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Wedding cake with lace

This romantic wedding cake was created by @zeffacreations, featuring edible lace along the sides and stunning fondant flowers. It looks absolutely amazing but it's just as delicious as it is beautiful! The inside is filled with passion fruit mousse and lemon curd, offering a sweet yet refreshing flavor that's perfect for a spring or summer wedding.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
1kg

F10500
€5.59



FunCakes Mix for Buttercream 1kg

F10560
€6.36



FunCakes Sugar Paste Bright White
1kg

F20500
€7.59



Colour Mill Oil Blend Eucalyptus 20ml

CMO20EUC
€6.49

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Colour Mill Oil Blend Sage 20ml

CMO20SGE
€6.49



Wilton Icing Color Black 28g

04-0-0037
€2.59



FunCakes Cake Board Round Silver
Ø20cm

F80620
€1.29



FunCakes Cake Board Round Silver
Ø25cm

F80630
€1.55



FunCakes Cake Drum Round White
Ø30,5cm

F81085
€2.95



Wilton Performance Pans Round Cake
Pan Ø15cm

191002563
€9.25



Wilton Performance Pans Round Cake
Pan Ø20cm

191002565
€10.15



Wilton Performance Pans Round Cake
Pan Ø25cm

191002569
€12.25



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59



FMM Cutter The Easiest Rose Ever

CUTROSEV
€7.45



Patisse Cake Leveler 31cm

P01792
€7.19



PME Flower Pics Medium pk/12

FP301
€4.05

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Ingredients

- 1,6 kg FunCakes Mix for Sponge Cake Deluxe
- 800 g FunCakes Mix for Buttercream
- FunCakes Rolfondant Bright White
- Colour Mill Oil Blend Eucalyptus
- Colour Mill Oil Blend Sage
- Wilton Icing Color Black
- FunCakes Bake Release Spray
- 150 ml water for sponge cakes+ 800 ml water for buttercream
- 26 eggs
- 1 kg unsalted butter

For the lemon curd:

- 4 eggs
- 150 g sugar
- 100 ml fresh lemon juice (2 or 3 lemons)
- 1 tablespoon lemon zest
- 100 g unsalted butter

For the passion fruit mousse:

- 150 ml passion fruit purée
- 50 g sugar
- 200 ml heavy cream
- 100 g mascarpone
- 1 teaspoon cornstarch



- 1 tablespoon water

Necessities

- Wilton Performance Pans® Round Cake Pan Ø 25 cm
- Wilton Performance Pans® Round Cake Pan Ø 20 cm
- Wilton Performance Pans® Round Cake Pan Ø 15 cm
- FunCakes Cake Drum Round Ø30.5 cm - White
- FunCakes Cake Board Round Ø25 cm - Silver
- FunCakes Cake Board Round Ø20 cm - Silver
- FMM Cutter The Easiest Rose Ever
- The Baked Studio Dried Flower Box Ruscus Gold
- PME Flower Pics Medium pk/12
- 2 x Wilton Dowel Rods Plastic set/4
- Patisse Cake Leveler 31 cm

Step 1: Bake the sponges

Preheat the oven to 180°C (160°C for a fan oven) and grease the baking tins using FunCakes Bake Release Spray.

Prepare 1.6 kg of FunCakes Mix for Sponge Cake Deluxe according to the instructions on the package. Gently fold the batter into the baking tins and bake the sponges for approximately 30-35 minutes. Repeat this process twice for each tin. Once baked, turn the sponges out onto a wire rack and allow them to cool completely.



Step 2: Make the fillings

Lemon curd

In a heatproof bowl, whisk together the eggs, sugar, lemon juice, and lemon zest. Place the bowl over a saucepan of gently simmering water, ensuring the bottom of the bowl does not touch the water.

Stir continuously with a whisk or spatula until the mixture thickens slightly. Remove from heat and stir in the diced butter. Continue mixing until the butter has fully melted and is incorporated.

Tip: For extra stability as a cake filling, mix 1 teaspoon of cornstarch with a little water and add this to the mixture while heating.

Optional: Strain the lemon curd through a fine sieve to remove any bits of cooked egg or zest.

Pour the lemon curd into a bowl and cover it with plastic wrap, placing the wrap directly on the surface to prevent a skin from forming. Let it chill in the fridge for 2 hours.

Passion fruit mousse

Gently heat the passion fruit purée with sugar in a saucepan until the sugar is fully dissolved.

Mix 1 tablespoon of cornstarch with 1 tablespoon of water to make a slurry, then stir it into the warm purée. Simmer for 1-2 minutes until slightly thickened. Remove from heat.

Optional: Add some lime zest for an extra fresh touch.

Buttercream



Prepare the FunCakes Buttercream Mix according to the package instructions and allow it to set for at least 1 hour at room temperature. In a separate bowl, whip unsalted butter for about 5 minutes until creamy. Gradually add the prepared mixture in parts, mixing well between each addition.

Step 3: Fill the cake

Using a cake leveler, slice each sponge twice horizontally. Fill each layer alternately with lemon curd, passion fruit mousse, and buttercream.

Step 4: Decorate and stack the cakes

Cover the outside of each tier with buttercream. Leave the slightly rough edges on top for a rustic finish, as shown in the photo. Let the tiers chill in the fridge for 30 minutes. Then decorate the sides with edible lace using a lace mat of your choice, such as from Cake Lace.

Tip: To minimize sponge imperfections, apply a thin crumb coat of buttercream first. Chill the cake for one hour, then apply a second layer for a smoother finish.

Place the largest sponge on a drum and insert appropriately sized dowels into each tier for extra support. Stack the cakes from largest to smallest, using cake boards and dowels between each layer.

Use FunCakes Bright White Rolled Fondant to create the sugar flowers. Colour them with Colour Mill food colouring in Eucalyptus and Sage, adding a touch of black if needed to achieve the desired shade. Insert the sugar flowers and the gold *Ruscus* from The Baked Studio Dried Flower Box into the cake using PME Flower Pics.

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This recipe was made possible in collaboration with [@zeffacreations](#).