



Happy BEE-day cupcakes

Don't worry, bee happy! Who are you going to surprise with these cute honey bee cupcakes? They are delicious and also fun to make!

Boodschappenlijstje



PME Geometric Multicutter Hexagon Set/3

GMC104
€4.70



FMM Rose leaf cutter set/3

CUTROL
€4.49



House of Marie Baking cups Black - pk/50

HM0039
€3.35



Wilton Recipe Right® 12 Cup Muffin Pan

03-3118
€10.49



FunCakes Edible Glue 22 g

F54750
€2.25



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Modelling Paste White 250 g

F20780
€4.25



FunCakes Colour Dust Milk Chocolate

F45270
€3.35



FunCakes Colour Dust Sunset Yellow

F45230
€3.35



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.79



FunCakes Food Pen Black

F45500
€3.05



FunCakes Flavour Paste Mandarin 120 g

F56260
€5.89



FunCakes Food Colour Gel Orange 30 g

F44145
€3.55



FunCakes Food Colour Gel Yellow 30 g

F44115

€3.55

Other materials:

- 5 eggs
- 500 gram soft unsalted butter
- 200 ml water
- Ice cream spoon

Prepare the bees, honey combs and letters a day in advance, so they've got time to dry well. For the bees, do as follows: colour almost all FunCakes modelling paste with the yellow and orange colouring to get the right colour for the bees, keep a little piece of the modelling paste white. Make ovals of the yellow modelling paste and let these dry for a night. Roll out the FunCakes black fondant very thinly and cut small strips using the cutting wheel, which you attach to the bees with some edible glue. Draw eyes and a mouth with the black fondant. Roll out the white modelling paste thinly and cut out rose leaves, as many as you have bees. Squeeze the ends together for a bit and glue them on the bees.

Now roll out the remaining yellow modelling paste a bit thicker than before and cut out the letters. Let these dry for a night as well.

For the honey combs divide the remaining modelling paste in 3 portions and colour these in 3 shades of yellow with the yellow and orange colouring. Roll out very thinly and cut out mini hexagons. Roll out a piece of fondant and glue the hexagons on top in your desired shape. Cut the remaining fondant and let this dry for a night as well.

Mix the FunColours Sunset Yellow Dust and the Milk Chocolate Dust and give the edges of all hexagons and letters a bit of extra colour.

Preheat the oven to 180°C (convection oven 160°C). Prepare 200 gram of FunCakes mix for Buttercream and 500 gram of FunCakes mix for Cupcakes as indicated on the package. Fill the baking cups with an ice cream spoon with the cupcake batter and bake for 20 minutes until they're golden brown. Let them cool down on the kitchen counter.

Flavour the buttercream to taste with the mandarin flavouring and give it the same colour of yellow as the modelling paste. Fill a decorating bag with tip #2A with the buttercream and make toppings on the cupcakes. Start at the edge and work your way up into the centre. Decorate with the honey combs, bees and letters.

Made possible by FunCakes