

















Wedding Cake

Would you like to make a cheerful wedding cake? Make this perfectly finished cake by following the instructions in this recipe. First bake the sponge cake with the FunCakes mix for sponge cake. Decorate the wedding cake with various colors of fondant for a festive effect. Finish the cake with several flowers on both sides.

Boodschappenlijstje

	JEM Tool 12, Petal Frill & Half Round 109SE012 €3.48		RD Essentials Edible Glue 50g RD9340 €4.07
	PME Flower Blossom Plunger Cutter set/4 FB550 €8.49		PME Deep Square Pan 20 x 20 x 7,5 cm SQR083 €13.68
	Patchwork Cutter Diamond Design PWDIAMOND €0.99		RD Essentials Tylo Powder 50g RD9300 €4.50
	PME Plastic Rolling Pin 22,5 cm PP86 €4.97		Dekofee Floral Tape -Middle Green- 12mm DF0731 €2.68
	Wilton Icing Color - Kelly Green - 28g 04-0-0046 €2.20		FunCakes Icing Sugar 900 g F10545 €4.67
	FunCakes Mix for Sponge Cake Deluxe 1 kg F10500 €5.94		FunCakes Mix for Buttercream 1 kg F10560 €6.37
	FunCakes Decorating Bags 30 cm pk/10 F85100 €2.68		FunCakes Sugar Paste Spring Green 250 g F20115 €2.42



JEM Blossom & Petal Former

109SE054
€5.60



FunCakes Sugar Paste Denim Blue 250g

F20180
€2.42



FunCakes Sugar Paste Pretty Pink 250g

F20190
€2.42



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.05

Bake three cakes (in the sizes 10, 15 and 20 cm) with the FunCakes mix for Sponge cake. Let the cakes cool down. Lubricate the cake with buttercream.

To make the topper, cut 3 sizes of flowers with the Water Lily plunger. Place them on a fast platform, coated with a bit of confection powder or cornstarch and frill the leaves with the petal frill. Place them in the Flower Former cups and let them dry for a couple of hours.

Place the biggest cake in the refrigerator so that the buttercream will harden. Take it from the refrigerator just before coating it. Unroll the blue fondant and coat the cake. Gently press the Patchwork Diamond cutter in the sides to make a pattern. If you like, deepen the lines with the Cutting Wheel,. Press a small hole in the pattern, where the diamonds cross, with the back side of a brush. Glue red sugar pearls in them with a bit of edible glue.

Coat the plate with green fondant and place the blue cake on top. Cut or slice 4 dowel rods on the same height as the cake and shove the in the cake. Make sure they all have the same length, or the cake will get crooked. Now coat the middle cake with the pink fondant, using the fold-technique that is used on the Valentines cake of 2011.

Put four dowels in the cake and place it on top of the blue cake. When you're finished, coat the smallest cake with light green fondant and place it on top. Dowels aren't needed. Cut various sizes of white flowers. Attach them to the corners of the cake with green icing. Glue a red pearl in the heart of the flower. Placing different sizes of flowers on top of each other also gives a nice effect. To make leaves, attach tip no. 352 to the icing bag. To build the topper, place the dried flowers on top of each other with a bit of edible glue, starting from the largest to the smallest. Pierce a small hole in the heart. Bind the stamen together with a firm piece of tape, coat them with some glue and sprinkle them with sparkles. Stick the bundle in the hole, in the heart of the flower. Place the topper on the cake. Glue a ribbon to the side of the plate.

Tip: instead of the Flower Former, you can also use an empty egg box to make the flowers get that round form. Coat the egg box with some foil for hygiene.