

## *chapter twenty-three*

# Wedding and specialty cakes

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edding and specialty cakes are a culmination of the talent, skills, and knowledge of the pastry chef or baker. To make a beautiful and flavorful cake, the pastry chef or baker must hone his or her skills in almost all aspects of the baking and pastry arts. Creation and development of cakes such as the ones in this chapter are limited only by the creativity of the individual.

# Traditional wedding cakes

Traditional British-style wedding cakes are perhaps the quintessential wedding cakes, from which most other wedding cake styles are derived. These are, in general, unfilled dark fruit-cakes. The richness of the cake reflects a time when refrigeration was unavailable. Dried fruit, sugar, suet, and thick layers of coatings and icings helped the cakes stay fresh for one year, as the top layer would be saved and eaten on the couple's first anniversary. The cakes are traditionally coated with a layer of jam, then with marzipan, and finally with several coats of royal icing. The jam and marzipan keep the white icing from absorbing oils or moisture from the cake, while protecting the cake itself from moisture loss and staling.

Traditional British-style cakes consist of three tiers supported by pillars, generally pastillage, and both the icing and the decoration, which consists of royal icing piping and pastillage, are pure white. To some traditionalists, the British cake remains the only true wedding cake. Because the cake does not require refrigeration, which would damage sugar décor work, very detailed decorations, often baroque or gothic in style, can be applied. However, the labor-intensive nature of this style of cake is a drawback for most pastry chefs and bakers today—nor are these cakes to everyone's taste. In addition, the royal icing used for décor is very hard and brittle, making it difficult to cut such a cake cleanly or easily.

The British cultural influence is reflected in the styles of wedding cakes that evolved in countries colonized by Britain. The Australian and South African styles are shining examples of this influence. Decoration consists of minute royal icing piping and gum paste flowers. Colors, if used at all, are the softest of pastels. Although these cakes may be quite ornate, their overall appearance is very soft and delicate. The tiers may simply be stacked, may be supported on pillars, or, often, may be displayed on offset asymmetrical cake stands.

In the Australian-style wedding cake, as with the British, it is not uncommon for tiers to be octagons, squares, or horseshoe shapes. The primary appeal of Australian cakes is their ornate yet delicate appearance. Beautiful realistic flowers are created from gum paste, and royal icing embroidery, string work, flood work, and ornaments are used to create stunning and intricate effects. The very detailed style of decoration, however, can be a disadvantage to the pastry chef or baker, in that it is labor-intensive and therefore expensive to produce.

The South African-style cake is very similar, but it can be distinguished from the Australian style by the large yet delicate wings made of royal icing filigree and flood work that extend over the cake.

The British cake also spawned American-style cakes. American wedding cakes are most clearly defined by the use of buttercream icing, buttercream piping décor, and buttercream roses, often colored. There is no single cake type of choice in American cakes, but pound cakes, high-ratio cakes, génoise, and carrot cakes are most common. Regardless of the style of cake, good judgment and craftsmanship are required for the production of a cake that is cost-effective and attractive. Highly decorated cakes such as these should always be made with high-quality ingredients so that the finished cake can be both a delicious dessert and an impressive showpiece.

# The modern wedding cake

Clean, straight lines and simple decorations in the form of cutouts of chocolate, pastillage, marzipan, or nougatine define contemporary wedding cakes. Fresh flowers or fresh fruits are frequently used. The cake itself may be almost any variety, from cheesecake to mousse cake to sponge with fruit, or even a charlotte. Almost any type of icing may be used, with whipped cream and good-quality buttercream most common. Offset cake stands are the rule for modern cakes, since they are too light and fragile to be stacked.

The advantages of modern-style cakes are efficiency in production, and visual and taste appeal. Simple elegance and a light, fresh appearance are the objectives, in contrast to the baroque ornamentation of more traditional styles. Cutouts can be made in advance, then placed on the cake relatively quickly for decoration. Fresh fruit and flowers are beautiful in their own right and require little assistance from the pâtissier.

The taste of the finished product is an important factor in favor of the modern-style wedding cake, with virtually no restrictions on the type of cake or fillings. Generally, as with modern cuisine, fresh and seasonal products are employed to their best advantage. If a customer loves fresh strawberry charlotte, there is no reason the pâtissier cannot create a festive, attractive wedding cake composed of charlottes. Many people seek out the unusual, and a modern-style wedding cake can be tailored to their liking.

## Specialty cakes

Specialty cakes employ many of the same techniques as do wedding cakes. There are two elements that distinguish wedding cakes from specialty cakes: Specialty cakes are typically not tiered or stacked as are wedding cakes, and they are most often less ornately decorated. In some respects, however, the creation of a specialty cake presents fewer restrictions for the pastry chef or baker's creativity. Specialty cakes are less limited by shape, color, and type of décor. Types of décor for these cakes will be restricted only by ambient temperature and humidity.

