



Wedding cake

600'
Hands on

12 hours'
Hands off

200'
Cook Time

90-100
Portion(s)

3
Difficulty



Method

For the first tier

- Preheat the oven to 160°C (320°F) set to fan.
- Butter and flour two 28 cm [springform pans](#) and line them with buttered parchment paper. Set aside.
- For a better result, divide the recipe in half, and prepare the cake layers in 2 batches so that the mixture is well beaten in the mixer.

- In a mixer's bowl, beat the butter and the sugar with the paddle attachment at medium-high speed for 3-4 minutes, until they are fluffy.
- Lower the speed and add the vanilla extract along with the eggs one by one, waiting each time for the mixture to be incorporated before adding the next.
- Add the salt, flour, zest, and juice.
- Beat for 1 more minute until the ingredients are homogenized.
- Remove the bowl from the mixer.
- Divide the mixture into the 2 pans and bake for 60-70 minutes.
- You can check that the cake is done by sticking a toothpick inside; if it comes out clean, then it is ready.
- Remove the springform pans from the oven and set them onto a [rack](#) to cool completely.

For the second tier

- Butter and flour two 20 cm springform pans and line them with buttered parchment paper.
- Follow the exact same process and divide the mixture into the pans.
- Bake for 50-60 minutes.
- Remove the springform pans from the oven and set them onto a rack to cool completely.

For the third tier

- Butter and flour two 16 cm springform pans and line them with buttered parchment paper.
- Follow the exact same process and divide the mixture into the pans.
- Bake for 30-40 minutes.
- Remove the springform pans from the oven and set them onto a rack to cool completely.

For the fourth tier

- Butter and flour three 10 cm round [cookie cutters](#).
- Butter a piece of parchment paper and line a 30x40 cm baking sheet.
- Place the cookie cutters onto the baking sheet, and set aside until needed.
- Follow the exact same process as you did for the other tiers, and divide the mixture into the cookie cutters.
- Bake for 20-30 minutes.
- Remove the baking sheet from the oven and set it onto a rack to cool completely.

Ingredients

For the first tier (28 cm)

- 800 g butter, at room temperature
- 800 g granulated sugar
- 12 eggs, medium
- 2 tablespoon(s) [vanilla extract](#)
- 1 teaspoon(s) salt
- 900 g all-purpose flour
- orange zest, of 4 oranges
- orange juice, of 1/2 orange

For the buttercream

- 1 kilo butter
- 1.200 g icing sugar
- 3 tablespoon(s) [vanilla extract](#)
- 1 teaspoon(s) salt
- 100 g milk

For the second tier (20 cm)

- 500 g butter, at room temperature
- 500 g granulated sugar
- 8 eggs, medium
- 1 tablespoon(s) [vanilla extract](#)
- 1/2 teaspoon(s) salt
- 300 g all-purpose flour
- orange zest, of 2 oranges
- 2 tablespoon(s) orange juice

For the buttercream

- 800 g butter, at room temperature
- 1 kilo icing sugar
- 2 tablespoon(s) [vanilla extract](#)
- 1/4 teaspoon(s) salt
- 70 g milk

For the third tier (16 cm)

- 150 g butter, at room temperature
- 150 g granulated sugar
- 2 eggs, medium
- 1/2 teaspoon(s) [vanilla extract](#)
- 1 pinch salt
- 180 g all-purpose flour
- orange zest, of 1 orange
- 1 tablespoon(s) orange juice

For the buttercream

- 600 g butter, at room temperature
- 800 g granulated sugar
- 1 tablespoon(s) [vanilla extract](#)
- 1 pinch salt
- 50 g milk

For the fourth tier (10 cm)

- 150 g butter, at room temperature
- 150 g granulated sugar
- 2 eggs, medium
- 1/2 teaspoon(s) [vanilla extract](#)
- 1 pinch salt
- 180 g all-purpose flour
- orange zest, of 1 orange
- 1 tablespoon(s) orange juice

For the buttercream

- 100 g butter, at room temperature
- 200 g icing sugar
- 1 teaspoon(s) [vanilla extract](#)

For the buttercream

- Follow the same process for the buttercream for all four tiers.
- Keep the buttercream of each tier separately, in order to decorate your cake.
- In a mixer's bowl, beat the butter and the icing sugar with the whisk attachment at medium-high speed, for 5-7 minutes, until the butter is fluffy and the ingredients are homogenized.
- Lower the speed and add the vanilla extract, salt, and milk.
- Beat for 2 more minutes until there is a smooth and fluffy buttercream.

To assemble

- Take all cake layers out of the pans.
- Place the first, large cake layer onto your platter.
- Spread its surface and sides with half of the buttercream.
- Place the second cake layer on top, and spread the remaining buttercream in the same way by using a straight [spatula](#).
- Transfer into the refrigerator.
- Transfer the first cake layer of the second tier onto a 20 cm round cardboard cake board.
- Spread its surface and sides with half of the buttercream.
- Place the second cake layer on top, and spread the remaining buttercream by using a straight spatula.
- Transfer into the refrigerator.
- Transfer the first cake layer of the third tier onto a 16 cm round cardboard cake board.
- In the same way, spread the buttercream over the cake layers just as you did with the previous tiers.
- Transfer into the refrigerator.
- Lastly, for the fourth tier, divide the buttercream into 3 batches.
- Place the first cake layer onto a 10 cm round cardboard cake board.
- In the same way, add the second cake layer, spread the buttercream, and follow the same process until you get to the third and last cake layer.
- Spread the buttercream well, and transfer into the refrigerator.

- By wearing [gloves](#), start kneading the [white sugar paste](#) with your hands, so that it softens.
- Your goal is to have a sugar paste with an elastic texture, so you can work with it better.
- Spread a big piece of parchment paper onto your working surface, place the sugar paste, and roll it out with the [special rolling pin](#).
- [Dust](#) with a little icing sugar so that the sugar paste does not stick onto the parchment paper.
- While rolling it out, you have to make sure it maintains its round shape.
- You want the sugar paste to be 4 mm thick and its diameter 4-5 cm larger than the cake's diameter.
- Very carefully, cover the first tier with the sugar paste.
- As you are spreading it, be careful not to leave any gaps between the sugar paste and the cake so that there won't be any bubbles.
- With your hands, work the sugar paste's surface quickly, until it sticks onto the cake, and work it all around the cake until you reach its bottom.
- Cut the excess sugar paste.
- In the same way, cover the remaining tiers.
- Decorate the first tier with any kind of flowers that you like.
- Spread them with margarine and stick them onto the cake.
- Roll out the remaining sugar paste, and with a small, 2 cm round cookie cutter cut some circles.
- Spread the circles lightly with margarine and stick them onto the cake.
- Decorate the third tier again with any kind of flowers that you like.
- The fourth and last tier, decorate it with white sprinkles, after spreading them with margarine.

- 1 pinch salt
- 1 tablespoon(s) milk

To assemble and decorate

- 3 1/2 kilos white sugar paste
- 30 g margarine
- edible flowers, sugar paste
- sprinkles, white

Διατροφικός πίνακας

Nutrition information per portion

699 Calories (kcal)	35.0 Total Fat (g)	22.0 Saturated Fat (g)	91.0 Total Carbs (g)
35%	50%	110%	35%
49.0 Sugars (g)	3.7 Protein (g)	1.2 Fibre (g)	0.24 Sodium (g)
54%	7%	5%	4%