

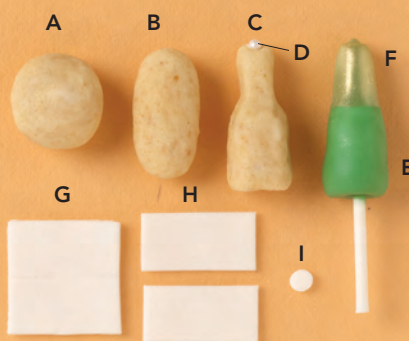
Champagne Bottle

Materials:

Cake pop mixture (see page 48)
Green melting candy
White modelling paste
Pearl dragee
Edible lustre spray in gold
Piping gel
Edible ink pen in black
Lollipop sticks

Tools:

Measuring spoon (tbsp)
Soft dusting brush
No. 5 piping tube
Paintbrush
Square cutter, 4cm (1½in)
Non-stick rolling pin
23cm (9in)
Non-stick board
Knife
Kitchen paper
Polystyrene block



Instructions:

- 1 Roll a tablespoon of cake pop mixture into a ball between the palms of your hands (A). Shape to an oval, using your finger and thumb (B).
- 2 Flatten the base by lightly pushing the pop down on to the work surface. Pinch at one end to form a bottle neck and shape the rest of the pop into a bottle shape with your fingers (C). Push a dragee into the top for a cork (D). Repeat for as many pops as you require and allow them to set by chilling in the fridge.
- 3 Prepare some green melting candy and secure the lollipop stick to the pop following the technique on page 48. Place into a polystyrene block and chill in the fridge.
- 4 Dip each bottle pop into the green melted candy (see page 48) and return to the fridge to set (E).
- 5 When chilled, use a soft brush to dust dried edible gold spray on to kitchen paper, then brush it around the neck of the bottle (F).

Tip!

Make sure the modelling paste has dried fully before writing on it with the edible ink pen. You could also change the edible dust colour for a different look.



6 Roll out some white modelling paste fairly thinly, cut out a square using 4cm (1½in) square cutter (G). Divide in half with a knife – this will make two bottle labels (H). Cut out a small circle (I) from another piece of rolled out paste, using the piping end of a no. 5 piping tube.

7 Secure the rectangle and square paste bottle labels to the pop using piping gel and a paintbrush and leave to dry in the polystyrene block.

Party Time!

Write the occasion you are celebrating on to the bottle label with an edible ink pen. Leave the dragee off and pipe a trail of piping gel down the side of the bottle to make it look as though the cork has been popped!



Cake pop recipe



1 Crumble the sponge either by hand into a bowl or using an electric mixer (preferably with a K beater attachment) until it resembles breadcrumbs.



2 Measure out 1 level cup of buttercream.



3 Combine 6 level cups of cake crumb to the 1 level cup of buttercream (you can add citrus fruit or zest, popping candy or sherbets if desired at this stage) and combine thoroughly. Test that the mixture glues together well. If it is a little dry, add more buttercream.



4 Fill a measuring spoon with the mixture and level out using a palette knife; this will give accurate amounts each time. Different spoon measurements will give different sizes of cake pop.



5 Roll the measured mixture between the palms of your hands to form a round ball. The ball can now be chilled in the fridge to set it. Placing your cake pop balls in the egg holder of your fridge is ideal for this.

Securing the cake pop to a stick

6 Melt the melting candy in the microwave, using bursts of 30 seconds on high to avoid it burning. You can also use a melting pot, or melt it in a bowl over a pan of boiled water.

7 Dip the end of the lollipop stick into the melted candy and push vertically into the cake pop. Place into a polystyrene block and chill in the fridge for about 10 minutes or until the candy has set.

8 Lower the chilled cake pop into the melted candy and twist the stick until the cake pop ball is fully covered; a spoon may help to thoroughly coat it. Lift the cake pop and allow the excess to drip away, tap it lightly on the side of the bowl and roll the stick to remove any drip marks. Push it into polystyrene and chill it in the fridge until set for approximately 10 – 20 minutes.

Making different shapes: Roll out the prepared pop mixture on to greaseproof paper and place between marzipan spacers (deepest side), or deep dowelling. Push a deep-sided cutter into the mixture and cut out your shape. Follow the instructions on this page from stage 6 onwards; the instructions in each project will guide you as to whether to insert the lollipop stick into the side or the top of your shape.