## Building a properly supported cake

Adequate support for a tiered cake is, of course, an important consideration in the construction of the cake. If the tiers are to be stacked without pillars, they will generally require added support (possible exceptions are British- and Australian-style cakes, which are often solid enough not to require additional support). This added support can be supplied by wooden dowels or pipes cut to length and inserted into each tier prior to placing the next tier on top. Thus, the weight of the tiers above is supported by the dowels rather than by the cake below. If pillars or columns are used, each type has its own system for providing strength and support to the layers above.

# Scheduling the production of a wedding or specialty cake

The timetable for cake production varies widely depending on the style of cake being produced. A sample schedule is given below.

**PRIOR TO DAY 1:** Design and produce decorations; prepare hardware.

**DAY 1:** Bake cake layers.

**DAY 2:** Fill cake layers and seal-coat the cake.

**DAY 3:** Ice and decorate cake.

**DAY 4:** Transport cake and set it up.

This schedule is designed for lighter, freshly made cakes. Rich, dense British- or Australian-style cakes are often allowed to mature and ripen for weeks, meaning that the cake can be baked well ahead of time. For any cake, most of the time-consuming decorations can be made well in advance as long as there are adequate dry storage facilities. Creating the décor for the cake generally must begin several days prior to assembling and serving both because of the time involved in the decoration and the time required for royal icing string work to dry. Do not refrigerate this type of cake; the sugar decorations will melt.



Sketching the design on paper

## Transporting the cake

Cakes to be transported to job sites require special packaging to ensure their safe arrival. In general, the farther the cake must travel, the less finished it should be prior to arrival at the site. For tiered cakes, each tier can be assembled as much as possible. However, stacking the cake on site will make the cake easier to maneuver. Once stacked, a cake becomes very heavy and cumbersome. To transport, place each tier in a box on a nonskid carpet pad and then place each box on the floor of the vehicle to be used for transportation, again on a nonskid carpet pad. Fragile gum paste or pulled sugar flowers and ornaments are best placed on the cake after it reaches its destination.

## Costing wedding cakes

Wedding cakes are generally priced by the portion. There are many factors influencing the price, including:

**LABOR COST.** This is by far the highest expense, especially for fancy cakes. An Australian-style cake will cost more per portion than an American-style cake, as it requires many more hours of skilled labor to produce. It is also a more unusual product.

**MARKET SEGMENT AND LOCATION.** Price will be dictated in part by who the customer is, what the ticket for a wedding averages in a given locale, and whether the wedding cake is sold retail (private) or wholesale (caterer).

**FOOD COST.** Originally a relatively small expense, this is becoming more crucial for modern cakes with fresh and high-quality ingredients.

**UNIQUE FEATURES.** If you are selling to an affluent market segment, you will be able to charge more for something as important as a wedding cake. Customers are willing to pay extra for a product they cannot get elsewhere.

# Heart-shaped wedding cake

**MAKES 60 SERVINGS**

Carrot cake (page 271), 6-, 8-, and 10-in/15-, 20-, and 25-cm heart shapes	1 each	1 each
Cake board, 10-in/25-cm heart, covered in white fondant with a white ribbon around outer edge	1 each	1 each
Cream cheese icing (page 420)	4 lb 8 oz	2.04 kg
Rolled fondant (page 859), colored peach	5 lb	2.27 kg
Buttercream for décor (page 850)	10 oz	284 g
Gum paste roses (see page 844), full	9 each	9 each
Gum paste roses (see page 844), half open	12 each	12 each
Gum paste rosebuds (see page 844)	14 each	14 each
Gum paste leaves (see Note, page 833)	34 each	34 each
Royal icing (page 851)	8 oz	227 g



- 1** Place the 10-in/25-cm cake layer on the cake board. Slice the cake into 3 even layers and fill with cream cheese icing. Crumb-coat the cake with icing. Insert 6 dowels in the cake: 1 in the center, 2 at the top, 1 at each side, and 1 at the base and trim so they are flush with the surface of the cake. Roll out the fondant  $\frac{1}{8}$  in/3 mm thick. Carefully cover the cake with the fondant and smooth the top and sides. Trim the fondant from the bottom edge of the cake.
- 2** Repeat the slicing, filling, crumb-coating, and covering process with the 8-in/20-cm cake and the 6-in/15-cm cake, inserting 4 dowels in the 8-in/20-cm cake and none in the 6-in/15-cm cake.
- 3** Place the 8-in/20-cm cake on top of the bottom tier, with the right side and right rear corner aligned with the 10-in/25-cm cake so that the assembled cake is offset. Place the 6-in/15-cm cake on top of the second tier, aligning the right sides and right rear corners.
- 4** Using a pastry bag fitted with a #3 star tip, pipe a shell border of buttercream around the base each tier.
- 5** Arrange a spray of roses and leaves in the center of the top tier of the cake, using 5 full roses, 5 half-open roses, 7 rosebuds, and 8 leaves, attaching each with a small dab of royal icing.
- 6** Arrange a spray on the left side of the middle and bottom tiers and one on the cake board, placing each spray slightly in front of the previous one to create a cascading effect: use 2 full roses, 2 half-open roses, 3 rosebuds, and 10 leaves for the spray on the 8-in/20-cm tier. Use 1 full rose, 3 half-open roses, 3 rosebuds, and 10 leaves for the spray on the 10-in/25-cm tier. Use the remaining 1 full rose, 2 half-open roses, 1 rosebud, and 6 leaves for the spray on the cake board.





