

de leukste taarten shop



Sweet Table Cake

This lovely Sweet Table Cake will stand in the spotlight! This cake is built of several sizes cakes, but can also be made with real and a part of dummy cakes.

Boodschappenlijstje



FMM Cutter Straight Frill no. 1

CUTFRL1
€4.99



PME Dowel Rods Wood pk/12

DR1008
€4.09



Patisse Disposable Piping Bags 41cm
pk/24

02435
€5.85

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Other materials:

- Covered round cakes in various pink colours
 - 1x 25 cm, 10 cm hoog
 - 1x 20 cm, 7 cm hoog
 - 2x 15 cm, 7 cm hoog
 - 1x 10 cm, 7 cm hoog
- Print of classic lady face (Deleukstetaartenprints.nl)

Stack the cakes together, use dowel rods and cake boards.

Make a bow by kneading 200 gram white fondant well and roll it out thinly. Cut with the multi ribbon cutter a strip of 3 cm wide and 16 cm long. Fold the ends thereof to the middle and squeeze them together so you get a taper. Cut a piece of 2 x 3 cm and fold it to the middle. Let the bow dry, possibly with a bit of kitchen paper in the loops bulb to leave them. If the bow is dry you spray it first with the pearl spray and then with the glaze to fix and then the pearl spray.

Roll for the list, the fondant thinly and cut out the oval cutter a smooth edge and the other side of the plug scalloped. Stick them together, use the frill cutter straight to create a scalloped edge. Use the fondant mold from Wilton to make the curls and place it over the edge. Paint the whole silver and let dry. When it is completely dry you can with a thin layer of piping gel slices in the portrait. Spray the whole with the glaze spray.

Knead for the garter a little white fondant well and roll it out. Turn on the multi ribbon cutter to its widest position, and make a strip which is large enough to fit the cake. Cover with plastic wrap. Remove the small rings between the wheels and make such a narrow strip. Take the third a narrow strip with a broad ring. Frill the two widest strips with Bulbulous the cone till the edge is wavy.

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Paste them to each other and place the smallest strip on top. Spray the garter with pearl spray and then with the glaze. Once it is dry you can stick it on the 20 cm cake. Make a brooch with the brooch mold, paint it silver and place it on the cake.

Add 12 ml water to 100 ml mix for royal icing. 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 tip in the bag and fill it with the icing.

Make of dark pink fondant a pearl border and place it on the bottom of the 15 cm cake. Use the icing to place dots every 3 cm on the bottom cake. Then make lines with the icing from the top to the bottom as shown on the picture. At last, place the picture frame, the bow and the flower on the cake.

[Click here](#) for the description of the flower.