



## Yes, I do... Wedding Cake

Yes, I do! On this Wedding Cake the life story of the newlyweds is told! Not only great for weddings, but also great on an engagement party. In this recipe we explain everything step by step to you.

## Boodschappenlijstje

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|   | <p>FunCakes Mix for Sponge Cake Deluxe<br/>1kg</p> <p>F10500<br/>€5.59</p>                |   | <p>FunCakes Sugar Paste Hot Pink 250g</p> <p>F20185<br/>€2.85</p>                      |
|  | <p>FunCakes Sugar Paste Baby Blue 1kg</p> <p>F20550<br/>€9.49</p>                         |  | <p>Callebaut Chocolate Callets White 1kg</p> <p>CB424706<br/>€21.55</p>                |
|  | <p>Rainbow Dust Essentials Edible Glue<br/>25g</p> <p>RD9345<br/>€2.85</p>                |  | <p>Crisco Shortening All-Vegetable 450g</p> <p>23913<br/>€11.65</p>                    |
|  | <p>Renshaw Flower &amp; Modelling Paste<br/>Dahlia Black 250g</p> <p>R01872<br/>€5.69</p> |  | <p>Wilton Recipe Right Non-Stick Cooling<br/>Grid 40x25cm</p> <p>03-3136<br/>€6.85</p> |
|  | <p>Wilton Cake Leveler 25cm</p> <p>02-0-0129<br/>€4.15</p>                                |  | <p>Wilton Extra Deep Round Cake Pan<br/>Ø15x10cm</p> <p>129001701<br/>€8.79</p>        |
|  | <p>Wilton Extra Deep Round Cake Pan<br/>Ø17,5x10cm</p> <p>129001702<br/>€9.59</p>         |  | <p>Wilton Extra Deep Round Cake Pan<br/>Ø20x10cm</p> <p>129001703<br/>€11.99</p>       |
|  | <p>PME Dowel Rods Plastic 31cm pk/4</p> <p>DR125<br/>€4.45</p>                            |  | <p>PME Palette Knife Mini 15cm</p> <p>PK1010<br/>€4.15</p>                             |

## Ingredients

- FunCakes Mix for Sponge Cake Deluxe 750g
- FunCakes Sugar Paste Hot Pink
- FunCakes Sugar Paste Baby Blue
- Callebaut Chocolate Callets -White-
- RD Essentials Edible Glue
- Renshaw Flower & Modelling Paste -Dahlia Black-
- Crisco Shortening
- 200 ml whipping cream
- 12 eggs
- 75 ml water

## Supplies

- Patchwork Cutter Wedding Silhouette Set
- Patchwork Cutter Countryside Silhouette Set
- Patchwork Cutter Family Silhouette Set
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Taartzaag / Cake Leveler -25cm-
- Wilton Extra Deep Round Cake Pan Ø 15 x 10 cm
- Wilton Extra Deep Round Cake Pan Ø 17,5 x 10 cm
- Wilton Extra Deep Round Cake Pan Ø 20 x 10 cm
- PME Plastic Dowel Rods (31 cm) Pk/4
- PME Plain Edge Side Scraper
- PME Palette Knife Straight Blade -23 cm-
- PME Mini Palette Knife
- Styrofoam heart 10 cm 3x
- Skewer

**Make the topper at least two days in advance so it can dry properly.**

### Step 1: Make the topper

Cut out the bride and groom twice with the cutter, and turn one of them over. Brush it with edible glue. Place two skewers on top, one on the man and one on the woman. Then place the other bride and groom exactly on top of it.

Cut out mini Marguerites with black and stick them on the bride's skirt. Let the whole thing dry lying flat for at least 48 hours.

### Step 2: Make the ganache

Make the ganache at least 12 hours in advance. Bring 200 ml of cream to a boil and turn off the heat. Stir in 600 grams of chocolate melts and mix until all the melts are melted. Let the ganache set for at least 12 hours on the counter.

### **Step 3: Bake the biscuits**

Preheat the oven to 175°C (convection oven 160°C). Use the ingredients at room temperature. Prepare 750 grams of FunCakes Mix for Biscuit Deluxe as indicated on the package. Grease the three baking pans and divide the batter among the three pans. Bake the biscuits for 30-35 minutes, immediately turn out onto a cake rack after baking, and let them cool completely.

### **Step 4: Cut and fill the biscuits**

Cut the biscuits into two or three layers with the cake saw and fill as desired.

### **Step 5: Make the sugar paste hearts (optional)**

Insert a skewer into the bottoms of the styrofoam hearts so you can hold them by the skewer. Knead the pink sugar paste well and roll it out thin. Brush the hearts with Crisco and cover them with the pink sugar paste. Place the hearts in a piece of oasis or styrofoam to set them aside.

Roll out the remaining pink sugar paste thin again. Use the mini Marguerite plunger to cut out flowers, brush glue on the pink heart, and press the flowers directly from the plunger onto the heart. If you want the petals to stand up more, press into the center of the flower with the back of a paintbrush. Cover the hearts completely with flowers and let them dry. This can be done well in advance.

### **Step 6: Apply a layer of ganache to the biscuits**

Place the cakes on the matching boards and cover them with a thin layer of white ganache. Use the side scraper to smooth the sides and top, creating a nice sharp edge. Refrigerate the cakes for half an hour, then apply a second layer. Ensure this layer is also smooth and sharp. Return them to the refrigerator, removing only the one you are working on.

### **Step 7: Cover the biscuits with sugar paste**

Knead the blue sugar paste well and roll it out. Brush the ganache on the cake with a damp brush, ensuring no water droplets are visible. Cover the first cake with the sugar paste. Use the flexi-smoothers to smooth the sugar paste. By moving the straight smoother upward while simultaneously moving the flexi-smoother over the top of the cake, you pull the fondant together, forming a nice sharp edge. Do this for all three cakes.

Cut the dowels to the height of the cake and insert four into the 20 cm and four into the 17.5 cm cakes. Refrigerate them again.

### **Step 8: Decorate the cake**

Apply a thin layer of Crisco on your work surface, knead the black flower paste well, and roll it out paper-thin. Let the paste stick to the Crisco on the surface. Choose the patchwork cutters that match



the cake (following the photo), apply a very small amount of Crisco to them, and press them firmly into the paste. Lift them very carefully. Remove the excess paste but leave the image for 10 minutes to harden slightly.

Then carefully turn it over and apply some glue to the back. Stick the image onto the cake. Complete the scenes this way. Finally, stack the cakes on top of each other and attach the hearts by inserting the skewers into the cake. Optionally, you can secure them with a bit of royal icing. Finally, gently place the topper on the cake.