

Carrot Cake Lollipops

SKILL LEVEL

2



TIME

45^m



YOU WILL NEED:

Silicone Lollipop moulds
Dawn® Scoop & Bake Batter - Carrot Cake
Dawn® White Fudge Icing
Chopped nuts (various)

YIELD: 1 x 2kg tub = 12 x Lollipops (160g) depends on moulds

METHOD:

To begin, mix around the Dawn® Scoop & Bake - Carrot Cake batter with a spatula or spoon.

Pipe or pour the batter into the lollipop moulds. Depending on how large the moulds are, fill each cavity.

Bake at around 160°C for 20-25 mins.

Allow the lollipops to cool and insert a stick to hold each one.

Warm up the Dawn® White Fudge Icing to 50°C.

Dip half of each lollipop into the icing to cover the tip, and then sprinkle nut pieces over the icing and leave to set.

Try using melted chocolate as an alternative coating.

Then display and sell!

Cover the full lollipop if required or drizzle with icing instead of coating - decorating your lollipop is up to you!

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