# White buttercream magnolia wedding cake

MAKES 80 SERVINGS

Chiffon sponge (page 287), 4-, 8-, and 12-in/10-, 20-, and 30-cm rounds	1 each	1 each
Cake board, 4-in/10-cm round, 9-in/23-cm round, and 16-in/41-cm hexagonal, covered in white fondant with a white ribbon around outer edge	1 each	1 each
Strawberry mousse (page 379)	3 lb 8 oz	1.59 kg
Buttercream for décor (page 850)	3 lb	1.36 kg
Pastillage/marzipan leaves (see page 833), ½ by 2 in/1 by 5 cm	16 each	16 each
Pastillage/marzipan leaves (see page 833), 1 by 2½ in/3 by 6 cm	16 each	16 each
Gum paste magnolias (see page 846)	7 each	7 each

- 1 Slice each of the cakes into three 1-in/3-cm layers. Place one of the 4-in/10-cm layers on a cardboard cake round of the same size. Apply an even coating of mousse, using 6 oz/170 g. Top with a second layer, apply the same amount of mousse, and top with the third layer. Coat the top and sides of the cake with buttercream. Refrigerate until the filling has set, at least 2 hours.
- 2 Repeat the process with the two remaining cakes, using 10 oz/284 g mousse for each of the layers of the 8-in/20-cm cake and 12 oz/340 g mousse for each of the layers of the 12-in/30-cm cake.
- 3 Place the largest cake on the 16-in/41-cm hexagonal cake board. Insert 9 dowels in the cake: 1 directly in the center and the other 8 around the center to form a circle 5 in/13 cm in diameter. Trim the dowels so they are flush with the surface of the cake.
- 4 Coat a circular drum separator (3 by 6 in/8 by 15 cm) with buttercream. Place it in the center of the cake, directly over the dowels. Place the 8-in/20-cm cake on the 9-in/23-cm cake board and place it on top of the drum separator. Insert 4 dowels in the 8-in/20-cm cake: 1 directly in the center and the remaining three 1½ in/4 cm from the center to form a triangle around the center dowel. Place the smallest cake on top, in the center of the middle tier. Trim each of the dowels so they are flush with the surface of the cake.
- 5 Using a pastry bag fitted with a #4 shell tip, pipe a shell border of buttercream around the base of each tier and the drum separator. Using a #2 plain tip, pipe buttercream scrollwork on each of the bottom two tiers: 6 scrolls on the 12-in/30-cm cake and 6 scrolls on the 8-in/20-cm cake, spacing them evenly.
- 6 Attach the small lace leaves to the sides of the top tier by gently pressing the ends into the buttercream, with the tips pointing directly up. Attach the large lace leaves to the sides of the drum separator by gently pressing the ends into the buttercream, with the tips pointing directly up.



- 7 Place one of the magnolias in the center of the top tier. Place the remaining magnolias around the sides of the bottom tier, centering them between the piped scrollwork designs.



# Anniversary cake

MAKES 12 SERVINGS

Chiffon sponge (page 287), 10-in/25-cm round	1 each	1 each
Cake board, 10-in/25-cm round, covered in white fondant with a white ribbon around outer edge	1 each	1 each
Strawberry jam	1 lb 8 oz	680 g
Apricot jam	1 lb	454 g
Marzipan (page 852)	1 lb 4 oz	567 g
Fondant, warm	3 lb	1.36 kg
Straw sugar base (see page 838)	1 each	1 each
White poured sugar base, 4-in/10-cm round	1 each	1 each
Blown sugar strawberries (see page 836)	3 each	3 each
Pulled sugar blossoms (see page 839)	3 each	3 each
Pulled sugar leaves (see page 841)	10 each	10 each
Pulled sugar ribbon, (see page 842), red and white	1 each	1 each
Spun sugar triangle (page 854)	1 each	1 each
Dark chocolate, melted, tempered, for writing	as needed	as needed
Oval pastillage plaque (see page 836), 1 by 1½ in/3 by 4 cm	1 each	1 each

- 1 Slice the cake into three 1-in/3-cm layers. Place one layer on the cake board. Spread evenly with 12 oz/340 g of the strawberry jam. Top with a second cake layer and spread evenly with the remaining strawberry jam. Top with the last layer of cake.
- 2 Coat the top and sides of the cake with the apricot jam.
- 3 Roll out the marzipan ⅛ in/3 mm thick. Carefully cover the cake with the marzipan and smooth the top and sides.
- 4 Thin the warm fondant to the proper glazing consistency. Place the cake on a wire rack set over a sheet pan. Glaze the cake with the fondant.
- 5 Attach a white satin ribbon ½ in/1 cm wide to the base of the cake, gently pressing it onto the fondant while it is still slightly tacky to create a finished border.
- 6 Attach the straw sugar base to the poured sugar base by melting small nails of sugar for pulling or blowing and using them as glue. (See pages 836 to 842 for more information on working with pulled and blown sugar.)

