

de leukste taarten shop



Classic wedding cake with a twist

Make a beautiful classic wedding cake with many lovely flowers! In this recipe we explain you step by step how to make this cake full with flowers.

Boodschappenlijstje



Culpitt Floral Wire White 20 Gauge set/20

1382W
€4.95



FMM Cutter 5 Petal Rose 75mm

CUTROP75
€4.19



FMM Cutter 5 Petal Rose 65mm

CUTROP65
€3.59



PME Flower Foam Pad

FFP573
€3.95

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JEM Tool 12 Petal Frill & Half Round

109SE012
€4.19



Rainbow Dust Essentials Edible Glue
25g

RD9345
€2.95



Culpitt Floral Wire White 26 Gauge
set/50

1386W
€4.85



Silikomart Sugarflex Veiner Mini Flower

SLK805
€12.05



Other materials:

- Wire cutter
- Cornflour
- Large smooth and sharp knife

Please note! This is a cake topper of dummies. We advise you to place this cake topper on a real cake of 30 and 35 cm. Because the flowers are all made of gumpaste, this is too heavy to place in a real cake.

Dummies:

Cut with a sharp knife the dummies in half. Lubricate the dummies with piping gel and cover them with white fondant. Use the multi-ribbon cutter to create a border for along the bottom of the cake. Fill Karen Davies mold with some pearl white powder and press the fondant in the mold. Remove the figure and place this along the sides of the cake. Stack the dummies with the pics and some piping gel on each other. You can also cover the drum with fondant before you place the dummies on top.

Buttercup:

Cut the white 20 gauge with the wire cutter in three. Color two pieces gumpaste in soft pink and soft green with the color right colours. Make ten balls the size of a cone in pink and ten in soft green. Dip the tip of the wire into the edible glue and push the balls gumpaste it and let it dry for at least 24 hours. After drying roll the gumpaste on cornstarch very thin and stab you with the five-petal flower cutter by 2 times the shapes. Put this in a foam pad and make the edges slightly thinner by moving a ball over tool. Stick the two layers to the ball and let dry upside down on the flower rack.

Rose:

Cut the 26 gauge into three pieces and attach to the ends a tiny hook. Color two pieces gumpaste in



light and darker pink. Make at least ten cones in light and ten in dark pink. (A cone has a ball with a dot it). Dip the wire to the side brackets into the edible glue and push it gently into the cones. Let it dry for at least 24 hours. After drying roll the gumpaste in the correct color of the cone very thin and cut you a rosebud first time the FMM rose small cutter out. Thin the edges on a foam pad with the bone tool. Place the flower in your hand and push the wire with the crown right in the middle through. Glue the petals imbricated against crown to. Allow to dry upside down on the flower rack.

Two-layer rose:

Cut out twice the small FMM rose cutter a flower and dilute the edges on a foam pad. Stick the first image above to the crown. The second layer paste imbricated alongside. Leave to dry upside down.

Three-layer rose:

Cut two times the small FMM rose cutter and once the medium per flower and dilute the edges on a foam pad. Stick the first two small along the cheek and finally the medium. Leave to dry upside down.

Carnation:

Color two pieces gumpaste in soft yellow and soft orange. Cut 26 wire into four pieces and make a hook on them. Roll out the gumpaste thinly on cornstarch and cut out a flower three times the size in which you want. Put the cut out flower on a work surface dusted with cornstarch and frill with the JEM tool the edges on a hard surface. Put some glue in the middle of the flower and put the wire inside. Fold the gumpaste around the wire. You now have half a 'circle' with a wire between them. Apply a small amount of glue on the left side of half flour and fold again double to a quarter. Let this dry for a few hours. When it is dry you put a flower in your hand and put your wire exactly in the middle. Stick this to your first flower. Place a second flower in your hand and repeat the previous step. Leave to dry upside down. Make as much as you want/need.



Fill up flowers:

Cut the wire 26 in three and make a hook on them. Take three fine white stamen and fold twice allowing them to fit the hook. Close the hook. Tape the stamen and a bit of the wire. This ensures that the stamens are in place. Roll a piece gumpaste (white) and use the Silikomart cutter. Put the flour into the veiner and push each other. Remove the flower carefully and insert the wire through the middle of the stamen. Use a small amount of glue. Leave to dry upside down.

Mini blossom branches:

Cut the fine white stamen half. Insert the plungers from mini flowers. The size you can define yourself. Insert a half stamen in the middle of the flower until the button is seated against the flower. Let dry for at least 1 hour. You need 5 flowers per branches. Cut 26 wire in half and make a hook at the end. Take a white Wilton stamen, fold in half and tape it onto the hook. Then you tape the small flowers playful with each other along the wire down. The upper stamen powder you with the lime dust.

Fantasy branches:

Take the white Wilton stamen and cut in half. Cut a 26 gauge in threes. Every branches will need five stamen. Tape the stamen together and dust them lime green. Tape they hereinafter along the thread.

The final step, cover all the made flowers with white tape. This is easiest to squeeze the tape at the top of the flower around the wire together and taping down slowly turning.

Color a piece gumpaste thunder green, roll thin out and stitch here with rose petals leaf plungers in both sizes. Place the leaves to use in plastic film.

Decorating the dummy:



Cut all wire flowers to measure. This is about 5 cm. Place the flowers at their discretion in the dummy. On the blanks you can stick the rose petals small and large.

Want to use this hit on a real cake? Fill and cover cakes of 30 and 35 cm with white fondant and finish as the dummy. Dowel the two cakes. Cut in half a gold silver cardboard 25 cm. Put dowels into the cake and place the two half-moons on it. Stick the dummies on the gold silver cardboard aid of piping gel. Tip: The cake gets only on site together so he need not be moved (for the stability).