

de leukste taarten shop



Bumble bee cupcakes

With the step for step instructions in our recipe you can easily make these bumble bee cupcakes. The bases is made with the FunCakes mix for cupcakes. Make the bumble bees with the rolled fondant from Renshaw.

Boodschappenlijstje



Rainbow Dust Essentials Edible Glue
50g

RD9340
€4.95



House of Marie Baking Cups Polkadot
White/Baby Pink pk/48

HM1746
€3.39



Patisse Disposable Piping Bags 41cm
pk/24

02435
€5.85



FunCakes Mix for Buttercream 500g

F10125
€5.09

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FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Food Colour Gel Brown 30g

F44140
€3.65



Other materials for 10-12 cupcakes:

- 250 gram butter
- 3 eggs (approx. 125 gram)
- 100 ml water
- Knife
- 250 gram Renshaw fondant Yellow
- 100 gram Renshaw fondant Jet Black
- 250 gram Renshaw fondant White
- 100 gram Renshaw fondant Pink
- 100 gram Renshaw fondant Poppy Red

For the cupcakes, all ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). For 10-12 cupcakes put 250 grams of the mixture, 125 grams of butter and 3 eggs (approx. 125 grams) in a bowl and mix on low speed for 4 minutes to a smooth batter. Line a muffin pan with paper baking cups and use an ice-cream scoop to half fill the cups with batter. Bake the cupcakes in the preheated oven for approx. 18 minutes. Let the cupcakes cool down after baking.

For the buttercream, add 100 ml of water to 100 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest for at least 1 hour. Beat 125 grams of unsalted butter for approximately 1 minute until creamy. Add a quarter of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next quarter of the mixture. Once all of the mixture has been added, beat for another 5-10 minutes to a smooth buttercream. Add the brown icing color to the cream and mix it till a smooth brown color. Place the tip in the decorating bag and fill this with the cream. Make a lovely swirl on the cupcakes.



Knead the yellow fondant well and create 12 oval balls of it. This is the basis of the bumble bee. Knead a bit of black of fondant and cut it in to small strokes. Place the small strokes on the basis with some edible glue. Also make some eyes for the bee of black fondant and place them on the basis.

Knead the white fondant well and roll this out. Use the blossom cutter to cut out wings. Fold the blossom and use some glue to add it on top of basis.

Roll out some red and pink fondant and use the blossom cutter to cut out blossoms. Roll a bit of white fondant till a ball and place this in the heart of the flower. Then place the flowers on the cupcakes.

Made possible by Renshaw.

