



## Spectacular weddingcake

Winter wedding coming up? This spectacular wedding cake suits perfectly in a wintery theme!

## Boodschappenlijstje



Rainbow Dust Essentials Edible Glue  
25g  
RD9345  
€2.95



PME Extra Deep Round Cake Pan  
Ø10x10cm  
RND044  
€7.95



PME Extra Deep Round Cake Pan  
Ø15x10cm  
RND064  
€11.29



PME Extra Deep Round Cake Pan  
Ø20x10cm  
RND084  
€16.69



PME Extra Deep Round Cake Pan  
Ø25x10cm  
RND104  
€23.25



PME Brush Craft set/5  
CB1007  
€7.39



Wilton Standard Adaptor/Coupler  
03-3139  
€1.35



Renshaw Extra Fondant White 1kg  
R02834  
€8.68



FunCakes Mix for Royal Icing 900g  
F10555  
€7.19



FunCakes Mix for Sponge Cake Deluxe  
1kg  
F10500  
€6.99



FunCakes Decorating Bags 30cm pk/10  
F85100  
€3.25



FunCakes Cake Drum Round Baby Blue  
Ø30,5cm  
F80900  
€3.99



Other materials:

- 60 ml water

Work description:

This cake is for 60-80 persons.

Prepare 4 sponge cakes of 10 cm high and 10, 15, 20 and 25 cm intersection. Take a look here or on the package for the preparation method. Fill the sponge cakes as you wish, cover these and the drum with the white fondant and place them on top of each other. Then start with making all the decorations using the moulds and let them dry.

Add 60 ml of water to the 500 grams of sifted mixture for Royal Icing with a stiff consistency. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. (If using a hand-held mixer be careful to ensure that it does not jam!)

Place the Wilton coupler in a decorating bag and put nr. 44 on it. Fill the decorating bag with royal icing and create scrolls on the edges of the cake by piping rotatingly. Place number 43 on the coupler and create a smaller scroll above the scroll you already made. Then put the number 2 on the coupler and create a line above the scrolls. Let it dry.

Stick all the decorations you've made on the cake and paint them very precisely with the silver metallic paint. Note: don't start painting until you've placed the decorations on the cake. When you paint the decorations before you've put them on the cake, your fingers will leave spots of paint on the cake.