



Mini Spring Cakes

Make cute mini spring cakes with the FunCakes mix for Cupcakes. These mini cakes are ideal as a little treat. Decorate the mini cakes with cute modeled bumblebees and ladybugs. Or give them a lovely spring look with charming flowers in different colors.

Boodschappenlijstje



RD Essentials Edible Glue 50g

RD9340
€4.79



Sugarflair Rejuvenator Spirit - Alcohol - 14ml.

K101
€3.95



RD Powder Colour - Black Magic

RD0714
€3.35



PME plastic rolling pin, 15 cm

PP85
€4.45



Cookie Cutter Ring Pro Ø 7 cm

K095111
€4.97

Other materials for 4 mini cakes:

- 250 gram butter
- 5 eggs (size M, approx. 250 gram)
- Apricot Jelly
- 4 ribbons of 20 cm, in any color you wish

The mini cakes:

Make a cake with the FunCakes mix for Cupcakes. Bake the cake according to the instructions on the package. Let the cake cool down. Cut out rounds of 7 cm and lubricate them with a thin layer of jelly. Roll out the fondant on a little bit of icing sugar. Use the fondant to cover the cakes, remove the remaining fondant. Wrap the ribbons around the cakes and decorate them with a bumble bee or a lady bug. Finish them with some flowers.

Bumble bees:

Knead the yellow fondant and make a ball in the size of a hazelnut and elongate slightly. Use the comb tool to create a smiley face. Roll out the white fondant on some icing sugar and cut out two wings per bumble bee with the smallest size of the petal cutter set. Make two small eyes of the white fondant per bee. Mix some black powder with a few drops of alcohol on the paint palette. Use this paint to paint stripes around the bumble bee's body. Let the stripes dry for a while. Carefully paste the wings and the eyes on the bee using a little bit of edible glue. Let everything dry well and paint the pupils of the eyes black.

Lady bugs:

Knead the red fondant and make a ball in the size of a hazelnut and elongate slightly. Use a knife to indent a line in the length of the lady bug. Make some black dots on the back of the lady bug using the black paint. For the eyes, knead some white fondant into small balls. Don't forget to color the pupils. Leave it to dry for a while.

You can find this recipe and many other lovely recipes in the book Mich Turner's Cake Masterclass.



The recipe is made possible by The Little Venice Cake Company.