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CAKE, SPONGE & MUFFIN, SWEET GOODS

CHRISTMAS CAKESICLES

Delight in a Christmas Cakesicle—a festive treat featuring moist cake made covered in rich white chocolate and decorated with holiday-themed sprinkles for a fun and tasty Christmas indulgence.

INGREDIENTS



INGREDIENTS

WEIGHT

CAKE

Classic White Blondie
Mudcake Mix

1.000kg

Water

0.480kg

Egg

0.210kg

Oil

0.180kg

SUGAR SYRUP

Caster Sugar

0.270kg

Water

0.200kg

ASSEMBLY

Melted White Chocolate
for Dipping

Colours (as desired)

Sprinkles and sanding sugar, assorted colours

Popsicle Sticks

Silicone Popsicle Mold

METHOD

CAKE

STEP 1

Combine all ingredients in a mixing bowl.



CUSTOMER SERVICE

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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.



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STEP 2

Using a whisk, mix on slow speed for 1 minute. Scrape bowl.

STEP 3

Mix for a further 3 minutes on slow speed.

STEP 4

Deposit into paper lined baking tin.

STEP 5

Bake at 175°C until baked through.

STEP 6

Transfer to a wire rack to cool.

SUGAR SYRUP

STEP 1

Bring sugar and water to the boil.

STEP 2

Remove from heat.

STEP 3

Lightly brush over cooked mudcake while it is still warm, reserving the rest for the cakesicles.

CAKESICLE FILLING

STEP 1

Break up the mudcake into a bowl.

STEP 2

Using a paddle, mix on slow speed for 1 minute. Slowly add sugar syrup until a dough forms.

ASSEMBLY



STEP 1

Spoon 1 tablespoonful of melted white chocolate into one cavity in the popsicle mould.

STEP 2

Paint it into a thin layer on the bottom and up the sides of the mold.

STEP 3

Immediately insert then remove a popsicle stick into the mould, to remove any white chocolate from that area.

STEP 4

Repeat creating white chocolate shells in your popsicle mould.

STEP 5

Pop the mould into the refrigerator and chill for 3-5 minutes until the chocolate layer hardens.

STEP 6

Scoop out 1 tablespoonful of the cakesicle filling and press it into the chocolate shell, leaving at least 0.2cm of space at the top for the additional layer of chocolate.

STEP 7

Repeat filling all the popsicles.

STEP 8

Spoon about a teaspoon of white chocolate over top and spread it out thin.

STEP 9

Use an offset spatula to scrape off any excess white chocolate.

STEP 10

Repeat covering all the cakesicles and chill for about 2 minutes until the chocolate layer hardens.

STEP 11



Unmold the cakesicles and decorate with sprinkles and sanding sugar.

Product Code: 102061 Product Name: Classic White Blondie Mudcake Mix 15kg
Finished Product Shelf Life: Best eaten fresh on day made. Store at refrigerated temperature.



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