



Beautiful wedding cake

A wedding cake is a huge part of the most wonderful day of your life! In this recipe we explain you how to make this beautiful stacked cake with three layers. We picked the classic black and white colour scheme, but you can of course pick your own.

Boodschappenlijstje



Culpitt Floral Wire White 26 Gauge set/50

1386W
€4.39



PME Flower Pics Small pk/12

FP300
€3.79



PME Edible Glue (Petal glue) 60g

104FP006
€1.48



PME Brush Craft set/5

CB1007
€6.89



FMM Cutter Peony

CUTPEON
€7.25



PME Dowel Rods Plastic 31cm pk/4

DR125
€4.45

Other materials:

- 3 cakes covered with white fondant (Ø15 cm, Ø17,5 cm and Ø20 cm)
- Oasis
- 5 tablespoons
- Black sewing thread
- 2,5 meter black ribbon, 3 mm wide

Peonies:

Cut a floral wire in half. Make a loop with a loose piece on one end. Turn on the sewing thread to two fingers about 100 times around. Cut yarn or off. Insert the loose piece of wire through the loops of yarn and twist the wire than at the bottom fixed. The yarn now lights up, the loop in the wire there. Grab a piece of flower tape, pull it out slightly and rotate the bottom of the wire up to the beginning of the yarn. Cut off the top of the yarn just above the loop in the wire. Make a ball (pea-sized) of black fondant. Put some glue on the loop of the wire and push the ball here. Clean the top a little flat. Add glue on the ends of the yarn. Dip the whole pollen so it looks like there is black pollen on the stamen (yarn). Make this 3, plug them into the oasis and let them dry.

Of the peony cutters we use only the two largest of the FMM Cutter set peony. Cut 4 wires into 3 equal parts. Knead the gumpaste well and roll a piece taken out on a little cornstarch on one of the veins of the veining board. Insert the petal and disconnect the supply from the board. Place the end of the wire into the glue and insert it gently into the thick vein underneath the blade to at least $\frac{3}{4}$ is in the petal. Put a little corn flour in veiner. Put the petal in and push the top good hard on. Pick the leaves then carefully and put it on a spoon to dry. Make it so the biggest but 3 x 5 and a size smaller same number. Whenever you have made the 5th you can stabbing the first to the wire in the oasis so you have enough for five spoons. In hot or humid weather can take a little longer for the leaf is dry enough to put up. You can use more spoons. Let everything dry for at least 48 hours.

Dust the flowers after 48 hours pink. Turn a piece of tape to the wire with the center of the flour and then tie the first five smallest leaves it. Then the largest 5. Arrange them so that no two leaves are exactly succession. Make that three peonies.

Take the smallest cake and put it on the matching board. Knead the black fondant well, roll it out and cut out hearts out. Paste this symmetrically on the cake.

Then place the other cakes on their drums and make the bottom two cakes the dowels to size. Insert them into the cake and stack the cakes together. Turn the thin ribbon around the bottom cake and fasten the ends to a little edible glue.

Put the flower pics on the spot where you want the peonies. Insert just before serving the cake in the peonies.