

Pink Roses Wedding Cake

By Kathy Moore

A simply stunning cake, which can be completed in very little time and adapted for various celebrations by a colour change! It makes the most of ready-made silk roses and gives the impression of a much taller cake by using an additional large baseboard to sit a garland of roses on.

Shown here as a two tier cake, the design lends itself to suit more or less tiers according to your needs. The rose garland in this design has been created, quite simply, by wrapping a single wire to the back of each rose. After the celebration, the roses can be kept or unwired and reused.



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Equipment and Materials			
	✓		✓
20cm & 25cm (8" & 10") Rich Fruit or Firm sponge cakes		White florist wires #26 gauge	
2kg Marzipan (or buttercream for sponge cakes - see note below)		Cooled boiled water	
3kg Renshaws Shell Pink Regalice		Small dusting brush	
20, 25 and 33cm (8", 10" and 13") round cake drums		Culpitt pearl/diamante sprigs	
2 x 3" Culpitt acrylic tube separators			
30 Culpitt pink roses		1m Babe pink ribbon for cake drum	
PME mini flower bouquet mould – in Mini Wedding Mould		Non toxic solid glue stick (e.g. Pritt stick)	
		Culpitt Pink Rose Petals.	

The cake can be made with a rich fruitcake or a firm sponge type such as Madeira. Sponge cakes can be covered with buttercream or marzipan. They may also be split and filled but be certain the filling is not too soft otherwise the weight of the covering may compress the cake causing misshapen cake sides. Very light sponges, when covered with sugarpaste, may sag under the weight.

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

1. Covering the Cakes and Drums

Place the 20cm cake onto the 20cm cake drum. Repeat for the 25cm cake.

Cover the cakes in marzipan and then sugarpaste in the usual way, being certain to cover the cake drum when applying the sugarpaste. (See picture)

Cover the 33cm (13") cake drum in the shell pink Regalice.

Attach the ribbon to the board using the non toxic solid glue stick.

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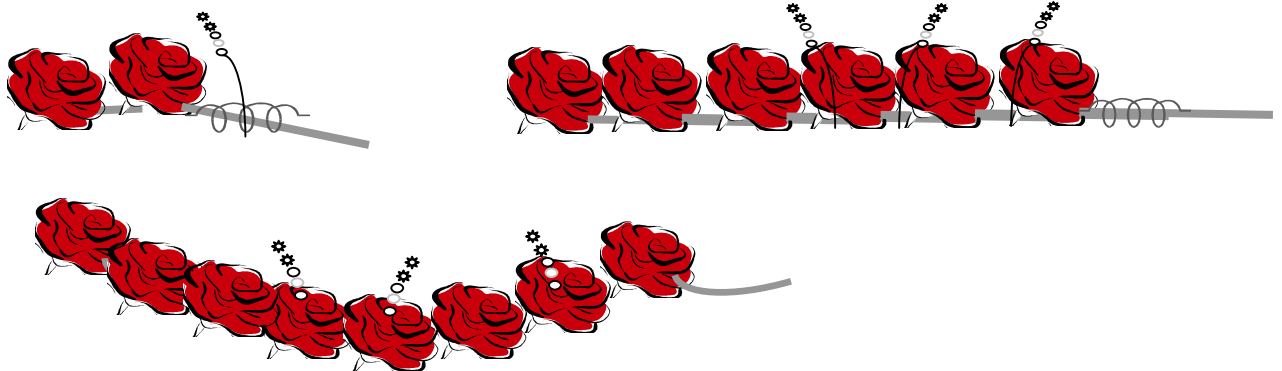
2. Decoration

Using the PME Mini Wedding Mould and the shell pink regalice, make enough mini flower bouquets to decorate the sides of the cake (I used nine for the large tier and seven for the top tier). Attach using cooled boiled water and the small dusting brush.

Take each of the roses and attach a wire to the back by looping it around one or two of the back petals and then twisting the wire tightly to secure.



Attach a wired rose to the next one by twisting the wires together tightly, making sure each rose fits snugly against the next. Add the pearl and diamante sprigs intermittently.



Repeat to make two garlands of roses long enough to fit all the way around the base of each cake. Leave the garlands open at each end and form the circle when placed on the cake boards.

Make a small garland for the top tier of the cake with a few additional roses for the centre.

3. Assembly

- Place one of the separators centrally on the large base board and sit the large cake on top.
- Arrange the rose garland around the edge of the board.
- Position the second separator centrally on top of the cake and sit the smaller cake on top.
- Arrange the garland around the cake board as before.
- Place top garland on top tier.

4. Finishing touches

Add rose petals to the table to compliment the cake design and create a special setting for the celebration.