



In honor of the **Drunken Red-nosed Honey Bee** that played a pivotal role in *Daughters of the Bride*, Susan Mallery presents three delicious recipes using honey. For downloadable recipes including full-color photographs, visit DaughtersoftheBride.com.

Drunken Red-nosed Honey Bee Cupcakes with Bourbon-Honey Cream Cheese Frosting

- ½ C butter, room temperature
- ½ C sugar
- 1 egg, plus two yolks, room temperature
- ½ C buttermilk
- ¼ C honey
- 1 tsp bourbon or vanilla
- 1 ¾ C all-purpose flour
- 1 tsp baking powder
- ½ tsp salt

INSTRUCTIONS:

Preheat oven to 350. Line 12 cupcake tins with paper liners.

Cream together the butter and sugar until light and fluffy. Add egg and egg yolks one at a time. Mix in the buttermilk, honey, and bourbon.

In a separate bowl, sift together the flour, baking powder, and salt. Make a well in the center and add the wet ingredients. Stir by hand until there are no large lumps.

Divide the dough evenly between the 12 cupcake liners, about 2/3 full. Bake until golden brown, about 18 minutes, turning the pan once. Toothpick inserted into the center of a cupcake should come out clean. Allow to cool completely before frosting (recipe frosting on next page).



In honor of the *Drunken Red-nosed Honey Bee* that played a pivotal role in *Daughters of the Bride*, Susan Mallery presents three delicious recipes using honey. For downloadable recipes including full-color photographs, visit DaughtersoftheBride.com.

Bourbon-Honey Cream Cheese Frosting

- ½ C butter, softened
- 8 oz cream cheese, softened
- ¼ C honey
- 3 Tbsp bourbon
- 4-5 C powdered sugar
- Yellow food coloring

INSTRUCTIONS:

Cream together the butter and cream cheese. Add honey and bourbon, mix well. Add the sugar 1 C at a time and food coloring 1-2 drops at a time until the frosting is bright yellow and the consistency of creamy peanut butter.

Put the frosting into a Ziploc freezer bag (they're sturdier than the sandwich bags), and cut off one corner in a small quarter-circle shape. Start very small, test it out and make the cut larger if necessary. Spin the cupcake to pipe the frosting in concentric circles, building up into the shape of a beehive. Top with a marzipan honey bee (recipe on next page).



In honor of the **Drunken Red-nosed Honey Bee** that played a pivotal role in *Daughters of the Bride*, Susan Mallery presents three delicious recipes using honey. For downloadable recipes including full-color photographs, visit DaughtersoftheBride.com.

Marzipan Drunken Red-nosed Honey Bees

- 1 box of Marzipan dough (7 oz)
- 1 tsp powdered cocoa
- Red, yellow, and black food coloring
- Sliced almonds for wings

INSTRUCTIONS:

For the bee bodies, knead a couple of drops of yellow food coloring into about 1/3 of the marzipan. Form two small balls and stick together.

For the stripes and eyes, knead the powdered cocoa and a couple of drops of black food coloring into ¼ of the marzipan. Roll small chunks into stripes and eyes and add to the bee bodies.

For the nose, knead red food coloring into a small amount of marzipan. Roll into noses and smooch onto the bees.

Carefully press two almond slices to form each bee's wings. Visit DaughtersoftheBride.com to see color photographs of the marzipan Drunken Red-nosed Honey Bees.