

Beauty and the Beast

Rosemary Galpin, MSA, Luling, TX



Colors – Yellow, navy blue, white and gold

Mediums – fondant, gumpaste, Sugar Dress Confectionery Lace Mix, gum glue, shimmer dust, gold highlighter

Traditional Tools – ball tool, cell pad, small flower petal cutter, flower formers, lace mold, brooch mold, base trim mold

Non-Traditional Tools – Scrapbook paper edge cutter

My Inspiration - This cake was made for a Bliss Bridal Magazine cover shoot at Dunvegan Keep in Austin, TX. The only criteria I was given was that they wanted something inspired by Disney's Beauty and the Beast.

The Design – After looking at several images from the animated film, I decided to base my cake on both Belle and the Beast's clothing in the ballroom scene.

Inspired Wedding Cake

Starting from the bottom:

The Cake Board was covered in navy Fondx Elite fondant and then embossed with a pattern similar to the brocade walls in ballrooms of the era.

The Bottom Tier is an 8" tall, 10" round. Before starting the flower petals I applied a white ruffle to represent Belle's petticoat that peeks out from under the gown's skirts. This was made from a 2" wide by 1 ½ times the diameter strip of fondant rolled out to a #2 on a pasta machine. I cut the length of one side with a scrapbook paper edge cutter to give the look of open lace. After letting it dry a few minutes it was applied with gum glue in soft gathers. Over the petticoat the gown is made of 208 flower petals to mimic Belle's full yellow ball gown skirt. The petals were made from gumpaste (I used Fondx Elite with Tylose Powder) rolled out to a #2 on a pasta machine. I then cut each one out with a medium rose petal cutter, ruffled the edges with a ball tool and placed them in a former to dry slightly so that they would hold their shape at application. Twenty six petals in eight rows were applied, offsetting each row to lie in the spaces between the petals beneath. The final row goes over the top to meet the bottom of the center tier.

The Middle Tier was covered in smooth yellow fondant and has a Sugar Dress chandelier lace applique colored with blue shimmer dust. The top and bottom edges were finished with a decorative molded border made of white fondant.

The Top Tier was covered in navy fondant and decorated with a sugar representation of the Beast's cravat and golden brooch with blue stones. The neck lace was made with the same technique used for Belle's petticoat but in a longer length that was delicately gathered and fastened with a molded brooch of gumpaste that was painted with gold highlighter and studded with edible glitter for the gems.

The Finishing Touch is the rose Beast gave Belle. A handcrafted gumpaste rose dusted with TSA Riding Hood and accented with Cherry Love dust and leaves dusted with Mistletoe Kiss topped the cake. 🍰

