

de leukste taarten shop



Champagne Coloured Wedding Cake

With the instructions in this recipe you can make this beautiful wedding cakes, which is made with different cake decorations techniques. We have made a stacked cake, but you can also make a one layer cake.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
1kg

F10500
€6.99



FunCakes Mix for Cookies 500g

F10110
€4.75



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Icing Sugar 900g

F10545
€5.89

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FunCakes Marzipan Natural 1:4 1kg

F28185
€13.65



FunCakes Chocolate Melts White 350g

F30115
€9.25



FunCakes Mix for Bavarois Natural 150g

F54335
€5.25



Wilton Icing Color Ivory 28g

04-0-0040
€2.59



LorAnn Super Strength Flavor Sparkling Wine 3,7ml

L0550
€2.19



Rainbow Dust Essentials Edible Glue 25g

RD9345
€2.95



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Round #012

02-0-0138
€1.65



JEM Tool 12 Petal Frill & Half Round

109SE012
€4.19



Culpitt Floral Wire White 24 Gauge set/50

1384W
€5.49



FMM Cutter 5 Petal Rose 50mm

CUTROP50
€3.55



PME Flower Foam Pad

FFP573
€3.95

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PME Dowel Rods Bamboo pk/12

DR1007
€3.75



PME Deep Round Cake Pan Ø15x7,5cm

RND063
€9.59



PME Deep Round Cake Pan Ø25x7,5cm

RND103
€18.35



PME Deep Round Cake Pan Ø20x7,5cm

RND083
€13.99



PME Cake Leveler Small 25cm

CL12
€5.79



PME Plunger Cutter Daisy Marguerite set/4

DA634
€12.49



Ingredients

- FunCakes Mix for Sponge Cake Deluxe 780 g
- FunCakes Mix for Cookies 500 g
- FunCakes Mix for Buttercream 250 g
- FunCakes Icing Sugar
- FunCakes Sugar Paste Bright White 250 g
- FunCakes Marzipan Natural 1:4 950 g
- FunCakes Chocolate Melts White
- FunCakes Mix for Bavarois Natural 120 g
- FunCakes Mix for Dip 'n Drip White
- Wilton Icing Color - Ivory -
- LorAnn Super Strength Flavor - Sparkling Wine -
- RD Essentials Edible Glue
- 450 grams of butter
- 13 eggs (about 650 grams)
- 508 ml water
- 180 ml lukewarm water
- 750 ml whipped cream
- Raspberry jam

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Decorating Tip #012 Std Round Carded
- JEM Tool 12, Petal Frill & Half Round
- Culpitt Floral Wire White set/50 -24 gauge-
- Karen Davies Siliconen mould - Brooch



- FMM Ball tools L/S
- FMM 5 petal Rose cutter 50mm
- PME Flower Foam Pad
- PME Dowel Rods Bamboo pk/12
- PME Deep Round Cake Pan Ø 15 x 7,5cm
- PME Deep Round Cake Pan Ø 25 x 7,5cm
- PME Deep Round Cake Pan Ø 20 x 7,5cm
- PME Cake Leveler Small -30 cm-
- PME Daisy Marguerite Plunger Cutter set/4
- Baking Paper

We start by making the decorations, which you can make well in advance. Once they are dry, it's best to store them on a layer of kitchen paper in a cardboard cake box.

Step 1: Make the sugar paste decorations

Knead 250 grams of white sugar paste well for the flowers and divide it into three parts. Color the sugar paste in three different shades using ivory food coloring, from nearly white to caramel. Roll the sugar paste out thinly on a bit of powdered sugar and cut three flowers from each color.

Place the flowers you are not working with under a plastic folder or bag. Place a flower on the flower foaming pad and use the ball tool to roll over the edges until the flower starts to wave. Gently press in the center of each petal to make it slightly concave. Place the flower in the flower forming cup and continue with the next one. Stick three flowers together in different orders. Use the Karen Davies mold to make the center of the flower and dust it with bronze dust. Stick the center in the middle of the flower.



Now use the daisy cutter to cut out two different sizes of flowers. Frill the petals of these flowers carefully with the frill tool. Place the flowers on a bit of powdered sugar and roll the tool back and forth over each petal. Make sets of three different colors. Let the flowers dry thoroughly.