- 7 Attach the sugar strawberries, blossoms, leaves, and sugar ribbon to the base in the same manner to form an attractive spray. Attach the spun sugar triangle to the back of this centerpiece.
- 8 Place the sugar centerpiece slightly off center on top of the cake.
- 9 Using a parchment cone filled with tempered dark chocolate, write "Happy Anniversary" on the pastillage plaque and place it on top of the cake next to the sugar centerpiece.







Congratulations



# Congratulations cake

MAKES 12 SERVINGS

Royal icing (page 851)	10 oz	284 g
Dobos sponge (page 276), 7 by 10-in/18 by 25-cm ovals	7 each	7 each
Simple syrup (page 900)	8 fl oz	240 mL
Chocolate buttercream (page 418)	2 lb 8 oz	1.13 kg
Rolled fondant (page 859), colored pistachio green	5 lb	2.27 kg
Pastillage décor link twists (see page 843)	20 each	20 each
Poured sugar (page 853)	as needed	as needed

- 1 Using royal icing, pipe and flood the C for the “Congratulations,” using the template in Appendix B (page 905). Let set for several hours, until completely dry. (See page 825 for more information on flood work.)
- 2 Place a Dobos layer on a cardboard cake board of the same size. Moisten with simple syrup, apply a thin coating of buttercream, and top with another layer of sponge. Repeat the process with the remaining layers.
- 3 Coat the top and side of the cake with the remaining buttercream.
- 4 Roll out the fondant  $\frac{1}{4}$  in/6 mm thick. Carefully cover the cake with the fondant and smooth the top and sides. Trim the fondant from the bottom edge of the cake. Cover the sides of an oval drum 4 by 7 in/10 by 18 cm with rolled fondant. Smooth and trim.
- 5 Roll out the remaining fondant  $\frac{1}{4}$  in/6 mm thick and cover an oval cake board of the same dimensions as the cake with the rolled fondant and cover its edges with ribbon. Place the drum on the cake board, then place the cake on the drum, being sure to center it perfectly.
- 6 Color a small portion of the royal icing the same green as the fondant. Using a pastry bag fitted with a #4 shell tip, pipe a small shell border around the base of the drum and the edges of the cake board.
- 7 Using small dabs of royal icing, attach the pastillage links to the sides of the cake, positioning them so that the untwisted ends hang from the bottom of the cake and the sides of the links just touch one another. Using a #1 plain pastry tip or a parchment cone, pipe royal icing strings to connect the pastillage links.
- 8 Place the royal icing C on the top left side of the cake. Color a small portion of royal icing gold. Using a parchment cone, pipe the rest of the word “Congratulations,” then pipe some small accents on the C. Using a parchment cone, pipe spirals of plain royal icing on top of the cake.
- 9 Pour some liquid poured sugar into small silicone jewel molds. Allow them to cool completely and solidify. Using small dabs of royal icing, attach the sugar jewels to the C in the “Congratulations.”

# Mother's Day butterfly cake

MAKES 30 SERVINGS

<b>Pastillage (page 857)</b>	2 lb	907 g
<b>Royal icing (page 851)</b>	1 lb 8 oz	680 g
<b>White modeling chocolate (page 852)</b>	2 lb	907 g
<b>Lemon chiffon sponge (page 287), 12-in/30-cm round</b>	1 each	1 each
<b>Simple syrup (page 900)</b>	as needed	as needed
<b>White chocolate buttercream (page 418)</b>	3 lb	1.36 kg
<b>Rolled fondant (page 859)</b>	2 lb	907 g

- 1 Roll out the pastillage  $\frac{1}{4}$  in/6 mm thick. Using the template in Appendix B (page 903), cut 2 butterfly wings from the pastillage. Flip one over to have left and right wings. Allow to dry completely.
- 2 Using a pastry bag fitted with a #1 plain tip, pipe and flood the design on top of the pastillage wings with royal icing, according to the diagram in Appendix B. (Have a straight pin handy to pop any air bubbles that form while piping.) Immediately place the wings under a heat lamp and allow to harden completely. (The faster a crust forms, the higher the shine of the finished décor.)
- 3 Using the modeling chocolate, form the body of the butterfly; it should be 8 in/20 cm long and  $\frac{3}{4}$  in/2 cm wide. Use food coloring markers to make markings on the body using the photo opposite as a guide. Attach two wires 2 in/5 cm long to the head for antennae.
- 4 Using the butterfly wing template, cut 6 layers of lemon chiffon cake. Place one of the layers on a cake board cut to the same dimensions. Moisten it with simple syrup, coat it lightly with buttercream, and top with a second layer. Moisten the second layer with simple syrup, coat lightly with buttercream, and top with a third layer. Repeat the process with the remaining 3 layers in mirror image, so that you have a left wing and a right wing. Coat the top and sides of each wing with buttercream.
- 5 Roll out the fondant  $\frac{1}{4}$  in/6 mm thick. Carefully cover each of the wings with fondant and smooth the top and sides. Trim the fondant from the base of the cake.
- 6 Cover a cake board cut into a butterfly shape 2 in/5 cm larger than the cake with rolled fondant. Place the wings side by side on the board.
- 7 Place a pastillage wing on each half of the cake, securing them with royal icing. Using royal icing, attach the butterfly body between the 2 wings.
- 8 Using a pastry bag fitted with a #4 star tip, pipe a shell border of buttercream around the edges of the wings and around the base of the cake.







