



Using a cake-pop tin

Cake-pop tins look like miniature “ball tins”. Use them to create uniform balls that are ready to dip and decorate. Light sponges are not dense enough to support the weight of the pop on a stick, or the decorations. Madeira cake is a better option.



PREP 20 mins



COOK 15-18 mins



MAKES 12

Equipment

- * 12-hole cake-pop tin

Ingredients

- * plain flour, for dusting
- * ½ quantity Madeira cake batter (see below)
- * melted chocolate

1 Preheat the oven to 180°C (350°F/Gas 4). Grease and dust the tins. Spoon the batter into the bottom half of the tin (without holes) so that it mounds over the top of the tin. Every cake pop tin is different, so follow the specific instructions to ensure you use the correct amount of batter.

2 Place the top half of the tin on top and secure with keys. Bake for 15–18 minutes. After baking time, test every two minutes until a skewer comes out clean. Allow the cakes to cool in the tin for ten minutes and then turn out onto a wire rack to cool completely.

3 Chill the cake pops before decorating, so that they to keep their shape. First, dip one end of a cake-pop stick into a little melted chocolate and insert into the centre of each pop. Chill for 20–30 minutes, with the sticks upright.



Cool cake pops in the tin before inserting the cake-pop sticks.





Madeira cake

Just a few simple ingredients are needed to create this **cake batter**.



PREP 20 mins



SERVES 10

Ingredients

- * 175g (6oz) unsalted butter, softened
- * 175g (6oz) caster sugar
- * 3 eggs
- * 225g (8oz) self-raising flour
- * grated zest of 1 lemon



1 Whisk the **butter and sugar** until fluffy. Mix in the **eggs**, one at a time.



2 Whisk for 2 minutes more, until bubbles appear on the surface. Sift in the **flour**, add the **zest**, and fold in until just smooth.