



# PUMPKIN POPS

No hidden veggies required

## INGREDIENTS + MATERIALS

### For the Pumpkin Pops

- 330g x White Satin Ice Fondant coloured in Orange (300g), Green (20g), Black (10g)
- 1 x Mould 82 - Halloween Chocolate Mould
- 12 x 100 mm White Lollipop Sticks

### For the Cupcakes

- 12 x Vanilla Cupcakes baked into Orange Foil Cases
- Swiss Meringue Buttercream flavoured with Peppermint Food Colour & extra Colour
- Sprinkles (Halloween Blend or Orange Non Pareils)

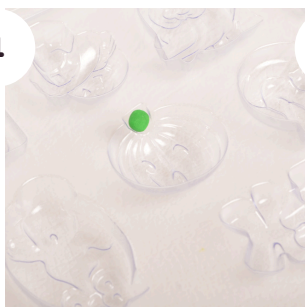


## METHOD

- Place a small amount of green fondant into the mould cavity for the pumpkin stalk.
- Next place a larger size ball of orange fondant into the mould for the pumpkin and press it in until the space is filled. You will have plenty of excess fondant spill over, but this is handy when you peel the pumpkin from the mould.
- Lay flat onto baking paper. Use a sharp knife to trim the excess fondant.
- Roll 2 tiny balls of Black Satin Ice and attach to the eye socket using a dot of water or our Edible Glue.
- Insert a lollipop stick into the base of each Pumpkin Pop and set aside to harden.
- Bake and decorate your cupcakes and insert a Pumpkin Pop into each one.

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