



Wedding Cakes Course Recipe book

merul

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WELCOME TO THE COURSE!

Thank you for enrolling in this course! I'm eager to guide you through crafting three stunning tiered cakes entirely from scratch. This course is thoughtfully divided into three interconnected sections to facilitate a seamless progression in learning. As we advance, you'll notice the designs becoming increasingly complex, emphasizing the importance of adhering to the structured plan we've set.

In the First Section, we'll embark on creating a three-tier Orange cake, featuring distinct layers of blackberry, carrot, and chocolate cakes. We'll cover everything from baking and assembling these flavors to smoothing them with ganache. The assembly of the tiers will be our focus, culminating in a velvet spray finish and decoration with a bouquet of wafer paper flowers.

In the Second Section, building on our foundational skills, we'll work with a pre-assembled three-tier cake. Having mastered baking and cake smoothing, our focus will shift entirely to decoration. We'll explore the technique of applying an ombre velvet texture, finishing with intricate wafer paper flowers for a truly artistic touch.

In the Third Section, we'll delve into the decoration of a two-tier white wedding cake, using pre-baked and ganached tiers. Diverging from the velvet spray techniques of earlier sections, here we'll concentrate on embellishments using only ganache-covered cakes. Our final designs will feature elegant wafer paper ruffles and a golden branch, enhancing the beauty and sophistication of our creation.

I look forward to leading you through each of these steps, ensuring you acquire the skills to create these exquisite cakes on your own.

Merul



Orange Wedding Cake



Blackberry Cake

BLACKBERRY CAKE

In this section we will bake a blackberry cake. We'll prepare a 1.4kg Blackberry cake featuring a blackberry sponge, blackberry confiture and mascarpone ganache. Once assembled, the cake will measure 12.5cm in diameter and stand 14cm tall.

BLACKBERRY CAKE WEIGHTS FOR VARIOUS CAKE SIZES (IN LBS)

26	1.66	2.01	2.40	2.81	3.26	3.74	4.26	4.81	5.39	6.01	6.66	7.34	8.05	8.80	9.58	10.40
25	1.60	1.94	2.30	2.70	3.14	3.60	4.10	4.62	5.18	5.78	6.40	7.06	7.74	8.46	9.22	10.00
24	1.54	1.86	2.21	2.60	3.01	3.46	3.93	4.44	4.98	5.54	6.14	6.77	7.43	8.13	8.85	9.60
23	1.47	1.78	2.12	2.49	2.89	3.31	3.77	4.25	4.77	5.31	5.89	6.49	7.12	7.79	8.48	9.20
22	1.41	1.70	2.03	2.38	2.76	3.17	3.60	4.07	4.56	5.08	5.63	6.21	6.81	7.45	8.11	8.80
21	1.34	1.63	1.94	2.27	2.63	3.02	3.44	3.88	4.35	4.85	5.38	5.93	6.50	7.11	7.74	8.40
20	1.28	1.55	1.84	2.16	2.51	2.88	3.28	3.70	4.15	4.62	5.12	5.64	6.20	6.77	7.37	8.00
19	1.22	1.47	1.75	2.06	2.38	2.74	3.11	3.51	3.94	4.39	4.86	5.36	5.89	6.43	7.00	7.60
18	1.15	1.39	1.66	1.95	2.26	2.59	2.95	3.33	3.73	4.16	4.61	5.08	5.58	6.09	6.64	7.20
17	1.09	1.32	1.57	1.84	2.13	2.45	2.79	3.14	3.53	3.93	4.35	4.80	5.27	5.76	6.27	6.80
16	1.02	1.24	1.47	1.73	2.01	2.30	2.62	2.96	3.32	3.70	4.10	4.52	4.96	5.42	5.90	6.40
15	0.96	1.16	1.38	1.62	1.88	2.16	2.46	2.77	3.11	3.47	3.84	4.23	4.65	5.08	5.53	6.00
14	0.90	1.08	1.29	1.51	1.76	2.02	2.29	2.59	2.90	3.23	3.58	3.95	4.34	4.74	5.16	5.60
13	0.83	1.01	1.20	1.41	1.63	1.87	2.13	2.40	2.70	3.00	3.33	3.67	4.03	4.40	4.79	5.20
12	0.77	0.93	1.11	1.30	1.51	1.73	1.97	2.22	2.49	2.77	3.07	3.39	3.72	4.06	4.42	4.80
	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25

HOW TO USE THE TABLE?

