

THE FLOWER CAKE

The Recipe

<https://www.cuisinedaubery.com/recipe/the-flower-cake/>

The flower cake for all kinds of occasions, for anyone you love !

Skill: Experienced Level

Cuisine: American Cuisine

Courses: Dessert, Layer Cake, Layer Cake,

Ingredients

*Cake covering

some Rolling Fondant

*Painting

some Gumpaste

some Food Coloring

*Cake filling

some Cake Sponge For the recipes, see [HERE](#)

some Butter Cream For the recipes, see [HERE](#)

some Mousse for Cakes For the recipes, see [HERE](#)

*Flowers

some Rolling Fondant

some Gumpaste

Steps

About ingredients

- I did not specify quantities : Really depends on the servings and size you want so I will let you decide!
- You may visit my page ([HERE](#)) that can guide you for the volume of your cake
- For the Rolling Fondant there are plenty of brands to choose from in the USA or UK. Each country has their favorite. In California, I have some choice, but I prefer Satin Ice, for its taste and texture. It tends to dry up (the elephant skin), but adding a tablespoon of Crisco helps remediate
- For the Butter Cream, I will show you some recipe, but any of your favorite works
- For the Gumpaste, I used to make my own myself, but honestly who has time? so a product

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bought in stores just works for me

- For the rest of ingredients, make sure they all are edible, like the food coloring used to paint as example

Edible Flowers

1. Main work for this cake is : the flowers !
2. To make edible flowers, the best is to go to YouTube and search for tutorials. Lots of them are available nowadays. You may make them using Rolling Fondant or Gumpaste. I personally tend to make leaves using Gumpaste and flowers with Rolling Fondant
3. To make "3D" shapes like leaves, I roll out Gumpaste, give them a 3D shape, and let them dry on flour
4. I also like to use different techniques to make the flowers bouquet richer
5. Another technique you may use is with Wafer Paper

The Sponge Cake

6. Bake a Cake Sponge: The recipes are [HERE](#)
7. If you want to make a tall cake, you will need several diameter cakes to make the tiered cake !
8. I chose a Genoa Cake, recipe [HERE](#). You may choose other sponge cakes, see , [HERE](#)
9. Slice the Cake Sponge, between 0.39" (or 25/64" or 1 cm) and 0.59" (or 19/32" or 1.5 cm) thick
10. To make the sponge cake moist, drip some Simple Syrup
11. Each layer should rest on a Cardboard Cake Board

The buttercream

12. Prep the Butter Cream : The recipes are [HERE](#)
13. Prep the Mousse for Cakes : The recipes are [HERE](#)
14. Pipe the Butter Cream on the perimeter
15. This "ring" will make the cake more solid
16. Let cool down in the fridge and let it firm up
17. Spread the Mousse for Cakes in the center
18. Add another layer of Cake Sponge, soak with Simple Syrup
19. Let cool down in the fridge for at least 20 minutes
20. I spread Butter Cream on the side with an offset Icing Spatula

Assembling

21. Roll out the Rolling Fondant with a rolling pin (special for fondant: To purchase online, see [HERE](#))
22. Paint with edible color : I chose a Teal/Turquoise color
23. Wrap the cake with Rolling Fondant
24. Add the flowers
25. I glue Wire to the flowers and insert the wire into the cakes. You may use toothpicks