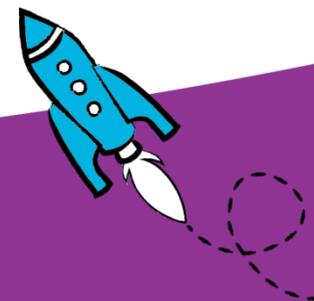
Cake Pop instructions



2. **Mix** in the eggs one by one.



Cake Pop



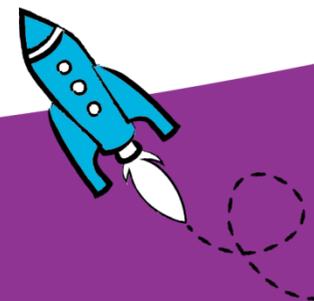


Cake Pop instructions

3. Slowly **mix** in the flour.



Cake Pop





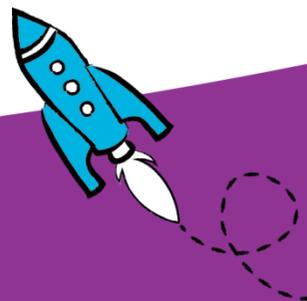
Cake Pop instructions



4. Use a spoon to **scoop** the mixture into the bottom tray of the cake pop moulds to just below half full.

Place the lid of the mould on top of the tray gently.

Cake Pop



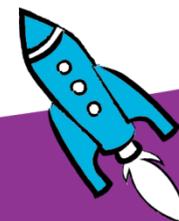


Cake Pop instructions

5. **Put** into the oven carefully for 15-18mins.



Cake Pop



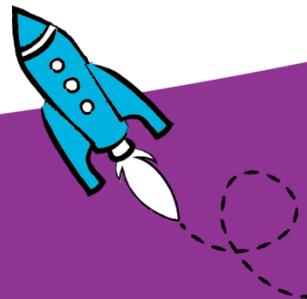


Cake Pop instructions

6. **Remove** from the oven and allow to cool.



Cake Pop

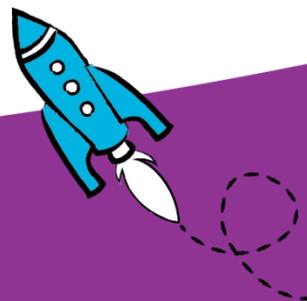




Cake Pop instructions

1. Mix the butter, icing sugar and vanilla extract together until smooth add the milk and then mix again.
2. Pop the buttercream into the freezer to cool for 20minutes.

Buttercream

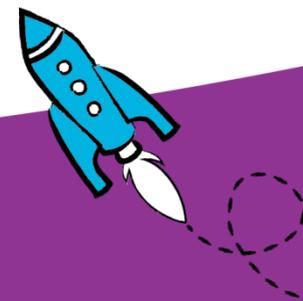




Cake Pop instructions

Gently insert the lolly sticks into the cake pops and dip into the buttercream, moulding the buttercream around the cakepop.

Cakepop + Buttercream





Cake Pop instructions

1. **Melt** the white chocolate in the microwave blasting and stirring in 10 second intervals until smooth.
2. **Dip** the cake pop into the melted chocolate and sprinkle on the sprinkles!

**White
chocolate**