# Hydrangea cake

MAKES 190 SERVINGS

Chiffon sponge (page 287), 4 in/10 cm high, 4-, 8-, 12-, and 16-in/10-, 20- 30-, and 41-cm squares, filled and seal-coated	1 each	1 each
Cake board, 20-in/51-cm square, covered in blue fondant with a pink ribbon around outer edge	1 each	1 each
Royal icing (page 851)	8 oz	227 g
Rolled fondant (page 859), colored blue	10 lb	4.54 kg
Dowels	25 each	25 each
Rolled fondant (page 859), colored yellow	2 lb	907 g
Styrofoam rounds, 2, 6, and 8 in/5, 15 and 20 cm	1 each	1 each
Gum paste roses (see page 844), full	9 each	9 each
Gum paste roses (see page 844), half open	6 each	6 each
Gum paste leaves (see page 833)	8 each	8 each
Gum paste hydrangeas (see page 848), punch flowers	240 each	240 each

- 1 Attach the 16-in/41-cm cake to the cake board with a touch of royal icing.
- 2 Carefully cover the cake with the blue fondant and smooth the top and sides. Trim the fondant from the bottom edge of the cake. Place 2 dowels in the center of the cake. Then form an oval pattern with 10 more, placing 3 at the top, 2 on either side, and 3 at the bottom, making sure that each dowel is approximately 3 in/8 cm from the outer edge of the cake.
- 3 Repeat the covering and doweling process with the 3 other cakes, inserting 9 dowels in the 12-in/30-cm cake, 4 in the 8-in/20-cm cake, and none in the 4-in/10-cm cake.
- 4 Roll out the yellow fondant to  $\frac{1}{8}$  in/3 mm thick. Cut into four  $1\frac{1}{2}$ -in/4-cm wide strips, each strip long enough to wrap around the outside base of one of the cakes. You will need strips approximately 16 in/41 cm, 32 in/81 cm, 48 in/122 cm, and 64 in/163 cm long. Wrap the strips around the base of each cake, adhering with royal icing.
- 5 Cut each of the Styrofoam rounds in half on an angle to make wedges. Attach each wedge and each cake with a touch of royal icing as you progress: Place the largest wedge in the center of the largest cake and place the 12-in/30-cm cake on top. Place the mid-size wedge in the center of the 12-in/30-cm cake in the opposite direction and place the 8-in/20-cm cake



on top. Place the smallest wedge in the center of the 8-in/20-cm cake and place the 4-in/10-cm cake on the very top.

**6** Arrange a spray of roses, leaves, and hydrangeas in the gap between each of the tiers of the cake, attaching each with a small dab of royal icing.



# Dogwood flowers cake

MAKES 200 SERVINGS

Chiffon sponge (page 287), 4 in/10 cm high, 6-, 8-, 10-, 12-, and 14-in/15-, 20- 25-, 30-, and 36-cm rounds, filled and seal-coated	1 each	1 each
Cake board, 20-in/51-cm round, covered in green fondant with a brown ribbon around outer edge	1 each	1 each
Royal icing (page 851)	1 lb	454 g
Rolled fondant (page 859), colored green	15 lb	6.80 kg
Dowels	31 each	31 each
Dark modeling chocolate (page 851), for branches	2 lb	907 g
Dark chocolate, melted, tempered	1 lb	454 g
Gum paste dogwood flowers (see page 848), large	20–25 each	20–25 each
Gum paste dogwood flowers (see page 848), small	20–25 each	20–25 each
Modeling chocolate leaves (see page 833)	16 each	16 each

- 1 Attach the 14-in/36-cm cake to the cake board with a touch of royal icing. Carefully cover the cake with the green fondant and smooth the top and sides. Trim the fondant from the bottom edge of the cake. Place 2 dowels in the center of the cake. Then form an oval pattern with 10 more, placing 3 at the top, 2 on either side, and 3 at the bottom, making sure that each dowel is approximately 3 in/8 cm from the outer edge of the cake.
- 2 Repeat the covering and doweling process with the 4 other cakes, inserting 9 dowels in the 12-in/30-cm cake, 6 in the 10-in/25-cm cake, 4 in the 8-in/20-cm cake, and none in the 6-in/15-cm cake. Stack the cakes in descending size order, attaching each with a touch of royal icing and making sure to center each cake on its base.
- 3 Roll the remaining green fondant into a rope  $\frac{1}{4}$  in/6 mm thick. Twist 2 ropes together and attach a twisted rope border around the bottom of each tier.
- 4 Roll tapered ropes of the modeling chocolate for branches in lengths from 2 to 8 in/5 to 20 cm. Each rope should come to a point. Fasten these ropes to the sides of the cake using tempered chocolate. Attach the flowers and leaves to the branches with tempered chocolate.
- 5 Place a centerpiece of modeling chocolate branches and gum paste dogwood flowers in the center of the top tier of the cake.