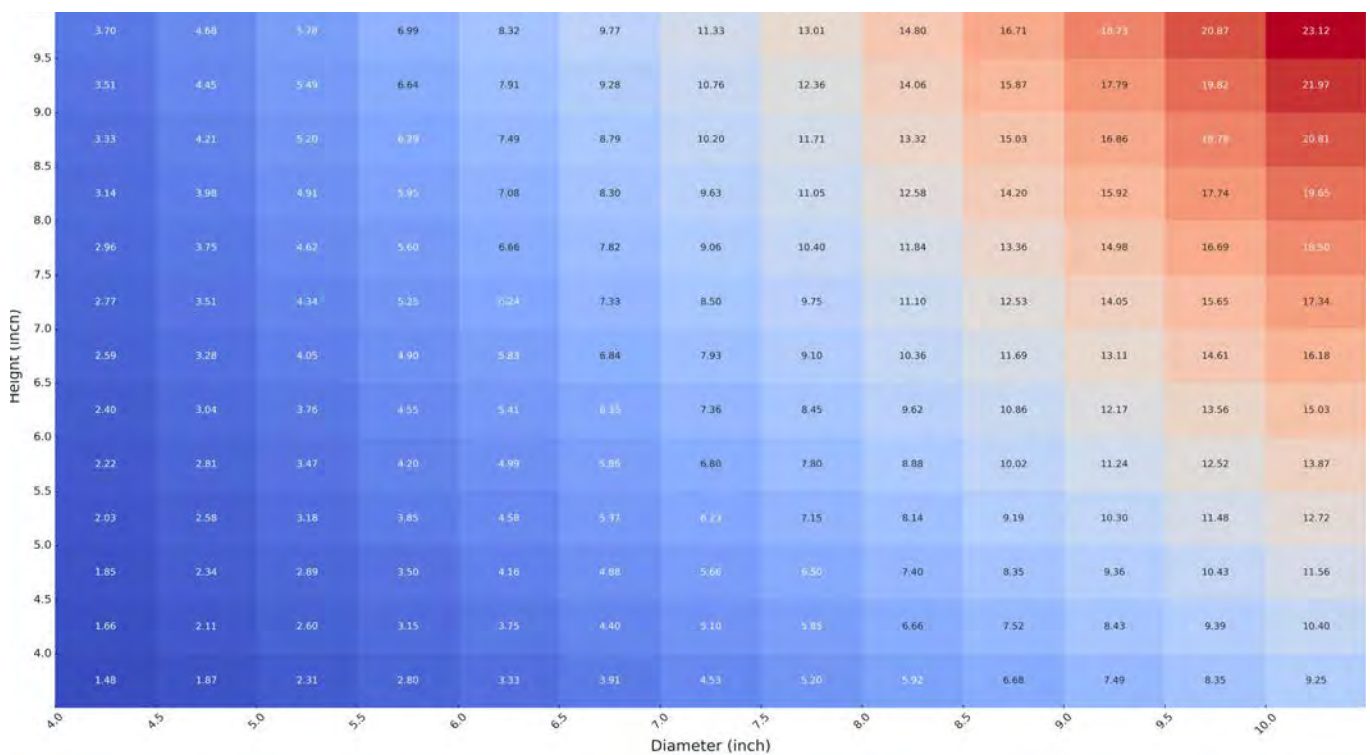
Choose the cake height and diameter to see the amount of the cake you need to bake. For instance to get a 20cm round 18cm tall cake you need bake 4.61kg cake. Now look at the ingredient list (of each component of the cake: sponge, caramel, frosting) and multiply each ingredient in the 1kg column by 4.61.

Please be aware that the weight of the cake as indicated in the table refers to the weight of the fully assembled cake prior to the application of the ganache coating.