Step 2: Make the cookie dough

Prepare 500 grams of FunCakes Mix for Cookies as indicated on the package.

Step 3: Bake the biscuits

For this tiered cake, we will bake three cakes: one of 15 cm, one of 20 cm, and one of 25 cm. The preparation method for each cake is the same; only the baking time and the amount of ingredients differ.

- 15 cm cake: 200 grams of biscuit mix, 3 eggs (approximately 150 grams), and 20 ml water.
Baking time: 25-30 minutes.
- 20 cm cake: 250 grams of biscuit mix, 4 eggs (approximately 200 grams), and 25 ml water.
Baking time: 30-35 minutes.
- 25 cm cake: 330 grams of biscuit mix, 5 eggs (approximately 250 grams), and 33 ml water.
Baking time: 35-40 minutes.

Ensure all ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix the biscuit mix, eggs, and water in a bowl. Beat the batter for 7-8 minutes at high speed, then mix for another 2-3 minutes at low speed. Fill the greased baking pans (1/2 to 2/3 full) and bake the cake. Do not open the oven door during baking! The cake is done when it feels resilient. Remove from the baking pan immediately after baking and let it cool on a rack.



Step 4: Bake the cookie base

Cut out circles from baking paper to the size of the baking pans. Place the baking paper circles in the greased baking pans. Roll the cookie dough thinly (maximum half a centimeter), cut out circles, and place them in the baking pans. Bake the cookie base in a preheated oven at 180°C (convection oven 160°C) for about 12 minutes, ensuring they do not become too dark. Let them cool completely after baking.

Step 5: Make the buttercream

Prepare the buttercream by mixing 250 grams of buttercream mix with 250 ml of water and let it set for at least 1 hour at room temperature. Whip 300 grams of unsalted (cream) butter for about 5 minutes until creamy. Gradually add the buttercream mixture to the butter, mixing well between each addition. Mix until smooth (about 10 minutes). Melt 150 grams of white chocolate melts in the microwave, let them cool slightly, and stir them into the buttercream. Snip a corner off the piping bag and place tip #12 in it. Fill the piping bag with two tablespoons of buttercream.

Step 6: Make the filling

Fill a bowl with the jam and stir it well. Whip the 750 ml of cream until semi-stiff. Mix 120 grams of bavarois mix with 180 ml of lukewarm water and gently fold this mixture into the whipped cream. Add champagne flavoring to taste. Let it set in the refrigerator for about 10 minutes.

Step 7: Fill the biscuits

Cut the biscuits into thin layers of about one centimeter using the cake saw. Place the cookie bases on the cake boards and spread a thin layer of jam on them. Place a layer of biscuit on each cookie



base. Pipe a border of buttercream around the edge of the biscuit. Fill the inside with bavarois. Place the next layer of biscuit on top and spread with a thin layer of jam, then a thin layer of buttercream. Continue layering until all the biscuit layers are used and filled. Let the cakes cool and set in the refrigerator for at least 2 hours.

Step 8: Color the fondant glaze and marzipan

Heat the fondant glaze to 35°C in the microwave or au bain-marie. Color it champagne with ivory food coloring. Knead the marzipan well and also color it champagne.

Step 9: Cover with marzipan

Remove the cakes from the refrigerator and spread a thin layer of buttercream on them. Roll out the marzipan on a layer of powdered sugar and cover the cakes with it. For the 15 cm cake, you need 250 grams of marzipan, for the 20 cm cake 300 grams, and for the 25 cm cake 400 grams.

Step 10: Cover the biscuit with fondant glaze

Place the cakes on a rack and pour the fondant glaze over them. Ensure everything is covered quickly and let the cakes dry for half an hour in a cool place. Then place them in a cardboard box for about half a day to harden.

Step 11: Stack the biscuits

Place the cakes on their boards and cut the dowels to size for the 25 cm and 20 cm cakes, 4 per cake. Insert the dowels into the cake so that the separator plates fit well together. Carefully stack the cakes on top of each other.



Step 12: Decorate the tiered cake

Use a bit of glaze to stick the decorations onto the cake. Wrap a layer of brown flower tape around the flower wires and dust them with bronze dust. Twist them around a rolling pin to create curls and stick them behind the flowers.