# Overpiped cake

MAKES 12 SERVINGS

Chiffon sponge (page 287), 10-in/25-cm round	1 each	1 each
Cake board, 10-in/25-cm round, covered in white fondant with a white ribbon around outer edge	1 each	1 each
Buttercream for décor (page 850)	10 oz	284 g
Rolled fondant (page 859), white	2 lb	907 g
Green food coloring	as needed	as needed
Gum paste roses (see page 844)	7 each	7 each
Gum paste rosebuds (see page 844)	as needed	as needed
Gum paste leaves (see page 833)	8 each	8 each
Royal icing (page 851), colored yellow	2 oz	57 g
Royal icing (page 851), white	1 lb 3 oz	539 g
Royal icing (page 851), colored purple	1 lb	454 g
Royal icing (page 851), colored green	4 oz	113 g

**1** Place the cake on the cake board. Slice into 3 even 1-in/3-cm-thick layers. Cover the bottom layer with  $\frac{1}{2}$  in/1 cm of buttercream. Place the second cake layer and cover with  $\frac{1}{2}$  in/1 cm of buttercream. Place the remaining cake layer on top and crumb-coat the top and sides with the remaining buttercream icing.

**2** Roll out the fondant  $\frac{1}{8}$  in/3 mm thick. Carefully cover the cake with the fondant and smooth the top and sides. Trim the fondant from the bottom edge of the cake.

**3** Massage a bit of green food coloring into the remaining white fondant and roll tapered ropes for branches in lengths from 2 to 4 in/5 to 10 cm. Each rope should come to a point to create vines. Create a cluster of gum paste roses, rosebuds, leaves, and vines in the center of the top of the cake and pipe small pearls of yellow royal icing around the flowers. When assembling the roses and buds, you will need to identify the amount of flowers that are needed to cover the space available. In most cases 2 large roses, 1 medium rose, and 4 buds should be enough for the bunch to be effective. As shown, some clusters are effective fillers for the display.

**4** Using white royal icing, pipe a pearl border around the bottom edge of the cake (see Note). With a very fine piping tip and more white royal icing, pipe strings of filigree around the outer edge of the cake. Using the same tip, pipe swags around the outside of the cake and around the pearl border at the base of the cake. Allow each of these embellishments to dry, then pipe over the existing lines. Repeat this process five to eight times to create the “overpiped” elements.

**5** Using the purple royal icing, pipe bunches of small violets around the outside of the cake where each of the swags meet and single violets around the base of the cake. Use a fine piping tip and the yellow royal icing to pipe small dots at the center of each violet. With a small leaf tip and the green royal icing, pipe small leaves in the violets.

**6** Use the small rose tip and a nail to pipe the flower. Push the icing out of the bag into five petals onto a small square of parchment paper. Let set for 1 hour and pipe the yellow dot. Let set overnight. Peel the flowers off the parchment and apply onto the cluster. Attach each flower with soft royal icing.

**NOTE** When piping the pearl border, use a round tip. The icing should be smooth but not too soft. Squeeze the icing out of the bag, making sure your tip is just touching the surface. The action is to push out the icing, then stop and move on to the next pearl.







# Tiffany box cake

MAKES 24 SERVINGS

<b>Chiffon sponge (page 287), 8 by 8 by 4-in/20 by 20 by 10-cm square, filled and seal-coated</b>	1 each	1 each
<b>Cake board, 8-in/20-cm square, covered with white fondant</b>	1 each	1 each
<b>Royal icing (page 851)</b>	1 lb	454 g
<b>Rolled fondant (page 859), colored bright blue</b>	3 lb	1.36 kg
<b>Rolled fondant (page 859), colored pale blue</b>	2 lb	907 g
<b>Edible pearl or luster dust</b>	as needed	as needed
<b>Rolled fondant strips (see page 859), white, 1¼ by 9 in/3 by 23 cm, ⅛ in/3 mm thick</b>	4 each	4 each
<b>Pastillage loops (see page 847), white, 1¼ in/3 cm wide</b>	18 each	18 each
<b>Pastillage ribbon ends (see page 847), white, 1¼ in/3 cm wide</b>	2 each	2 each

- 1 Attach the 14-in/36-cm cake to the cake board with a touch of royal icing.
- 2 Roll out the bright blue fondant ⅛ in/3 mm thick. Carefully cover the cake with the fondant and smooth the top and sides. Trim the fondant from the bottom edge of the cake.
- 3 Roll out the pale blue fondant to ⅛ in/3 mm thick. Carefully cover the top and 1 in/3 cm down the sides of the cake; trim the fondant to an even edge. Roll thin ropes of the bright blue fondant and attach with royal icing to outline the top and bottom edges and the corners of the pale blue fondant “box top.”
- 4 Pipe small pearls of royal icing around the base of the cake using a #7 plain tip. After the icing border has completely dried, brush it with pearl dust.
- 5 To wrap the “ribbon” around the box, place the each of the fondant strips in the center of a side of the cake, meeting in the top center of the cake. Trim the ends at the top so they do not overlap. Adhere the strips with a touch of royal icing. Brush the strips with pearl dust.
- 6 Create a bow by attaching the pastillage loops together with royal icing. Prop up the loops with pieces of balled-up plastic wrap until the bow has completely dried. Brush the two bow ends and the fully dried bow with pearl dust. Fasten the bow ends to the center of the cake with a touch of royal icing. Fasten the bow on top of the ends with more royal icing.

