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Love Bento Box

Want to surprise a loved one with a sweet treat? For example, your mother for Mother's Day or your partner for Valentine's Day. Then you will make them very happy with this cute Bento Box! The Bento Bx was created by home baker @a.la.marie. With the box it is sure to be tasty and it looks very pretty once! Super fun to make and give to your mom or loved one, just for no reason or for a special occasion.

Boodschappenlijstje



PME Extra Deep Round Cake Pan
Ø10x10cm

RND044
€7.95



ScrapCooking Messages Character
set/87

SC2041
€19.09



Patisse Cookie Cutter Flower set/5

P02011
€5.85



FunCakes Mix for Cupcakes 1kg

F10505
€5.40

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FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Flavoured Sugar Paste
Lemon 250g

F20420
€2.28



FunCakes Baking Cups Lila pk/48

F84250
€2.55



FunCakes Food Colour Gel Peach 30g

F44165
€2.92



FunCakes Sprinkle Medley Pretty
Sweet 65g

F51440
€2.63



FunCakes Sugar Decorations Flower
Mix Pink set/24

F50595
€3.19

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Ingredients

- FunCakes Baking Mix for Cupcakes 1kg
- FunCakes Mix for Buttercream 500 g
- FunCakes Sugar Decoration Floral Mix Pink Set/24
- FunCakes Sprinkle Medley Pretty Sweet 65 g
- FunCakes Flavoring fondant Lemon 250g
- RD ProGel Edible Gel Dye Lilac
- FunCakes Edible Color Gel Peach 30 g
- RD ProGel Edible Color Gel Lemon Yellow
- 6,5 eggs
- 341 g unsalted butter
- 500 ml water
- 600 g unsalted butter

Supplies

- PME Extra Deep Round Baking Tray 10 x 10cm
- House of Marie Cupcake Box 12 - Circus Pink - pk/2
- FunCakes Cupcake Molds Lilac pk/48
- Patisse Cookie Cutter Flower Set/5
- ScrapCooking Text & Characters Set/87

Step 1: Prepare the Baking Mix for Cupcakes

Preheat the oven to 180°C (hot air oven 160°C). Process the ingredients at room temperature. Mix



500 g mix, 5 eggs (250 g) and 250 g butter beat for 4 minutes on the lowest setting to make a smooth batter. Fill muffin baking pan with paper cupcake cases and bake the cupcakes for 18 to 20 minutes until done.

To make the Bento Cake, you will need a 10x10 extra deep baking pan. Mix 182 g Cupcake Baking Mix with 1.5 eggs and 91 g unsalted butter to make a smooth batter. Beat for 4 minutes on the lowest setting. Grease the baking pan and pour the batter into the pan. Keep an eye on the Bento cake and poke a skewer in it to see if the cake is done. Then let the cake cool on a cake rack

Step 2: Prepare the buttercream

Mix 500 g of mix with 500 ml of water, beat the mixture with a whisk and allow this mixture to set for at least one hour at room temperature. Beat 600 g unsalted (creamed) butter for about 5 minutes. Add the mixture to the butter in portions, mixing completely each time before adding the next portion. Mix through until smooth (approx. 10 minutes).

Step 3: Fill and frost Bento Cake

Make two 20x20 cm squares out of white baking paper, you can use these to put the Bento Cake on. Place a cut out piece of baking paper under the Bento Cake and spread a tuft of buttercream in the center of the sheet of baking paper. Cut three thin cake layers of 1.5 cm and place the first layer on top of the buttercream.

Spoon buttercream onto the cake layer and spread with a spatula. Make sure filling is not too thick (0.5 cm). Place the second cake layer on top and spread it with a layer of buttercream as well. Pile



the last layer on top of the cake. Now spread the edges of cake smoothly using a spatula. Place the cake in the refrigerator.

Step 4: Coloring buttercream

While the cake is sitting in the refrigerator, the remaining buttercream can be colored. Divide the remaining buttercream into three parts and color the buttercream with the three different dyes: FunCakes dye Peach, RD ProGel Lemon Yellow, RD ProGel Lilac. Mix the colors well with a spoon and set aside.

Step 5: Frosting Bento Cake

Fill a piping bag with the color of your choice for the base of the Bento Cake. Here, Peach was used. Twist the end closed and cut a tip off the piping bag. Remove the cake from the refrigerator and start using the piping bag to pipe buttercream onto the Bento Cake. Pipe the buttercream around the entire cake and work your way up.

Take a smoother and go along the buttercream to make it smooth. Hold the smoother at a slight angle against the cake and press lightly. Repeat until you have a nice even cake. Put the cake in the freezer/refrigerator for a while.



Step 6: Filling the bento box

Take the House of Marie Cupcake box and in the middle of the top and middle rows, cut away the middle pieces so that a square forms. Grasp the tips of the baking paper that the Bento Cake is on and hoist the cake into the box. Now fill the box with the cupcakes as well.

Step 7: Decorate Bento Box

Take the fondant and cut off half of it. Knead it through and divide it into three pieces. Make 2 colors from the pieces of fondant, by adding a small drop of food coloring to it and kneading it well. Keep 1 piece white. Knead the three pieces of fondant together into one. To create a marble effect, you can twist the fondant slightly. Roll out the fondant to about a few mm thick.

Now press into the fondant with the ScrapCooking text your favorite text. Place the flower cutter so that the text is central and press it out. Place the fondant flower in the center on the Bento Cake and start decorating the cake and cupcakes with the buttercream.

To make the rainbow towel, you will need a piece of cling film and all colors of buttercream. Using a spoon, scoop one color in a horizontal line onto the cling film. Scoop about 3 tablespoons of each color and repeat with the others colors. Until you have a rainbow of buttercream colors side by side. Take the two points of the foil on your side and pull it toward the points from above and fold it closed like a roll. Pinch the ends closed and twist them both.

Cut the tips off of 4 piping bags and fill them with piping nozzles as desired. In 1 piping bag, place the rainbow colors wrapped in foil. First cut open the foil on 1 side and place it in the piping bag. Fill the other piping bags with the remaining three colors.

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Make several tufts on the Bento Cake and Cupcakes. Finish it off with the FunCakes Sprinkle Medley Pretty Sweet and the FunCakes Sugar Decoration flowers.

Step 8: Enjoy your loving Bento Box!