



## Bee pops

These cute bee cake pops are easily made with the cakepop maker and the mix for cupcakes from FunCakes. After the cakepops are dipped in the candy melts, you can decorate them with strokes of red fondant. The wings are made by adjusting two pieces of candy melt on the body.

## Boodschappenlijstje

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PME Lollipop Sticks 20cm pk/25

LS173  
€3.35



Sugarflair Sugar Art Pen Liqueur  
Black

M216  
€3.95



Bestron Cake-Pop Maker

DCPM12  
€34.09



FunCakes Sugar Paste Fire Red 250g

F20120  
€2.85



FunCakes Mix for Cupcakes 500g

F10105  
€4.55

Other materials:

- 250 gram butter
- 5 eggs (size M, 250 gram)

For the cake pops, put 500 grams of the mixture, 250 grams of butter and 5 eggs in a bowl and mix on low speed for 4 minutes to a smooth batter. Put the batter in an icing bag. Warm the cakepop maker and put the batter in the bottom layer, staying a little under the edge. Close the maker and bake the cake pops for approx. 6 minutes gold-brown. You can turn the cake pops, halfway baking, to get a better result. Leave the balls on a grid to cool down.

Melt the candy melts in the microwave, chocolate smelter or au bain marie. Dip the sticks in the melted chocolate, one by one, stick them in the cake pops and let them stiffen for approx. 10 minutes, so that they hold.

Hold the cake pops above the melt candy melts and pour over them with a spoon until they're completely covered. Dipping is also possible, but there is a chance the stick will come loose when making a turning movement. Let the redundant chocolate drip off. Sprinkle some non pareils over the pops before the candy melts become hard. Stick the pops in a dummy or a piece of Styrofoam and let them harden.

Knead the red fondant well and roll this out till a thickness of approx. 1 cm. Cut out strokes. Place two strokes per bee on the body. Use two candy melts as wings, paste them on the body with some melted candy melts. The eyes and the mouth are made with the decorating gel. You can even make cheeks with a bit of melted candy melts.



*Made possible by Cake pops with love.*