

Mini Stack Cakes

By Kathy Moore

Forming a superb table centrepiece, mini cakes for celebrations also give you the opportunity of providing two, three, four, or more, different flavours of sponge cakes for guests. Each cake can be personalised and colour co-ordinated to match the style of the celebration, with the initials adding an extra touch of individuality. The daisies are ready made and come in a choice of colour, making a quick decoration. The lettering can be prepared well in advance and added to the top of the cakes at the last minute.

How about making chocolate mini cakes, covering in Chocolate flavoured Regallice and decorating with pink daisies and initials for the couple who love of all things Chocolate!



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It is worthwhile reading through all the instructions before you start to be certain you have everything you may need.

Equipment and Materials			
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Culpitt square Perspex mini-cake stand		Sieved icing sugar	
Claydough Bride and Groom		1 packet of white Petal paste	
15cm (6") square rich fruit cake or Madeira/chocolate cake etc (see note below)		Culpitt Light Silver Dusting powder Culpitt Dusky Pink Dusting powder (to match your colour scheme)	
500g marzipan		Dusting brush	
15cm/6" square cake board		32 ready made Culpitt pink daisies	
64 sponge square mini cakes*		Culpitt Silver/White cord (see note below)	
5 - 7kg Renshaws white Regalice		FMM Script lettering Tappits	
Buttercream (see note below)			
Pair cake smoothers			

*The mini cakes shown have been made using the Silverwood square mini cake tin. Each mini cake is 5cm (2") square. The tin bakes 36 individual mini cakes at a time.

Notes:

The top tier can be made from either rich fruitcake or a sponge type cake of your choice. Be aware that if using a sponge cake, avoid very light cakes e.g. fatless type, as the weight of the sugarpaste may compress the cake, which would result in a misshapen finish. The sponge can be split and filled with buttercream, and covered in buttercream rather than marzipan if wished. We used a Madeira cake recipe for our cake.

The amount of buttercream required will depend on the type of sponge made as a softer sponge will take more than a firmer one such as Madeira. The consistency of the buttercream will also influence the quantity. Start by making up a batch of buttercream using 500g icing sugar and make more as required. The exact amount of sugarpaste needed to cover the 64 mini cakes will largely depend on how thickly it is applied. Think about covering one and weighing the amount of sugarpaste used then multiply by the amount of cakes you want to make.

The amount of cord to go around the mini cakes again will depend on the thickness of the sugarpaste. After covering one mini cake, measure how much cord is needed and multiply by the amount of cakes required not forgetting the top tier. As a guide, allow at least 22cm per 5cm square mini cake.

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1. Covering the Cakes

Place the 15cm cake on to the cake board and cover with marzipan and sugarpaste in the usual way.

For each of the mini cakes cover in buttercream and then sugarpaste. Use the cake smoothers to obtain straight sides and top.

Attach the cord around each of the mini cakes and the top tier, securing at the back of each cake with a small piece of softened sugarpaste.

2. Decoration – Mini Cakes

On a non-stick surface, lightly greased with white fat, roll out thinly some white petal paste.

Turn the paste over and brush with Light Silver Dusting powder.

Cut out the initials of your choice using the FMM Script Lettering Tappit, and place onto the top of half the mini cakes, securing with a dab of cooled boiled water.

Place a pink daisy on top of the other half securing with a dab of cooled boiled water.

Using the same method as above cut out the wording of your choice for the top tier and attach around the sides of your cake.

e.g The Bride and Groom on their Wedding Day
 Stephen & Kathy on their Wedding Day
 Congratulations & 20 July 2006

Dust the bride's bouquet and Grooms Tie and Waistcoat buttons Dusky Pink (or to match your colour scheme).

3. Assembly

Place the mini cakes and the large square cake onto the stand.

Place the Bride and Groom on the top tier.

4. Finishing Touches

Sprinkle the table with silver chocolate hearts, and Silver/Pink/Purple heart table confetti.

Place matching ready-made Silver/Pink/Purple heart chocolate clear favour boxes at each of the table settings for the guests.

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Finishing Touches Continued

Attach wires to some of the pink daisies, curl the wires and incorporate with table flower arrangements or twist around the stem of wine/champagne glasses. Use the pink daisies to decorate plain favour boxes.

Remember...



It is important to bring to the attention of anyone cutting or eating the cake that there may be items on the cake that are not edible or may cause injury if ingested. These may include items such as pillars, wires, stamens, flower pics, ribbons, dowels or decorations. Please make them aware.