

**Best Celebration Cake- 2012**

*The Roby Wedding Cake*

*9/10/11*



**SYNOPSIS:**

An intricate hand-cut floral lace inspired wedding cake created to celebrate the nuptials of Jamie and Jon Roby at the family's lake house on the sequential date of 9/10/11.

## How the design of the cake relates to the event:

Bride Jamie's wish for her wedding cake, was that it would pay homage to Mom Karen's wedding gown as a tribute. The skirting and train of the gown, yellowed after 34 years of storage, was embellished with fabric appliqué's hand sewn in a "lace like" embroidered pattern. For the cake design, these embossed appliqué's were recreated individually by hand with gumpaste and royal icing to grace the cake.



*Karen & Jamie admiring Karen's dress the morning of the wedding.*

## Design concept used to create the cake and the mechanics involved in assembling the cake:

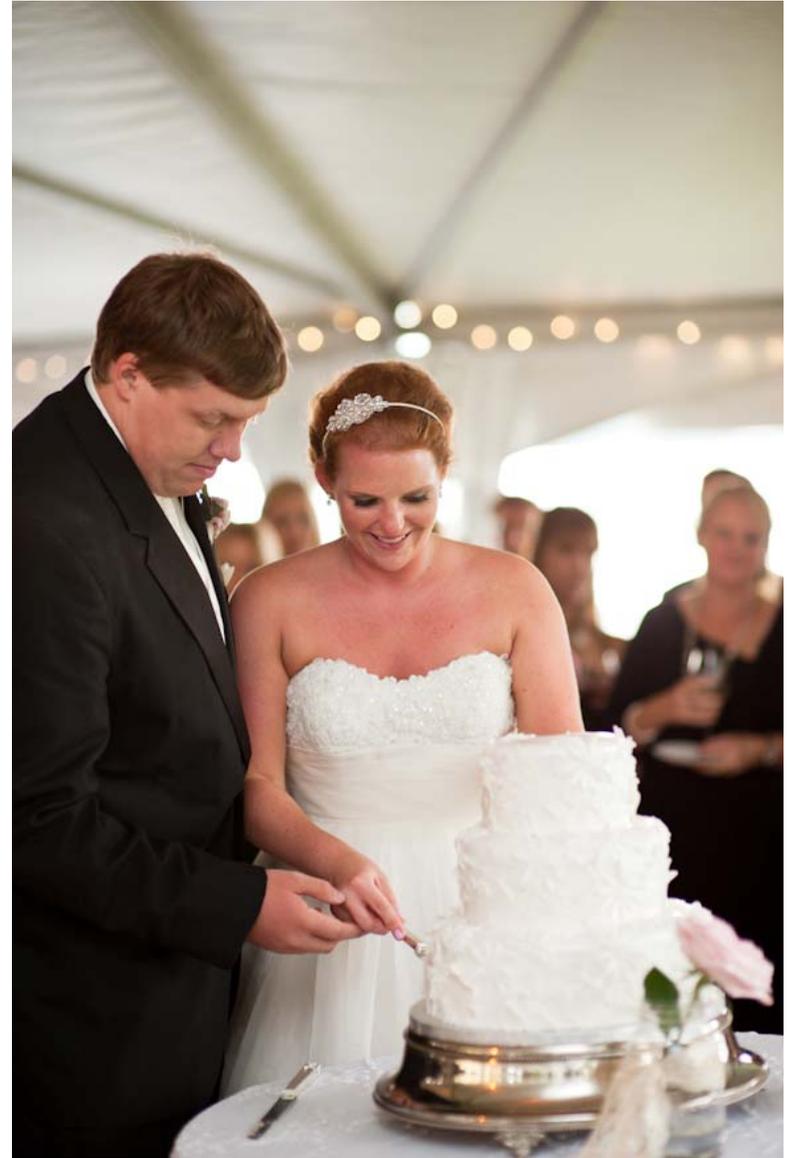
In order to closely replicate the fabric appliquéés from the dress, silicone molds were hand-made in our pastry studio to replicate the flowers which included dahlias, roses, and periwinkles. Sugar paste was pressed into each mold, then applied in layers to the fondant. Leaves were individually cut with mini tin cutters and each flower and leaf was hand embossed with an embossing tool to bring out the veining, ridges and edging necessary to match the original embroidery. Over 1,123 appliquéés were custom created for the three tier cake.

After each single piece was applied to the cake, fine piping work with royal glaze icing was applied for raised centers and to attach the “lacework” like embroidered threads and a vodka pearl luster wash was applied to the entire cake for shimmer.



*Flowers were molded in hand made silicone molds and leaves were individually cut.*

*The Finished Product*





### VANILLA GENOISE CAKE BATTER

- 4 large eggs , room temp
- 3 tablespoons hot unsalted butter
- 1 teaspoon vanilla– real not extract
- Vanilla beans extracted from pod
- 1 cup sifted cake flour or 1 cup pastry flour (sift before measuring)
- 2/3 cup granulated sugar

350 degrees in 8 or 9 inch parchment lined pan.  
When cake begins to pull from sides it is finished. Do not overbake.

When assembling the cake, trim the top layer of each cake and soak with flavored liquor or infused simple syrup of your choice.

For this particular wedding cake we used Chambord, our vanilla pastry creme and then fresh strawberries and peach slices.



### ROYAL ICING GLAZE

- 1/3 cup egg whites or meringue powder, more if needed
- 1/2 cup cold water, more if needed
- 1 pound (about 4 cups) confectioner's sugar, more if needed
- 1/2 teaspoon lemon juice or water
- 1/2 teaspoon vanilla

In a medium mixing bowl, dissolve the egg white powder in water. With a hand held mixer on medium to medium-high, beat until soft peaks form. With the mixer on low, add the confectioners' sugar, 1/2 cup at a time. Beat after each addition until well combined. Add the lemon juice and extract. Beat for an additional 3 minutes with the mixer on medium-high speed or until the mixture forms medium to stiff peaks.



## Challenges and Obstacles overcome:

Our main challenge in the project was the obvious one of doing justice to the inspiration fabric! But secondarily we had never created silicone molds before from fabric. Needless to say there were several attempts necessary on that front, that culminated in a great finished product. This became an inspiration to expand our knowledge and skills in that area, and we have since created several other mold based projects.

We also battled a very humid, remote lakefront location the day of the wedding. To be quite honest, we did have to place a service staff member on bug patrol around the cake to ensure no unwelcomed critters landed. Hahaha!

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### *Kind words from Jamie:*

"They will not just cater your wedding, they will put on a food production for you! Another plus is that they make BEAUTIFUL (and tasty!) wedding cakes for their bridal clients - I had a very ornate cake with hand cut fondant flowers covering it that was absolutely stunning."

*This wedding was also featured on the Style Me Pretty blog 1.13.2012!*