BLACKBERRY CAKE

In this section we will bake a blackberry cake. We'll prepare a 3.18lbs Blackberry cake featuring a blackberry sponge, blackberry confiture and mascarpone ganache. Once assembled, the cake will measure 5inch in diameter and stand 5.5inch tall.

BLACKBERRY CAKE WEIGHTS FOR VARIOUS CAKE SIZES (IN LBS)



HOW TO USE THE TABLE?

Choose the cake height and diameter to see the amount of the cake you need to bake. For instance to get a 4inch round 6inch tall cake you need bake 2.22lbs cake. Now look at the ingredient list (of each component of the cake: sponge, caramel, frosting) and multiply each ingredient in the 1kg column by 2.22.

Please be aware that the weight of the cake as indicated in the table refers to the weight of the fully assembled cake prior to the application of the ganache coating.

NOTES

All Purpose Flour. Cake flour can be used interchangeably, though it may result in a slightly different texture and taste. I recommend trying both to choose the one you like more.

Sugar. Superfine granulated or caster sugar dissolves better and is preferred.

Baking powder. Use double-acting fresh baking powder to ensure optimal leavening action. Recommended brands include Dr. Oetker, Clabber Girl, and McKenzie's. The shelf life of baking powder is typically 9 to 12 months when stored properly in a cool, dry place and in its original sealed container. However, once opened, it's best to use it within 6 months to maintain its effectiveness, as exposure to air and humidity can reduce its potency over time.

Eggs. Crack a few eggs into a bowl and then measure the exact quantity required for your recipe.

Unsalted Butter 82%. I use President 82.5% unsalted butter, you can use any other brand.

Whipping Cream 30-36% fat. I use President 36% whipping cream, but any cream with a fat content between 30% and 36% will work. Variations in regional names may include heavy cream, thickened cream, whipping cream, or double cream. If you have access to all, go for whipping cream. Opt for a runnier cream with fewer thickeners, as they tend to provide better results.

Yogurt. For baking sponges, opt for plain, unsweetened full-fat or Greek yogurt with a fat content ranging from 5% to 10%. While sour cream or buttermilk can be substitutes, they may alter the sponge's texture slightly.

Mascarpone. Select a reputable brand available in your region. Avoid substituting it with cream cheese, as Mascarpone offers a less tangy flavor and a higher fat content, resulting in a buttery mouthfeel.

Vanilla paste. Look for vanilla paste that lists vanilla beans or vanilla bean seeds as one of the first ingredients. The presence of real vanilla beans ensures a richer, more authentic vanilla flavor compared to synthetic vanillin. Reputable brands include Nielsen-Massey, Heilala, VanillaMart, and Madagascar Vanilla Company. While high-quality vanilla paste can be pricey, its concentrated flavor means you'll use less of it. You can use vanilla beans instead of the paste. Typically, 1 tablespoon of vanilla paste contains the seeds from one vanilla bean.

Blackberry. For the confiture you can use both fresh and frozen berries. For the sponge use frozen berries to avoid crushing them when folding. I do not recommend substituting with other berries.

Pectin. For confiture with low sugar content, it's best to use LM/LMA pectin, such as citric pectin or pectin NH. Citric pectin can be found at grocery stores, while pectin NH is available at pastry supply stores.

Lemon juice. Both fresh and bottled lemon juice can be used, fresh lemon juice is generally preferred for its flavor profile. If using bottled juice, opt for high-quality, pure lemon juice to ensure the best result in your baked/cooked product.

Gelatin 200 bloom. It's crucial for certain textures and cannot be replaced with other thickening agents. Both granulated and leaf gelatin are suitable. If you use gelatin with a different bloom strength, such as 250 (stronger) or 150 (weaker), you'll need to adjust the amount specified in the recipe accordingly.

Glucose syrup. Do not substitute or omit glucose syrup (GS) from the recipe. GS makes ganaches and caramel smoother, more pliable, and less prone to crystallization. Its sweetness is labeled in DE, with a DE rating around 40-42 commonly used in confectionery and should work well for fillings. The packaging may not indicate this, so make sure to buy it at pastry supply stores.

