

WEDDING CUTTING CAKE AND CUPCAKES WITH MATCHING GARNISH

Pastry Chef: Jamie Gadd



Supplies needed: Cutting Cake

3, 6" round cakes.; 1" thick, flavor of your choice, well chilled
5" cardboard cake circle
Buttercream, 2 lbs
Cake filling of your choice, 1 lb
Simple syrup, 2 cups
Fondant, 2 ½ lbs, colored light orange
Fondant, 1 ounce, colored light brown
Fondant, 2 ounces, colored light green
Floral wire
Paring knife
Large offset spatula
Small offset spatula
Small piece of acetate film
Pastry brush
Edible glitter, various colors

Method of Preparation:

1. At least a day ahead of time, create large and small tendrils for the pumpkin with the green fondant. Also create the stem with the brown fondant. You can give the tendrils more support by inserting a floral wire in the thicker end. These parts will need at least a day to dry to be sure they don't break or droop.
2. The next day, stack all three cakes on each other. Using your paring knife, start cutting away cake from the top and bottom to create a flattish orb. Begin cutting channels vertically down the side of the stacked cakes. Create enough channels to get the cake stack to start resembling a squatty pumpkin. Cut a shallow hole in the top for the stem to rest in later. Unstack the cakes carefully, keeping them oriented to each other's position.
3. Place the bottom cake layer on the cake round. Lightly brush with simple syrup to moisten
4. Fill with ½ of your filling, spread out to edges and level out with the large offset spatula
5. Place second layer gently on top being sure to line up your channels down the sides
6. Brush with simple syrup and spread the rest of your filling on top
7. Place last layer, brush with simple syrup

8. Using about ¼ of your buttercream, spread a very thin layer of frosting over the entire cake. Using the small offset spatula will help to get in all of the grooves and dips you have created. This layer is called the crumb coat. Chill for at least 30 min.

9. Remove cake from the fridge and finish frosting with the remaining buttercream. Please note, you may not need all of it, the final frosting layer should be about ¼” thick or less. Use the flexing piece of acetate to make your cake completely smooth. When finished it will look like a cute small white pumpkin :D Chill for 1 hour
10. Knead a small amount of shortening into your orange fondant to condition it and make sure it won't dry out too fast while you're covering the cake. Dust your work surface with powdered sugar and roll fondant out to 1/8” thick. Pull your cake out from the fridge. Roll your fondant gently onto your rolling pin and gently place over the cake. Massage lightly with your hands to smooth fondant. If there are air bubbles, use a small pin to poke a hole and push the air out. Trim fondant very close to bottom of the cake.
11. Using a little egg white, glue the stem to the top of the pumpkin. Dust the pumpkin with edible glitter and place your tendrils all over it, most of them should be coming out of the base of the stem or the base of the cake.
12. Dust with more glitter and you're done! Cover very lightly with plastic wrap and store in the refrigerator.

Supplies needed: Cupcakes

Cupcakes, 1 per wedding guest, flavor of your choice

Buttercream, about 1 ¼ oz. per cupcake, colored light orange and light green

Sprinkles, orange and green

Fondant, as needed, colored light green

Fondant, as needed, colored light orange

Edible glitter

Whole cloves

Method of Preparation: Cupcakes

1. Using a small offset spatula, frost each of your cupcakes with the orange and green buttercream
2. Pour some sprinkles in a bowl and roll the edge of your cupcakes in it to create a border.
3. Fondant Pumpkins: condition your orange fondant with a small amount of shortening. Roll about a ½ inch ball. Lay it on your work surface and flatten *slightly*. Using a toothpick, press lines up the side of the ball to create pumpkin-like ridges. Finally, press a clove into the top as the stem.
4. Garnish each cupcake with a pumpkin and more small green spirals. Top with edible glitter.
5. Store cupcakes in the refrigerator. The cutting cake and cupcakes can be made 2 days ahead of time.

Butter Cake

Ingredients:

5 ¼ oz butter, unsalted

1 ½ t	vanilla extract
11 oz	sugar, granulated
4	eggs, whole
8 oz	all-purpose flour
½ t	salt
¾ t	baking powder
¼ t	baking soda
5 ¼ oz	milk, room temperature

Directions:

- 1.) Cream butter, vanilla and sugar until light and fluffy.
- 2.) Slowly add room temperature eggs, mix very well. Scrape sides of bowl between additions.
- 3.) Sift all dry ingredients.
- 4.) Alternate additions of dry ingredients and milk.
- 5.) Bake at 350 degrees F for about 15 minutes, or until toothpick comes out clean.

Italian Buttercream

Ingredients:

10 ½ oz	granulated sugar
4oz	water
10 ½ oz	whites
Pinch	cream of tartar
3 ½ oz	granulated sugar
2 lbs.	butter, unsalted

Directions:

- 1.) Combine sugar 1 with water in small pan and place over high heat.
- 2.) Meanwhile, place whites in mixer with whip attachment. Whip to almost soft peaks.
- 3.) Slowly add sugar 2 and cream of tartar to whites, whip to very firm peaks.
- 4.) Bring sugar in pan up to 245 degrees F.
- 5.) On speed 2, slowly add hot sugar to egg whites.
- 6.) Continue whipping on speed 2 until slightly warm to touch.
- 7.) Soften butter in microwave while waiting for whites to cool.
- 8.) Add softened butter to whites. Add flavors at this point.

