



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

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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	

PRODUCTS

102061 Classic White Blondie Mudcake Mix 15kg



METHOD

CAKE

1. Combine all ingredients in a mixing bowl.
2. Using a whisk, mix on slow speed for 1 minute. Scrape bowl.
3. Mix for a further 3 minutes on slow speed.
4. Deposit into paper lined baking tin.
5. Bake at 175°C until baked through.
6. Transfer to a wire rack to cool.

SUGAR SYRUP

1. Bring sugar and water to the boil.
2. Remove from heat.
3. Lightly brush over cooked mudcake while it is still warm, reserving the rest for the cakesicles.

CAKESICLE FILLING

1. Break up the mudcake into a bowl.
2. Using a paddle, mix on slow speed for 1 minute. Slowly add sugar syrup until a dough forms.

ASSEMBLY

1. Spoon 1 tablespoonful of melted white chocolate into one cavity in the popsicle mould.
2. Paint it into a thin layer on the bottom and up the sides of the mold.
3. Immediately insert then remove a popsicle stick into the mould, to remove any white chocolate from



that area.

4. Repeat creating white chocolate shells in your popsicle mould.
5. Pop the mould into the refrigerator and chill for 3-5 minutes until the chocolate layer hardens.
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.
7. Repeat filling all the popsicles.
8. Spoon about a teaspoon of white chocolate over top and spread it out thin.
9. Use an offset spatula to scrape off any excess white chocolate.
10. Repeat covering all the cakesicles and chill for about 2 minutes until the chocolate layer hardens.
11. Unmold the cakesicles and decorate with sprinkles and sanding sugar.