White chocolate 32-34% low sugar. For the cake filling ganaches, use white chocolate with low sugar content to ensure that the sweetness doesn't overpower the taste of the other ingredients

NECESSARY TOOLS

1 Hand mixer/stand mixer. . In this course, I'll be using my Kenwood stand mixer, but feel free to use one from any other brand. If you don't have a stand mixer, a hand mixer is a viable alternative. However, please be aware that using a hand mixer might require more time. For example, if a task takes 2 minutes with a stand mixer, you might need to spend about 3-4 minutes using a hand mixer.

1 Kitchen weighing scale. Ensure you use a kitchen weighing scale for measuring ingredients. It's important not to rely on cups or spoons for measurements, as our recipes are specified in grams for precision.

1 Jeweler's scale. I highly recommend getting a jeweller's scale for weighing food colorings, gelatin, baking soda and powder.

1 Hand blender. When working with ganache, it's essential to use a hand blender from any brand. A mixer cannot serve as a substitute because a mixer whips the mass, while a hand blender emulsifies it, effectively combining fats and water. I use a hand blender from Zepter, I had for over 8 years and love it. Bamix is also a reputable brand.

3 Cake rings. To bake the sponges you will need 12.5cm/5inch round cake rings or cake pans. You can use the ones with the bottoms and without, both aluminum and stainless steel. Make sure cake rings/pans are 4-8cm tall.

Thermometer/pyrometer. You will need a thermometer to measure caramel, ganache and chocolate temperature.

2-3 Silicone spatulas. You will need 2-3 silicone spatulas of different sizes for mixing, folding and scraping.

Acetate. To assemble cakes you will need reusable acetate that is at least 15cm in height.

3-6pcs Medium/Large Piping bags. For cake fillings and ganache.

Cling Wrap



Blackberry Sponge

INGREDIENTS IN GRAMS

FOR 1KG CAKE

FOR THIS COURSE 1.4KG CAKE

Butter

Sugar

Egg yolks

Yoghurt

Vanilla Paste

Flour

Baking Powder

Blackberry



INGREDIENTS IN OUNCES	FOR 1LB CAKE	FOR THIS COURSE 3.18LBS CAKE
Butter	1.00 oz	3.18 oz
Sugar	0.50 oz	1.59 oz
Egg yolks	1.00 oz	3.18 oz
Yoghurt	0.50 oz	1.59 oz
Vanilla Paste	0.20 oz	0.64 oz
Flour	0.50 oz	1.59 oz
Baking Powder	0.20 oz	0.64 oz
Blackberry	1.00 oz	3.18 oz

INGREDIENTS:

Flour. I use regular flour without added leavening agents or starch.

Butter. I use butter with a fat content of 82.5%. The quality of the butter will really affect the taste of the sponge. You have probably tasted sponge cakes that leave a kind of greasy residue on your soft palate. This is because poor quality butter was used. So please try to make sure that you find good butter.

Yoghurt. Use 3 to 8% fat yoghurt without any additional flavorings. It has to be 3-8% fat or more, because less fatty yoghurt will have more moisture in it. And the butter in this sponge won't be able to take in more moisture, or the batter might separate.

Sugar. I use regular granulated sugar. I always try to find fine sugar, it is easier to work with, usually referred to as "baker's sugar" or "ultrafine sugar".

Egg yolks. I use the egg yolks in grams, instead of by piece, because eggs come in different categories and different weights. To measure out the right amount of egg yolks, I break a few eggs into a bowl, stir with a fork until smooth and pour out the right amount.

Vanilla Paste. Get the best vanilla paste you can find. Vanilla is what makes the cake flavorful. I buy the one with vanilla specs.

Baking powder. Do not substitute it with baking soda. Use jewelers scale to measure out the right amount.

Blackberry. I do not recommend substituting it with other berries because we are going for the blackberry flavor in this cake! You can use both frozen and fresh ones.





1. Combine the butter and sugar in the mixer bowl and whip them until homogeneous for a couple minutes on medium-high speed. Don't skip this step. Whipping prepares the butter for the addition of liquid ingredients. If you do not whip the butter, it will not absorb the liquids properly and the batter will split.



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