

ICES

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Wedding Cake

*Venetian
Mask*

*A
Worldly
Cake*



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Wedding Cake

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Tools:

- Cakes: 4"x4", 6"x2", 8"x4", 10"x4", 12"x2"
- Downloaded 1/2" isometric dot paper
- Clear plastic folder
- Tape
- Pins
- Fondant of choice
- Gumpaste
- Royal icing
- Cornstarch or powdered sugar
- Vegetable shortening
- 24 karat gold powder
- Air brush (optional)
- Paint brushes
- Lemon extract or, clear spirits
- Peony cutters
- Peony leaf cutters
- 18 gauge green cloth or paper wrapped wire, 24 gauge white wire
- Ball tool
- Cel™ board
- Rolling pin
- Rose and leaf veiner
- Petal dust, deep green and red
- Flower foam pad
- Small gold dragees – 3 mm
- Red, orange, green, brown and blue paste food coloring
- Assorted, decorative scroll and damask cutters
- Piping gel
- Pasta machine (optional)
- Decorative strip cutter

I love cake...what can I say?! I've been professionally decorating cakes for 25 years this September...I think that calls for a celebration! I started my career right out of school, working at a bakery/manufacturing facility where we made decorative cakes and cookies for chain restaurants, the zoo and even Disney. From there I owned a famous Toronto bakery, where we were one of few who made custom cakes...ahh the good old 80's and 90's! Since then, I've worked for Wilton, and one of the world's largest food companies, both in the test kitchen and in sales (bakery division, of course). I still love what I do, as much as I did when I was 6 years old...obsessed with my avocado green Easy Bake™ oven. I'm hoping my career will span another 25 years, and I look forward to what's to come!



Cover all tiers with fondant – 12" & 4" in gold (mix yellow and brown), 8" & 10" in white, 6" in green.

1. Mix 24 karat gold powder with lemon extract or clear spirits and paint on gold tiers using a large paint brush. OR
2. Airbrush the 24 karat gold powder mixed with lemon extract or clear spirits, for a more flawless finish.
3. Tools for a homemade impression mat.
4. Cut a 5" strip from the clear folder, lengthwise.
5. Tape the clear plastic strip to the downloaded isometric dot paper.
6. Poke a straight pin through the plastic and dot paper. This will create bumps on the backside of the plastic which will mark your fondant when pressed against the side. This guarantees even spacing of your dragees.
7. Pin the plastic sheet to the side of the 8" cake (rough, bumpy side against cake). Using a fondant smoother, gently rub the plastic, leaving indentations on cake.
8. With a small paint brush, brush piping gel on the dots that were marked on your cake and attach the gold dragees.
9. Assorted cutters used for the decorative pattern on the 10" cake.



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11.



12.

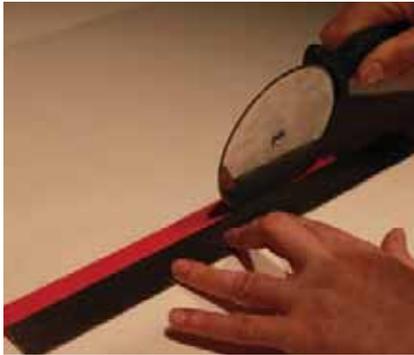
10. Using different shades of green paste (50% fondant, 50% gumpaste) roll out paste with small rolling pin or, pass through a pasta machine to 1/8" thickness. Add pieces to 10" tier in a decorative, repetitive pattern.

11. Thin green food coloring with water (so transparent) and paint accents on green decorative pattern on the 10" tier.

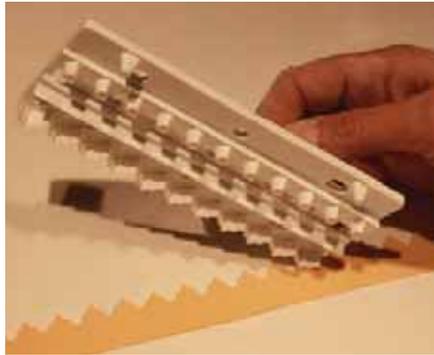
12. Using light green royal icing, pipe accents on the green decorative pattern on the 10" tier and allow to dry.

