



## Creating your wedding cake

 Popular

READY IN



240 min.

SERVINGS



100

CALORIES



1684 kcal

## Ingredients

- ☐ 454 g apricot preserves
- ☐ 100 servings top round beef roast well
- ☐ 100 servings purple gel food coloring
- ☐ 200 g chocolate bar plain 70% ( cocoa)
- ☐ 142 ml double cream
- ☐ 1 egg whites
- ☐ 1 T chocolate icing white
- ☐ 1 chocolate cake mix white
- ☐ 200 g powdered sugar

- ☐ 100 servings wire rack
- ☐ 100 servings round cake thick (base)
- ☐ 1 kg lemon cake mix white
- ☐ 1 jar lemon curd
- ☐ 500 g marzipan
- ☐ 6 pretzel rods
- ☐ 100 servings pretzel rods
- ☐ 100 servings ribbon
- ☐ 100 servings you will also need: parchment paper
- ☐ 100 servings green beans for measuring
- ☐ 100 servings strong coffee decoction
- ☐ 100 servings portugese rolls
- ☐ 100 servings beef top sirloin steaks well
- ☐ 500 g butter unsalted softened
- ☐ 1 medium frangelico
- ☐ 1 boxes frangelico with lids (if transporting the cake)
- ☐ 104 servings frangelico
- ☐ 104 servings frangelico thin
- ☐ 1 frangelico well
- ☐ 104 servings frangelico
- ☐ 1 medium frangelico
- ☐ 1 boxes frangelico with lids (if transporting the cake)
- ☐ 100 servings frangelico
- ☐ 100 servings frangelico thin
- ☐ 100 servings frangelico well
- ☐ 100 servings frangelico

## Equipment

- ☐ bowl

- ☐ frying pan
- ☐ knife
- ☐ sieve
- ☐ toothpicks
- ☐ microwave
- ☐ skewers
- ☐ rolling pin
- ☐ kitchen scissors
- ☐ serrated knife
- ☐ palette knife

## Directions

- ☐ COVER THE FRUIT CAKE WITH THE MARZIPAN: How to do it: Boil the apricot jam with 2 tbsp water and sieve into a bowl.
- ☐ Brush the 15cm cake board with a little of the apricot jam.
- ☐ Cut off the rounded top of the cake and turn upside-down onto the board. Measure across the top and sides of the cake with string, cut to length and set the string aside.
- ☐ Adding good-quality lemon curd or silky chocolate ganache transforms simplebuttercream into an indulgent filling.How you do it: First make the buttercream. Beat the butter until creamy, then gradually beat in the siftedicing sugar. Weigh 600g/1lb 5oz of the mix and stir 5 tbsp of the lemon curd into it. In a small pan, bring the cream just to the boil, then pour over the chocolate. Leave to stand for 2 mins, then stir until smooth. Once cool but still liquid, fold into the remaining basic buttercream. Once each cake is completely cool, level off the top using a long serrated knife.
- ☐ Spread a little of the corresponding buttercream over the matching thin cake board. Turn cake upside down onto the board and brush all over with a thin layer of the sieved apricot jam – this helps to prevent stray crumbs getting into the buttercream.
- ☐ Cut into three layers horizontally – don't worry if you cut the layers unevenly as it won't affect the finished cake. If it's a hot day or warm in your kitchen, refrigerate the cakes for a while – it will firm them up and make cutting and lifting much easier. Lift off each layer as you cut it, and set it aside so that when you re-stack the layers they are in the right order.If you've made the buttercream in advance and it has hardened slightly, warm in the microwave on Defrost for 10

secs and beat well. Using a palette knife, spread approx 1/4 of the buttercream over the first layer of the cake. For the lemon cake, swirl another tbsps or so of lemon curd over the icing. Stack the remaining layers this way, spreading all of the remaining icing over the top and sides of the cake, smoothing it down to meet the cardboard cake base. Smooth all over with your palette knife and set aside. The cakes are now ready for covering with ready-to-roll icing. Filled with buttercream and iced, the cakes will keep for up to 3 days.

**COVER ALL THE CAKES WITH READY-TO-ROLL ICING:** The next stage is to subtly colour the different tiers with the ivory, dusky pink and cream colouring pastes. How to do it: For the marzipanned fruit cake only, first lightly brush with cooled, boiled water to help the icing stick. For all the cakes, dust the work surface with icing sugar and knead the icing until pliable.

