

Flag Cake Pops

Cake pops are a popular craze and this recipe provides a fantastic method to put them together with very little time or effort. These cake pops make very effective flags but they could as well be presents, signs or pretty much any design you can pipe onto them

Ingredients

4000g **22101** Brownie Mix ✓
1000g Water

To Decorate

33065 Dark Chocolate Coating ✓
94145 White Chocolate Coating ✓
91213 White Sugar paste ✓
35141 Soft icing ✓
Food Colouring
Lolly Sticks

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Method

1. Start by making the brownie base, place in a mixing bowl fitted with a beater (you can use a normal bowl if you wish)
2. Add the water to the mix on speed 1 for 1 minute, scrape down and then mix again for 1 minute on speed 1 (or in bowl slowly add the water to combine with the dry mix)
3. Deposit the batter onto a lined baking tray which is 455mm x 760mm (alternatively scale up or down this recipe and put onto a tray size of your choosing)
4. Bake at 190°C for 30—40 minutes (note this may vary dependent on the size your brownie and the oven type you are using)
5. Once baked leave to cool and then portion to your desired size (50mm x 30mm is good for flags)
6. Prepare the chocolate coatings by heating either over a bain marie or in a microwave (Do not heat above 45°C)
7. Take a lolly stick and insert into a piece of brownie on the length in the centre (it needs to be here to hold up the weight of the cake). Remove the stick and then dip in the melted chocolate , then insert back into the brownie, set out on silicone paper to allow to set.
8. Once set dip the brownie which is attached to the stick in the desired costing; either white or dark. Allow any excess coating to fall off the brownie back into the bowl.
9. Place in an oasis block or cake pop stand to set firm
10. Decorate by creating small sugar paste plaques and decorate as required by colouring and piping soft icing