‘Love In Bloom’

Wedding Cake With Ruffles & Brush Embroidery

This stunning, elegant floral cake is perfect for a wedding, or any other special celebration. It may look show-stopping, but it’s actually so easy to do when you use our brand new Karen Davies moulds. Follow this step by step guide to find out how!

Let’s Get Started!

We first covered 2 deep cakes in white sugarpaste using a cake smoother to achieve a smooth professional finish, then a Bellissimo smoother to create the sharp, crisp straight edges around the tops.

Check out our YouTube video ‘How To Cover A Cake With Straight Edges & Create A Flawless Finish’ to see how Claire at Delicious Occasions achieves this look! To watch Click here >>

If you have printed this project sheet, then please type the following link into your web browser to watch - https://youtu.be/pndXD_goKK8

Once the cakes are covered, place the bottom tier on a 12” round white cake board and the top tier on a 6” round cake board (leave the cakes at least 24 hours so the icing can set firm). Assemble the cakes carefully, not forgetting to use 3 or 4 dowels in the bottom tier and use some royal icing between the cakes so that they do not move. (hours so the icing can set firm).

Step 1. Ruffled Rose Side Design

1a.

The bottom tier is covered in ruffled roses using the Karen Davies ruffled rose mould. It’s super easy to use. Rub petal base into the mould, this will stop the sugarpaste from sticking to the mould.
1b. Knead some modelling paste so that it is pliable then form a ball, flatten and push into the mould. Roll over with a small rolling pin.

1c. Cut away any excess icing with a small palette knife, working from the inside to the outside.

1d. Turn the mould over and ease the rose out.

1e. Attach to the cake with royal icing or edible glue.

Step 2. Brush Embroidery Side Design

The top tier is decorated using the Karen Davies brush embroidery mould. The method is exactly the same, only this time we dusted the mould with a cornflour pouch instead of Jem petal base. You can leave the embroidery white or paint with dusts and a little rejuvenator spirit.

Free Video

We have put together a quick YouTube video showing you how to easy these ruffles and brush embroidery decorations are to make! If you have printed this project sheet, please type the following link into your web browser to watch - https://youtu.be/4M0InnSCtuY

Step 3. ‘Love’ Heart & Floral Topper

3a. If you don’t have time to make your own sugar flowers, we have a fantastic selection of sugar flowers that you can use to accompany the ‘love’ wooden heart topper.

3b. Once you have chosen your flowers (we used sugar Baby’s Breath, Jasmine & Forget-Me-Nots), lay them out so that you can see how many to use on one side of the heart. Tape together using green florist tape then when you are happy, repeat for the other side of the heart.

3c. Tape the flowers firmly together at the bottom.

3d. Tape the flowers to the heart at the bottom then use some small lengths of green wire to secure the flowers at the top of the heart. The heart topper comes with a food safe flower pick so that it can easily be inserted into the cake.
Colouring The Flowers

You can colour white sugar flowers with edible powder colours. Pop some of the powder colouring onto a piece of kitchen paper then use a soft brush to brush the colouring over the flower. Remember, you can always add more colour but not take it away!

Handy Hint!

Cover your decorations in a food safe plastic bag to keep them soft so that they can be easily attached to the side of a curved cake!

Lastly, if you are really short of time – you can buy the heart cake topper already decorated with flowers on the website!