# Chocolate tiered cake

MAKES 165 SERVINGS

<b>Chocolate chiffon sponge (page 288), 4 in/10 cm high, 8-, 12-, and 16-in/20-, 30-, and 41-cm rounds, filled and seal-coated</b>	1 each	1 each
<b>Cake board, 20-in/51-cm round, covered in chocolate fondant, with a brown ribbon around outer edge</b>	1 each	1 each
<b>Royal icing (page 851)</b>	1 lb	454 g
<b>Chocolate fondant</b>	10 lb	4.54 kg
<b>Dowels</b>	15 each	15 each
<b>Dark modeling chocolate (page 851)</b>	2 lb	907 g
<b>Edible gold powder</b>	as needed	as needed
<b>Clear alcohol</b>	as needed	as needed
<b>Dark modeling chocolate roses (see page 832), large</b>	15–20 each	15–20 each
<b>Dark modeling chocolate roses (see page 832), small</b>	4–5 each	4–5 each
<b>Dark modeling chocolate leaves (see page 833)</b>	12 each	12 each
<b>Dark modeling chocolate buds (see page 832)</b>	4–5 each	4–5 each
<b>Dark chocolate, melted, tempered</b>	as needed	as needed

- 1 Attach the 16-in/41-cm cake to the cake board with a touch of royal icing.
- 2 Roll out the chocolate fondant  $\frac{1}{8}$  in/3 mm thick. Carefully cover the cake with the fondant and smooth the top and sides. Trim the fondant from the bottom edge of the cake.
- 3 Place 1 dowel in the center of the cake. Form an oval pattern with another 8 dowels, placing 2 at the top, 2 on either side, and 2 at the bottom, making sure that each dowel is approximately 3 in/8 cm from the outer edge of the cake.
- 4 Repeat the covering, trimming, and doweling process with the other two cakes, using 6 dowels for the 12-in/30-cm cake and none for the 8-in/20-cm cake. Stack the cakes in descending size order, attaching each with a touch of royal icing and making sure to center each cake on its base.
- 5 Roll the dark modeling chocolate into a log. Flatten the log with a rolling pin to 2 in/5 cm thick. Roll the band to  $\frac{1}{8}$  in/3 mm thick. Using a line-textured rolling pin, apply the texture to the band. Cut the band into 1-in/3-cm-wide strips. Wrap a dark chocolate band around the base of each cake, smoothing the seams. Retexture the seam areas as necessary. Embellish the top edge of each band with a thin line of gold dust applied with clear alcohol.
- 6 Create a large spray of roses and leaves for the top of the cake and secure with tempered chocolate. Create smaller sprays of roses and leaves placed randomly at the base of each tier.







# Link twist cake

MAKES 150 SERVINGS

Chiffon sponge (page 287), 4 in/10 cm high, 7-, 11-, and 15-in/18-, 28-, and 38-cm rounds, filled and seal-coated	1 each	1 each
Cake board, 20-in/51-cm round covered in pale pink fondant, with a white ribbon around outer edge	1 each	1 each
Royal icing (page 851)	2 lb	907 g
Rolled fondant (page 859), colored pink	5 lb	2.27 kg
Dowels	21 each	21 each
Gum paste roses (see page 844), colored dark red, large	5 each	5 each
Gum paste rosebuds (see page 844), colored dark red	3 each	3 each
Gum paste leaves (see page 833), colored green	8 each	8 each
Poured sugar vase	1 each	1 each
Pastillage link twists (see page 843), colored pink	45 each	45 each
Silver dragées	45 each	45 each

- 1 Place the 15-in/38-cm cake on the cake board and attach with a touch of royal icing.
- 2 Roll out the fondant  $\frac{1}{8}$  in/3 mm thick. Carefully cover the cake with the fondant and smooth the top and sides. Trim the fondant from the bottom edge of the cake. Place 2 dowels in the center of the cake. Then form an oval pattern with 10 more dowels, placing 3 at the top, 2 on either side, and 3 at the bottom, making sure that each dowel is approximately 3 in/8 cm from the outer edge of the cake.
- 3 Repeat the covering and doweling process with the other 2 cakes, using 9 dowels for the 11-in/28-cm cake, and none for the 7-in/18-cm cake. Stack the cakes in descending size order, attaching each with a touch of royal icing and making sure to center each cake on its base.
- 4 Create a spray of gum paste roses, buds, and leaves for the sugar vase, place in the center of the top tier, and secure with a touch of royal icing.
- 5 Pipe a pearl border of royal icing around the base of each tier, using a #7 plain tip. About 1 in/3 cm down from the top of each tier, adhere the link twists  $2\frac{1}{2}$  in/6 cm apart using royal icing.
- 6 Using a #1 plain tip, pipe swags of royal icing between the tops of the link twists.
- 7 Pipe strings of royal icing to create swags around the side of each cake, connecting at the base of the link twists. Repeat two times so that there are 3 strings connecting each link twist, each draping slightly lower than the previous. Using royal icing, secure a silver dragée to the tip of each link twist where these swags meet.

