



## Garden Wedding Cake

- 6" x 2 Cakes, baked and cooled
- 8" x 2 Cakes, baked and cooled
- 10" x 2 Cakes, baked and cooled
- 5kg (11lb) Buttercream
- Large spatula
- Small spatula
- Turntable (optional)
- 6" and 8" Cake boards/ cardboard
- 10" MDF board
- Large Bread Knife
- Parchment/ Baking paper
- Metal/ Plastic scraper
- Ruler (optional)
- Piping bag
- Coupler (optional)
- No. 7 Piping tip
- Wooden dowels
- Conduit cutters
- Pencil
- Dowel template
- Paper towel
- Flower vile
- Fresh flowers:
  - One head of hydrangea
  - 5 David Austen roses
  - 3 antique roses
- 24 gauge floral wire
- Green parafilm
- Sharp flower cutters (scissors)



## 2 Tier Pleated Buttercream Cake

- 6" x 2 Cakes, baked and cooled
- 8" x 2 Cakes, baked and cooled
- 3.5kg (7lb 7oz) Buttercream – 1.3kg (2lb 13oz) for filling, 900g (2lb) pink, 1.3kg (2lb 13oz) taupe
- To make pink icing:
  - 1 part Sugarflair Pink food color
  - 1 part Americolor soft pink food colour
- To make taupe icing
  - 3 parts Wilton Ivory
  - 3 parts Americolor Chocolate Brown
  - 1 part Americolor Black
- Large spatula
- Small spatula
- Turntable (optional)
- 6" and 8" Cake boards/ cardboard
- 9" MDF board – covered in white fondant
- Large Bread Knife
- Parchment/ Baking paper
- Metal/ Plastic scraper
- Ruler (optional)
- 2 inch template marker
- Piping bag
- Coupler (optional)
- No. 104 and No. 7 Piping tip
- Wooden dowels
- Conduit cutters
- Pencil
- Dowel template
- Paper towel
- Flower vile
- Fresh flowers:
  - 6 roses
- 24 gauge floral wire
- Green parafilm
- Sharp flower cutters (scissors)



## Cakes

- \* Bake 2 cakes for each tier that measure 2" (5cm) each layer, preferably not using the top domed section of the cakes
- \* Allow cakes to cool completely in the fridge before filling. Not only does this make them easier to cut and fill without crumbs, but it also gives the cakes time to settle
- \* The amount of filling you place in the cakes may cause your icing quantity to vary. Therefore, we tend to steer on the safe side when working with colored frosting. It's hard to match once it's made, so if unsure, make a little extra
- \* If you are going to be placing a flower vile in the top of your cake, ensure the middle dowel running through the cakes is placed just off centre, so you leave room for the vile to be inserted
- \* These designs are easier when made using a crusting icing that does not need refrigeration once delivered. If you choose to use cream cheese or another icing that can spoil quickly, be sure to not leave the cake sitting at the venue at room temp for more than three hours. Otherwise, ask the venue if you can use their cool room to store the cake in until they can bring it out prior to cutting
- \* Never leave a buttercream cake at an outside wedding, especially if it is a warm day. In those cases, ask for the cake to be placed indoors until the reception begins, and avoid direct sunlight
- \* Be sure to take some extra icing and a spatula with you when you deliver a buttercream wedding cake, in case anything gets bumped placing it on the table, or onto a cake stand



## Flowers

- \* Buy the highest quality of flowers, from a reputable florist. For a better quality finished topper, purchase flowers that are in season. They will fair much better
- \* Purchase your flowers 2-3 days prior to the wedding, unless it is extremely hot. This will allow them time to open
- \* Once you have the flowers, cut about 2cm off the bottom of your flowers, and place them directly in water
- \* When cutting the flowers, ready to wire, cut the stems to 1-2cm in order to use the flower vile
- \* When creating a flower spray, wire a few extras in case of damage
- \* Once wired, do not place your flowers in a household fridge, or they will blacken when you remove to use on your cake. You can however use the crisper/ fruit section for your ready-made topper
- \* Ideally flowers like a temperature of 5-7C degrees. Tropical style flowers and orchids can not be refrigerated at all