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Wedding Cake (Continued from page 11)



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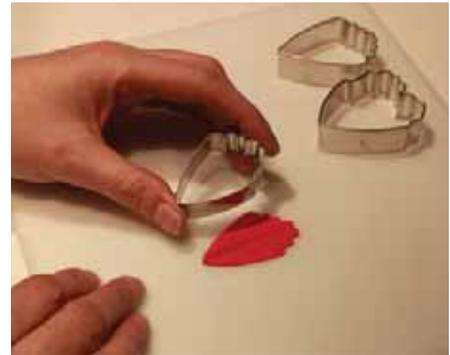
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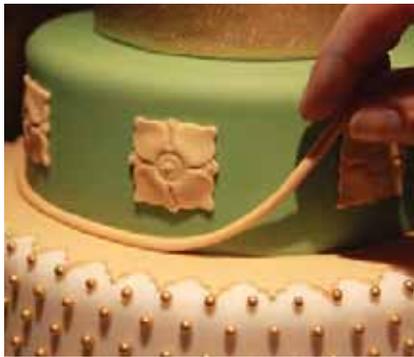


20.



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13. Roll and cut red strips of paste in various widths ($\frac{1}{4}$ " – $\frac{1}{2}$ ") and attach to the base of the 4", 8", 10" and 12" tiers.
14. Cut gold strips using a decorative strip cutter and attach to the cake board around the base of the 12" tier, around the base of the 10" tier, & where the 6" and 8" tiers meet. Attach with water and a paint brush.
15. Trim the bottom of each tier with strips of red and/or gold trim, attach using water and a paint brush.
16. Roll a thin rope of gold paste and attach around the base of the 6" cake with water and paint brush.
17. Using a mold of choice, use gold 50/50 paste and make eight pieces. Attach using water, around the 6" tier...space evenly.
18. Paint all gold trim at base of cakes and eight molded pieces on 6" tier with 24 karat gold dust mixed with lemon extract or clear spirits.
19. Now that the royal icing (light green piping accents on 10" tier) is dry, paint gold accents sporadically on the piping to highlight.
20. Roll three pea sized pieces of light green gumpaste into tear drop shapes. Attach with water to the end of a green 18 or 20 gauge wire with a hook on the end.
21. With a grooved Cel™ board, roll and cut four peony petals using the 2nd smallest cutter in a 4 cutter set.
22. Wet the end of a white 24 gauge wire and feed it 1/3 the way up the petal.
23. Vein the petal using a rose petal veiner.
24. Thin the edges with ball tool.
25. Pull small end of ball tool in various places from the top of the petal down to about the middle of the petal.
26. Place in a fruit tray to dry. Repeat the steps for the peony petal above, making five petals using the 2nd largest peony petal cutter. Then, using these same steps, make six petals using the largest cutter.
27. Roll out dark green gumpaste on the grooved side of the Cel™ board. Wet and feed 24 gauge wire into the leaves. Vein using a leaf veiner and thin the edges with the ball tool. Curve leaves and dry on fruit tray.
28. Dust dry peony petals with red petal dust at the tips and base of each petal. Dust the dry leaves in the same fashion, using dark green petal dust.
29. Using about 75 yellow stamens, divide and wrap stamens in four bundles with green florist tape.
30. Group bundles around the dry, light green center and wrap tightly with florist tape.



16.



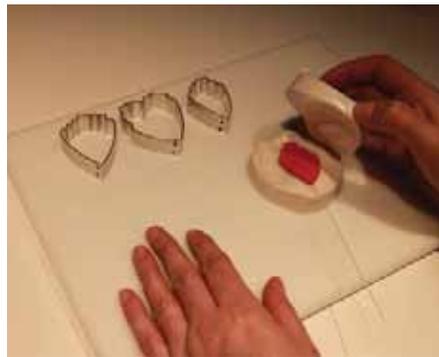
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18.



22.



23.



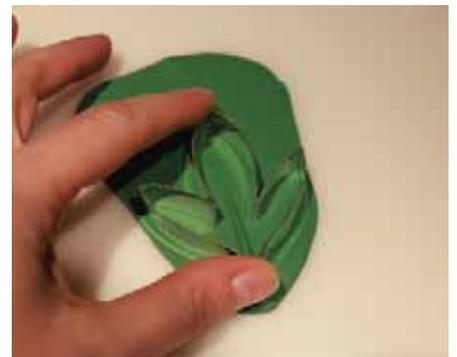
24.



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27.



28.



29.



30.

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Wedding Cake *(Continued from page 13)*



31.



32.



33.



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36.



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38.



39.

31. This is how your center and stamens should look.
32. Individually wrap each of the four smallest petals around your large stamen bundle with florist tape.
33. This is how the flower should look with the first four petals.
34. Individually wrap all five of the petals, in the next size larger.
35. Lastly, individually wrap the last six petals (the largest size).
36. This is how your flower should look at this stage.
37. Tape and group two sets of leaves with green florist tape.
38. Tape leaves to the back of flower.
39. Using needle nose pliers, push flower into top edge of cake. 🍷