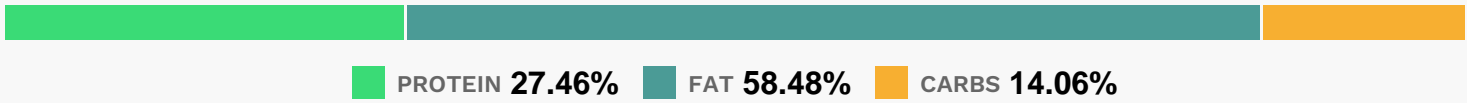
- ☐ Add a few specks of the food colouring with a toothpick or the end of a skewer – be very sparing as a little goes a long way. Work the colour in until you have an evenly coloured, smooth paste.
- ☐ Add more and knead again if you want the colour to be more intense. Lightly dust the work surface again and roll the icing into a circle large enough to cover the sides and top of the cake, with a little excess. Use string to measure as before. Lift the icing over the cake, using your rolling pin to help you. Smooth the icing around the cake with your hands, then trim off the excess with a sharp knife. Leave overnight to dry. Once iced, keep for 3 days. Once you've iced the cakes, cover the 35cm base. Lightly brush with cooled, boiled water and cover with ivory-coloured icing. Trim and leave overnight to dry.

**STACK THE CAKES:** Dowels give stability and strength to tiered cakes. By measuring and cutting the dowels to the same length, you're providing an even platform for the next cake to sit on, even if your cake is a bit wonky. For this cake, the tiers are stacked like steps, just off centre. How you do it: In a large bowl, gradually beat icing sugar into the egg white until thick and smooth. Cover with cling film until ready to use. Starting with the chocolate cake, insert three dowelling rods in a triangle, slightly offset to one side and no wider than the base of the lemon cake that's going to sit on top. With a permanent pen, lightly mark where the top of the icing comes to on the dowel. Carefully pull out the dowels and line up on the work surface. Using a ruler, re-mark each rod to the highest point. Score the dowels with scissors around the new marks and snap the plastic cleanly. Re-insert the rods in their original holes, rounded end down.

- ☐ Make the fruit cake and cover with marzipan.
- ☐ Make the chocolate and lemon cakes if making fresh – keep well wrapped in baking parchment and cling film in a cool place.
- ☐ Make the chocolate and lemon buttercream and keep in the fridge.
- ☐ Make the chocolate and lemon cakes if making fresh – keep well wrapped in baking parchment and cling film in a cool place.

- ☐
- Fill and cover the chocolate and lemon cakes with buttercream and cover all of the cakes and the board with icing.
- ☐
- Stack the cakes and decorate with petals once the cakes are in place.

## Nutrition Facts



### Properties

Glycemic Index:3.51, Glycemic Load:24.92, Inflammation Score:-7, Nutrition Score:48.623043430888%

### Flavonoids

Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg Myricetin: 0.19mg, Myricetin: 0.19mg, Myricetin: 0.19mg, Myricetin: 0.19mg Quercetin: 1.63mg, Quercetin: 1.63mg, Quercetin: 1.63mg, Quercetin: 1.63mg

### Nutrients (% of daily need)

Calories: 1684.29kcal (84.21%), Fat: 107.78g (165.82%), Saturated Fat: 45.87g (286.7%), Carbohydrates: 58.3g (19.43%), Net Carbohydrates: 55.09g (20.03%), Sugar: 19.05g (21.17%), Cholesterol: 388.21mg (129.4%), Sodium: 752.89mg (32.73%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 96.88mg (32.29%), Protein: 113.86g (227.72%), Selenium: 136.88µg (195.54%), Vitamin B3: 36.98mg (184.92%), Vitamin B12: 8.91µg (148.56%), Zinc: 19.72mg (131.46%), Iron: 21.09mg (117.17%), Vitamin B6: 2.34mg (117.13%), Phosphorus: 1096.43mg (109.64%), Vitamin B2: 1.18mg (69.57%), Potassium: 1857.99mg (53.09%), Vitamin B5: 4.2mg (41.98%), Vitamin B1: 0.62mg (41.62%), Magnesium: 153.54mg (38.38%), Copper: 0.61mg (30.63%), Folate: 114.07µg (28.52%), Vitamin K: 28.44µg (27.09%), Manganese: 0.41mg (20.65%), Calcium: 173.26mg (17.33%), Vitamin E: 2.48mg (16.53%), Fiber: 3.21g (12.86%), Vitamin A: 537.97IU (10.76%), Vitamin C: 7.14mg (8.65%)