



Cakes

Cupcakes

Cookies

Bars & Slices



Scary Eyeball Cake Pops



Prep Time:
40 mins



Cook Time:
30-40 mins



Serving Size:
10

- Ingredients -

160g Dr. Oetker Fine Cooks' Dark Chocolate 54%
200g soft unsalted butter
280g light brown sugar
4 medium eggs
1tsp Dr. Oetker Madagascar Vanilla Extract
200g plain flour

- To Decorate -

10 plastic forks
300g Dr. Oetker Fine Cooks White Chocolate
2tsp vegetable oil
1 x Dr. Oetker Ready to Roll Regal-Ice Coloured
Dr. Oetker Extra Strong Food Gel Colour Red



- METHOD -



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Preheat oven to 180 degrees, melt chocolate and leave to cool.



Beat butter and sugar slowly until combined, then start to beat the mixture on fast until white/pale/fluffy.



Add your beaten egg a little at a time on slow until each bit is incorporated



Pour all the cooled choc into your mix, beating all the time. Stir in the vanilla extract. Fold in the plain flour.



Spoon evenly into the tin and bake for 30-40 minutes at 160C (fan). Test your bake with a knife; this should come out with a slight mark of the cake mixture as we are trying to achieve a gooey consistency.



Once cooled mix until a fine crumb consistency is achieved. Mold into balls ready to decorate

- To Decorate -



Attach the stick to each fork using melted Dr. Oetker Fine Cooks' White Chocolate then leave to chill for 20 minutes. Melt White Chocolate and oil in a bowl



Dip the ball into melted White Chocolate and leave to dry. Double dip again to achieve a smooth coating



Cut out circles of green, red and yellow Ready to Roll Icing and stick onto the cake pop using the Designer Icing.



Make a tiny ball of black Ready to Roll Icing for the pupil



Using Dr. Oetker Red Food Gel Colour and a dash of water, pipe spindly lines coming out from the centre and over the cake pop to give a blood shot effect

