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Emerald Opulence Wedding Cake

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Emerald Opulence

Wedding Cake

Karen Leong, Malaysia



This wedding cake was inspired by the breathtakingly intricate baroque architecture and paintings found in 17th century churches, elaborate monumental porcelain teapots, kuddish goblets, and a hint of lace. I love the dreamy, romantic feel and elegance of this wedding cake that displays a whirl of sleepy pastel colours and scattered flecks of gold.

The cake is topped with a golden, hand-sculpted gumpaste goblet filled with a lazy spray of gumpaste peonies, dahlias, chrysanthemums, brunia seeds, berries, lavender, begonia leaves, hydrangeas, and trailing succulents. The gumpaste flowers are all wired and dusted with petal dust.

The tiers are tinted in various shades of emerald green fondant that create the perfect canvas for food colouring and vodka-based abstract watercolour paintings. The paintings have intricate royal icing frames painted gold with gold lustre dust and vodka. A casual cascade of freehand pastel pink fondant roses and leaves dipped in gold wrap around the centre column and tiers of detailed royal icing stringwork, lace transfers, and gumpaste gemstones. This wedding cake won the "Grand Prize" Award at the 2015 Cake Challenge in Malaysia.

