



Wedding Cake Gold with rice paper decorations

A wedding cake is one of the most important things at a wedding. Therefore, ensure a magical wedding with this golden wedding cake from FunCakes! With all the golden details, this cake is perfect for a luxurious look during a wedding. To finish it off, the cake is decorated with rice paper that contains gold accents.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g
F10100
€3.96



FunCakes Mix for Enchanted Cream®
450g
F10130
€5.88



FunCakes Bake Release Spray 200ml
F54100
€4.99



FunCakes Metallic Spray Bright Gold
100ml
F41405
€8.89



FunCakes Metallic Food Paint
Gold 30ml
F45180
€5.16



FunCakes Flavour Paste Lemon Zest
100g
F56355
€5.89



FunCakes Covering Paste White 500g
F20800
€5.99



FunCakes Decorating Bags 41cm pk/10
F85110
€3.79



FunCakes Cake Card Round Gold/Silver
Ø15cm pk/3
F80400
€1.75



Wilton Standard Adaptor/Coupler
03-3139
€1.35



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm
03-3136
€6.85



Wilton Dowel Rods Plastic set/4
05-0-0028
€3.59



Wilton Decorating Tip Open Star #032
02-0-0155
€1.35



Wilton Decorator Preferred Deep
Round Cake Pan Ø20x7,5cm
03-0-0034
€11.05



Wilton Decorator Preferred Deep
Round Cake Pan Ø15x7,5cm

03-0-0035
€9.65



Wilton Cake Leveler 25cm

03-3105
€11.49

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 400 g
- FunCakes Mix for Enchanted Cream®200 g
- FunCakes Flavour Paste Lemon Zest
- 1 kg FunCakes Covering Paste White
- FunCakes Metallic Food Paint Gold
- FunCakes Metallic Spray Bright Gold
- FunCakes Bake Release Spray
- FunCakes Magic Roll Out Powder
- Rice paper sheet
- 200 ml milk
- 40 ml water
- 6 eggs (approx. 300 g)
- Lemon curd
- Gypsophila

Supplies

- FunCakes Decorating Bags
- FunCakes Cake Cards Gold/Silver Round 15 cm
- Wilton Standard Adaptor/Coupler
- Wilton Decorator Preferred® Deep Round Pan Ø 15x7,5cm
- Wilton Decorator Preferred® Deep Round Pan Ø 20x7,5cm
- Wilton Decorating Tip #032 Open Star Carded
- Wilton Cooling grid
- Wilton Small Cake Leveler -25cm-
- Wilton Dowel Rods Plastic set/4
- Wilton Rolling Pin 50 cm
- Wilton Parchment Paper
- Cling Film

Make the rice sheet decoration a day in advance, it should be thoroughly dry!

Step 1: Make the dried rice sheets

In a shallow flat dish with a raised rim, put a layer of water. Place the rice sheets in this until soft. Crumple a sheet of parchment paper and straighten it slightly. Lay the soft rice sheets in the shape you want on the baking paper and let it air dry for 1 day.

Step 2: Color the dried rice sheets gold

Put a little gold paint on a saucer and make a loose wad of a piece of cling film. Lightly dip this wad in the paint and make edges of some of the dried rice sheets gold. Spray the rest of the dried rice sheets gold with the metallic spray.

Step 3: Bake the sponge cakes

Preheat the oven to 180°C (convection oven 160°C) and spray the baking pans with Bake Release

Spray

Prepare 400 g FunCakes Mix for Sponge Cake Deluxe as indicated on the package and divide between the two baking pans. Bake the cakes for about 30-35 minutes and let the cake cool down by using a cooling grid.

Step 4: Make the Enchanted Cream®

Prepare 200 g FunCakes Mix for Enchanted Cream® as indicated on the package and flavour with the lemon zest flavour paste.

Step 5: Cut and fill the sponge cakes

Cut the cakes 2 times with the cake leveler and fill with lemon curd and Enchanted Cream®. Coat the outside of the biscuits with a thin layer of cream and leave to set in the fridge.

Step 6: Line the cakes

Knead the covering paste smoothly and roll it out on magic roll out powder and line the two cakes with it. Stack the cakes on top of each other using a cake board cut to size for the 15 cm cake and dowels cut to size for the 20 cm cake. If necessary, spread a little cream between the two cakes against sliding.

Step 7: Decorate the cakes

Put what cream you have left in a decorating bag with a coupler and decorating tip #032 and make a scalloped edge around the stack seam of the 2 cakes.

Again, put a little gold paint on a saucer and make a loose wad of a piece of cling film. Lightly dip the wad of plastic wrap in the paint and decorate part of the cakes with it.

Stick the dried rice sheets overlapping with a little cream against the cakes and stick some plaster between the sheets.

Step 8: Enjoy this beautiful Wedding Cake!

This recipe is made possible by FunCakes