

LOLI POP CAKE



PT MANUNGGAL PERKASA

Cake Ingredients:

1. MELATI wheat flour – 200 g
2. Margarine – 200 g
3. Granulated sugar – 200 g
4. Whole eggs – 200 g
5. Baking powder – 5 g

Additional Ingredients:

1. Honey – 200 ml
2. Colored cooking chocolate – 500 g
3. Sprinkles – 50 g
4. Plastic sticks – 50 pieces



How to Make:

1. Preheat the oven. Prepare a 22 cm round baking pan, grease and line it with parchment paper.
2. For the cake, put all ingredients into a mixer.
3. Beat at high speed, scraping occasionally, until the batter is perfectly fluffy.
4. Pour into the pan, bake at 180 °C for about 45 minutes or until cooked through.
5. Let cool.
6. Once cooled, crumble the cake and mix with honey until it reaches a moldable texture.
7. Shape the cake as desired, insert a stick, and chill in the refrigerator.
8. Once the sticks are firmly in place, dip the cake pops into melted chocolate, sprinkle with decorations as desired, and store again in the refrigerator.

Yield: about 50 pieces

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

