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Wedding Cake with Flowers

The wedding season has begun , which means that bridal cakes are being made en masse. With this recipe, you can create your own delicious wedding cake decorated with sugarpaste drapes and fresh flowers. A timeless white wedding cake that is perfect for your special day!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe 1kg

F10500
€6.99



FunCakes Mix for Buttercream 1kg

F10560
€7.95



FunCakes Fondant Covering Paste White 500g

F20800
€5.99



FunCakes Flavour Paste Elderflower 100g

F56335
€7.65

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FunCakes Deco Melts White 250g

F25110
€4.55



FunCakes Edible Glue 22g

F54750
€2.45



FunCakes Edible Dried Flowers
Marigold 5g

F53120
€2.99



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



FunCakes Cake Drum Round White
Ø30,5cm

F81085
€2.95



FunCakes Cake Card Round Gold/Silver
Ø15cm pk/3

F80400
€0.59



FunCakes Cake Card Round Gold/Silver
Ø20cm pk/3

F80405
€0.95



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Wilton Basic Turntable

03-3120
€11.85



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59



Wilton Comfort Grip Spatula Angled
22,5cm

03-3133
€6.05

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Wilton Decorating Tip Open Star #032

02-0-0155

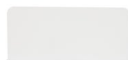
€1.69



Wilton Perfect Height Rolling Pin
22,5cm

02-0-0169

€8.99



Patisse Cake Edge Side Scraper 20cm

P01540

€3.95



Dr. Oetker Fondant Smoother set/2

DRO1040

€6.99



PME Cake Leveler Small 25cm

CL12

€5.79



PME Dowel Rods Wood pk/12

DR1008

€4.09



Ingredients

- FunCakes Mix for Sponge Cake Deluxe 800 g
- FunCakes Mix for Buttercream 600 g
- FunCakes Covering Paste White 2 kg
- FunCakes Flavour Paste Elderflower
- FunCakes Deco Melts -White-
- FunCakes Magic Roll-Out Powder
- FunCakes Edible Glue
- FunCakes Bake Release Spray
- FunCakes Edible Dried Flowers Marigold
- 750 g soft unsalted butter
- 600 ml + 80 ml water
- 12 eggs
- Various yellow and white unsprayed flowers
- Fresh fruit for filling (cut into pieces)

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- FunCakes Cake Drum Round Ø30.5 cm - White
- FunCakes Taartkartons Goud/Zilver Rond 15 cm pk/3
- FunCakes Taartkartons Goud/Zilver Rond 20 cm pk/3
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Standard Adaptor/Coupler
- Wilton Basic Turntable
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Dowel Rods Plastic set/4



- Wilton Comfort Grip Spatula Curved 22,5 cm
- Wilton Decorating Tip #032 Open Star Carded
- Wilton Extra Deep Round Cake Pan Ø 15 x 10 cm
- Wilton Extra Deep Round Cake Pan Ø 20 x 10 cm
- Wilton Extra Deep Round Cake Pan Ø 25 x 10 cm
- Wilton -Perfect Height- Rolling Pin 22,5cm
- Patisse Cake Side Scraper 20cm
- FMM Multi Ribbon cutter
- Dr. Oetker Fondant Smoother Set/2
- PME Cake Leveler Small -30 cm-
- PME Dowel Rods Wood pk/12

Step 1: Make the buttercream

Prepare 600 grams of FunCakes Mix for Buttercream in portions of 200 grams mix, 200 ml water, and 250 grams of unsalted butter. Then, flavour each portion with elderflower flavor paste.

TIP: Why make the buttercream in portions? Due to the large quantity required for the wedding cake, there is a high chance that the buttercream won't become fluffy. The mixer may not be able to blend everything properly. Therefore, it is always recommended to make it in small portions.

Step 2: Bake the cakes

Preheat the oven to 180°C (convection oven 160°C) and grease the baking pans with baking spray. Prepare 400 grams of FunCakes Mix for Sponge Cake as indicated on the package with 6 eggs and 40 ml water. Divide the batter between the 15 cm and 20 cm cake pans. Bake the cakes for about



30-35 minutes until done and immediately turn them out onto a cake rack to cool completely.

Prepare the remaining 400 grams of FunCakes Mix for Sponge Cake as indicated on the package. Spread the batter into the 25 cm cake pan. Bake the cake for about 40-45 minutes until lightly browned and done. Then, place it onto a cake rack and let it cool completely.

Step 3: Slice and fill the cakes

Place the 15 cm and 20 cm cakes separately on cake boards, optionally trimming the edges so they don't protrude from under the cake. Place the 25 cm cake on the drum before filling it.

TIP: Secure the bottom layer of the cake with a dollop of buttercream to prevent it from sliding off the board.

Slice each cake horizontally 2 to 3 times and fill them with a layer of buttercream and finely chopped fruit.

Step 4: Frost the cakes

Place the cakes on the turntable and frost the outside of each cake with buttercream. Smooth it out nicely using a side scraper. It's okay if the cake shows through; the buttercream serves as a sticking layer for your sugar paste. Chill the cakes in the refrigerator for about 30 minutes to firm up.



Step 5: Cover the wedding cake

Knead the covering paste until smooth in the amounts needed for the cake, and roll it out thinly on some FunCakes Magic Roll Out Powder. Use this to cover the cakes and smooth them out nicely with smoothers. Trim away the excess sugar paste with a sharp knife.

Step 6: Stack the cake

Stack the cakes on top of each other using hollow plastic dowels cut to size. Insert 6 dowels into the bottom cake and 4 into the 20 cm cake. Make sure the dowels are beneath the cake board of the next tier. Stack the cakes once they're dowelled. Optionally, spread some buttercream between the cakes and boards to prevent shifting.

Step 7: Pipe a decorative border

Prepare a piping bag with an adaptor and piping tip #032, and fill it with buttercream. Pipe a beautiful shell border along the edges of the 15 cm and 20 cm cakes.

Step 8: Create the sugar paste border

Knead a piece of sugar paste until smooth and knead some dried edible flowers into it. Roll it out into a long strip. Use the FMM Multi Ribbon Cutter to create a long, wide strip that fits precisely around the 25 cm cake. Attach this to the bottom edge of the 25 cm cake with some edible glue.

Step 9: Make the sugar paste drapes

For the drapes, roll out sugar paste very thinly. Cut out a rectangular piece about 12x25 cm. Place a wooden dowel almost to the bottom under the sugar paste. Shape the sugar paste around the dowel



with your fingers. Now, place a second dowel underneath, about 0.5 cm away from the first one, and shape this as well. Repeat until you have 4 dowels stacked on top of each other. Then, cut away the excess sugar past along the dowels with a sharp knife and fold the trimmed edge under the folds. Remove the wooden dowels. Gently press the folds together with a stroking motion. Pinch one end of the sugar paste together and roll the end flat with a rolling pin. Drape the piece onto the cake and secure it with some edible glue. Make as many drapes as you think you'll need.

Step 10: Decorate the wedding cake with fresh flowers

Melt the FunCakes Deco Melts according to the instructions on the package in the microwave in a microwave-safe bowl. Trim the flowers to the desired size and dip the ends into the melted Deco Melts. Let them harden in the refrigerator for 5 minutes. Carefully insert the flowers into the cake. Alternatively, you can insert the flowers into a dollop of buttercream piped onto the cake.

Step 11: Enjoy this delicious Flower Wedding Cake!