# Drapes and swags cake

MAKES 208 SERVINGS

Chiffon sponge (page 287), 4 in/10 cm high, 6-, 8-, 10-, 12-, and 14-in/15-, 20-, 25-, 30-, and 36-cm rounds, filled and seal-coated	1 each	1 each
Cake board, 16-in/41-cm round, covered in white fondant, with a white ribbon around outer edge	1 each	1 each
Royal icing (page 851)	2 lb	907 g
Rolled fondant (page 859)	15 lb	6.80 kg
Dowels	31 each	31 each
Fondant swags (see page 846), colored purple, 4 in/10 cm	5 each	5 each
Fondant swags (see page 846), colored purple, 4½ in/11 cm	7 each	7 each
Fondant swags (see page 846), colored purple, 6½ in/17 cm	8 each	8 each
Gum paste bows (see page 847), colored purple	20 each	20 each
White modeling chocolate roses (see page 832), colored purple, large	10 each	10 each
White modeling chocolate roses (see page 832), colored purple, small	7 each	7 each
Chocolate dome (page 850)	1 each	1 each

- 1 Attach the 14-in/36-cm cake to the cake board with a touch of royal icing.
- 2 Roll out the fondant ⅛ in/3 mm thick. Carefully cover the cake with the fondant and smooth the top and sides. Trim the fondant from the bottom edge of the cake. Place 2 dowels in the center of the cake. Then form an oval pattern with 10 more dowels, placing 3 at the top, 2 on either side, and 3 at the bottom, making sure that each dowel is approximately 3 in/8 cm from the outer edge of the cake.
- 3 Repeat the covering and doweling process with the other 4 cakes, using 9 dowels for the 12-in/30-cm cake, 6 for the 10-in/25-cm cake, 4 for the 8-in/20-cm cake, and none for the 6-in/15-cm cake. Stack the cakes in descending size order, attaching each with a touch of royal icing and making sure to center each cake on its base.
- 4 Using water to make the ends tacky, attach the swags to the center of the sides of the 14-in/36-cm, 10-in/25-cm, and 6-in/15-cm tiers.
- 5 Attach the gum paste bows between the swags with royal icing. Pipe a pearl border around each tier at the bottom, using royal icing with a #7 piping tip.
- 6 Using royal icing with a #7 piping tip, pipe a Swiss dot (pearls) design 1½ in/4 cm apart on the 12-in/30-cm and 8-in/20-cm tiers.

- 7 Create a centerpiece for the top tier by attaching the roses to the dome with royal icing. Attach the centerpiece on top with a touch of royal icing.







# Painted rose cake

MAKES 38 SERVINGS

Chiffon sponge (page 287), 4 in/10 cm high, 10-in/25-cm round, filled and seal-coated	1 each	1 each
Cake board, 12-in/30-cm round, covered in white fondant with a white ribbon around outer edge	1 each	1 each
Rolled fondant (page 859)	3 lb	1.36 kg
Fondant ribbon roses (see page 849), colored pale pink	8 each	8 each
Fondant ribbon roses (see page 849), colored deep pink	8 each	8 each
Fondant leaves (see page 833), colored green	10 each	10 each
Royal icing (page 851)	as needed	as needed
Clear alcohol	2 oz	57 g
Powdered food color: pink, magenta, leaf green, sage green, and brown	as needed	as needed
Rolled fondant (page 859), colored green	14 oz	397 g
Rolled fondant (page 859), colored brown	8 oz	227 g

- 1 Attach the cake to the cake board with a touch of royal icing.
- 2 Roll out the fondant  $\frac{1}{8}$  in/3 mm thick. Carefully cover the cake with the fondant and smooth the top and sides. Trim the fondant from the bottom edge of the cake.
- 3 Create a spray of ribbon roses and leaves for the center of the cake and attach with royal icing.
- 4 Using clear alcohol, liquefy the food colors and paint vines, leaves, and thorns on the sides of the cake. Paint circles of pink for the rose bases and indicate petals with magenta.
- 5 Roll a rope of green fondant  $\frac{1}{2}$  by 45 in/1 by 114 cm and lay it in a zigzag design for the border on top, attaching with water.
- 6 For the bottom border, roll a rope of brown fondant  $\frac{1}{2}$  in/1 cm and attach to the base of the cake with water. Roll a rope of green fondant  $\frac{1}{2}$  in/1 cm and lay around the brown. Crimp the two together by hand-forming a scalloped edge.