



Wedding Cake with Edible Flowers

Planning to make a wedding cake for a spring or summer celebration? Then this recipe is just what you need! This elegant cake shines with its fresh colours and stunning edible flowers from FunCakes, adding a romantic and stylish touch. It's a true showstopper that's guaranteed to impress your guests!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g

F10100
€4.95



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Edible Wafer Flowers Deluxe
Rose Pastella Yellow/Orange Ombre
Large pk/1

F53835
€6.49



FunCakes Crispy Choco Pearls -
Metallic Gold 60g

F53385
€4.39



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



Wilton Basic Turntable

03-3120
€11.65



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59



FunCakes Covering Paste 500g White

F20800
€5.99



FunCakes Edible Wafer Flowers Deluxe
Pompom/Daisy Mix Medium pk/12

F53895
€9.99



FunCakes Flavour Paste Orange 120 g

F56305
€5.89



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Taartkartons Goud/Zilver
Rond 15 cm pk/3

F80400
€2.19



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



Wilton Comfort Grip Spatula Curved
22,5 cm

03-3133
€5.95



Wilton Decorating Tip #032 Open Star
Carded

02-0-0155
€1.69



Wilton Small Cake Leveler -25cm-

03-3105
€11.49



Wilton Extra Deep Round Cake Pan Ø
15 x 10 cm

129001701
€10.99



Wilton Extra Deep Round Cake Pan Ø
20 x 10 cm

129001703
€14.99



Wilton -Wide Glide- Rolling Pin 50cm

02-0-0197
€28.19

Ingredients

- 400 g FunCakes Mix for Sponge Cake Deluxe
- 400 g FunCakes Mix for Buttercream
- FunCakes Flavour Paste Orange
- FunCakes Crispy Choco Pearls - Metallic Gold
- 1 kg FunCakes Covering Paste White
- FunCakes Edible Wafer Flowers Deluxe Rose Pastella Yellow/Orange Ombre Large pk/1
- FunCakes Edible Wafer Flowers Deluxe Pompom/Daisy Mix Medium pk/12
- FunCakes Bake Release Spray
- 40 ml water + 400 ml water
- 500 g soft unsalted butter
- 6 eggs

Necessities

- FunCakes Decorating Bags 41 cm
- FunCakes Cake Boards Gold/Silver Round 15 cm pk/3
- Wilton Extra Deep Round Cake Pan Ø 20 x 10 cm
- Wilton Extra Deep Round Cake Pan Ø 15 x 10 cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Basic Turntable
- Wilton Comfort Grip Spatula Curved 22,5 cm
- Wilton Dowel Rods Plastic set/4
- Wilton Decorating Tip #032 Open Star
- Wilton Taartzaag / Small Cake Leveler -25cm
- Wilton -Wide Glide- Rolling Pin 50cm

Step 1: Bake the Sponge Cakes

Preheat the oven to 180°C (160°C for a fan oven) and grease two Wilton Extra Deep Baking Pans with FunCakes Bake Release Spray.

Prepare 400 g of FunCakes Mix for Biscuit Deluxe with 6 eggs and 40 ml of water, following the instructions on the package. Divide the batter evenly between the two pans and bake the sponges for about 30-35 minutes until golden brown and cooked through. Turn them out onto a cooling rack immediately after baking and let them cool completely.

Step 2: Make the Buttercream

Prepare 400 g of FunCakes Mix for Buttercream with 400 ml of water and 500 g of softened unsalted butter, following the instructions on the package. Flavour the cream with FunCakes Orange Flavour Paste.

Cut each sponge cake into three even layers using the Wilton Cake Leveler, and fill them with buttercream. Also cover the outside of each cake with a thin layer of buttercream and let them firm up in the fridge.

Step 3: Decorating

Knead the FunCakes Covering Paste until smooth, roll it out to about 2 mm thickness, and cover



both cakes with it.

Insert four Wilton Dowel Rods into the bottom tier and trim them to the correct height. Spread a bit of buttercream on top, between the dowels. Place the smaller cake—on a cut-to-size FunCakes Cake Board—on top of the dowelled bottom tier. The buttercream helps hold the top tier in place and prevents sliding.

Fit a FunCakes piping bag with Wilton Tip #032 and fill it with buttercream. Pipe a beautiful shell border along the edges of the cake and press in some FunCakes Gold Choco Pearls here and there for a touch of sparkle.

Attach large and small FunCakes Wafer Flowers to the cake using small dabs of buttercream. Let the cake chill in the fridge so the buttercream can set and hold the flowers firmly in place.

This recipe is made in collaboration with FunCakes.