



Happy Bee-Day Cake | Deleukstetaartenshop

Surprise someone with this Honey Bee Cake! This cake has a honeycomb border and sweet honey bees are circling the cake. This Happy BEE-Day Cake is easy and fun to make!

Boodschappenlijstje



PME Extra Deep Round Cake Pan Ø 15
x 10cm
RND064
€8.92



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm
03-3136
€5.82



FMM Peony Cutter set/4
CUTPEON
€6.16



Culpitt Floral Wire White set/20 -20
gauge-
1382W
€3.82



FunCakes Modelling Paste White 250 g
F20780
€3.61



FunCakes Edible Glue 22 g
F54750
€1.91



FunCakes Colour Dust Milk Chocolate
F45270
€2.85



FunCakes Mix for Buttercream 500 g
F10125
€4.33



FunCakes Colour Dust Sunset Yellow
F45230
€2.85



FunCakes Mix for Sponge Cake Deluxe
500 g
F10100
€4.21



FunCakes Sugar Paste Bright White 1
kg
F20500
€8.07



FunCakes Sugar Paste Raven Black 1
kg
F20530
€8.07



FunCakes Food Pen Black
F45500
€2.59



FunCakes Food Colour Gel Yellow 30 g
F44115
€3.02



FunCakes Flavour Paste Mandarin 120
g

F56260
€5.01



FunCakes Food Colour Gel Orange 30 g

F44145
€3.02

Other materials:

- 340 ml water
- 6 eggs
- 375 gram soft unsalted butter
- Cutting tool

Prepare the bees and letters a day in advance, so they've got time to dry well. For the bees, do as follows: cut the 20 gauge flower wire in half with the cutting tool and bend the end into a hook or eye.

Colour almost all the 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, dip a wire with the hook or eye into the glue and insert it in the yellow oval. Let this dry for one night. Roll out the black FunCakes 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 pen. 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.

Preheat the oven to 180°C (convection oven 160°C). Prepare 300 gram of FunCakes mix for Buttercream and 400 gram of FunCakes mix for Sponge Cake as indicated on the package or in the basic recipes for [buttercream](#) and [sponge cake](#). Grease the baking pans with FunCakes Bake Release Spray and divide the sponge cake batter into the two pans. Bake the sponge cakes for 30-35 minutes and release them on a cooling grid right after baking. Flavour the buttercream to taste with the FunCakes mandarin flavour paste. Cut the sponge cakes in half twice, and fill and cover with buttercream. Use the side scraper to give your cake straight edges. Place the cakes in the fridge for half an hour, then cover the cake again with buttercream and put it back in the fridge to let it stiffen.

Divide the 700 gram white FunCakes fondant in 3 pieces and colour it in 3 shades of yellow. Use the yellow and orange colouring for this. Cover both cakes with yellow fondant on top and place back into the fridge. Roll out the 3 shades of yellow fondant and cut out the hexagon shapes. Mix the FunColours Sunset Yellow Dust and the Milk Chocolate Dust and give the edges of all hexagons a bit of extra colour. Stack the cakes on top of each other using the cake board and the dowels. Stick the hexagons to the cake. It should stick like this, but you can of course choose to use a bit of edible glue.

Put the letters which you've made on top of the cake with a bit of glue. Put a bit of fondant in the flower pics and insert these into the bees. Place the bees on the right spots in the cake. Place the cake in the fridge until further use.

Made possible by FunCakes