

St. Patrick's Day Wedding Cake

A Tutorial by Mark Desgroseilliers

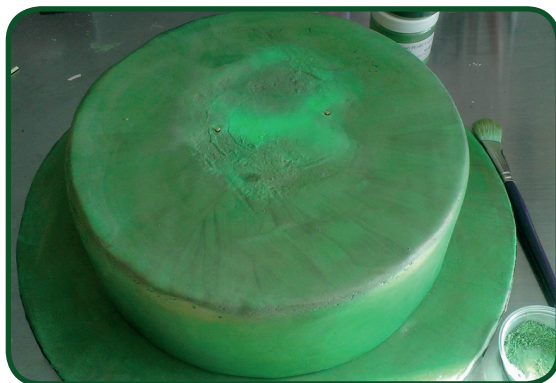
Montreal is known for having one of the largest St. Patrick's Day parades in North America. Hundreds of thousands of people attend every year. Last year, a couple won their wedding at the parade, courtesy of a local radio station, and they said their "I Do's" along the route with their reception being held at a local Irish Pub. That got me to thinking... what would a St. Patrick's Day wedding cake look like? This tutorial will show you the steps to make what I would consider an elegant St. Patrick's Day wedding cake.

Materials:

- 4, 6, 8 and 10 inch round cakes (or dummies) 4 inches tall
- 14" round cake drum
- Fondant
- Green & White Gum Paste
- Edible Lace
- Lace Mat (I used Tricot Décor Fantasy by Silikomart)
- Gel Colors (ivory, golden yellow)
- Petal Dusts (I used Sugar Art Foliage, Sprout, Cymbidium, Baby Pink)
- Sterling Pearl Dust (Sugar Art Elf, Super Gold)
- Claddagh mold by Decorate the Cake
- 26g, 20g green floral wire
- Green Floral tape
- Rolling Pin
- Egg foam
- Dusting & Paint Brushes
- Gum glue
- Clover cutter set
- Vodka (or other high proof alcohol)
- Rainbow Disco Dust by the Sugar Art
- Spray Glaze
- Fabric Measuring Tape
- White Chocolate, melted
- Bamboo Skewers
- Clear corn syrup



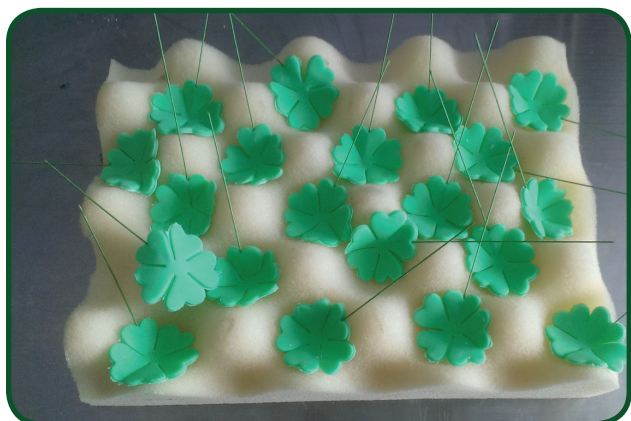
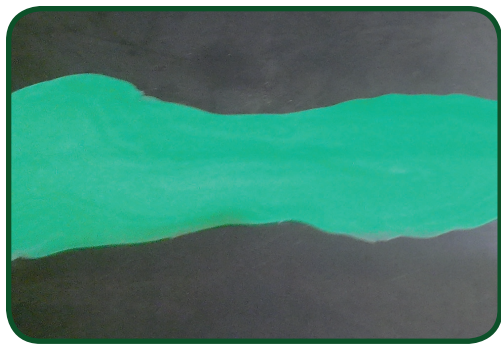
Step 1: Cover 10 inch tier and board in kelly green fondant. Cover remaining tiers in ivory.



Step 2: Mix Elf Sterling Pearl with Foliage Green petal dust in a container. In a separate container, mix half of the dust with vodka to make a wash. Paint the green cake and the board. Let dry and then using a large blush type brush with circular motions, apply the remaining powder.



Step 3: Place white gum paste in Claddagh mold and remove. Cut away any negative space and allow to dry. Paint jewels with same green paint as step two. Mix Super Gold Sterling Pearl with vodka and paint remainder of cast piece. When dry, lightly spray with glaze and lightly sprinkle with rainbow disco dust.



Step 4: Roll out green paste leaving a wider ridge in the middle lengthwise (this allows you to maximize your cutting surface). Cut out clovers and insert 26g wire that has been lightly moistened with gum glue. Place in egg foam to dry overnight.



Step 5: Color the clover first with the sprout petal dust, then over-brush with foliage petal dust



Step 6: Use floral tape and tape clover together to make a garland. Tape a small length of 20g wire to bottom of garland to make it sturdier to stick in cake. Steam to set color.

Step 7: Stack tiers using white chocolate as “glue” and skewers to help secure each tier together.

Step 8: Make edible lace following manufacturer’s instructions. If making white lace, add gold color by lightly airbrushing and allowing the paint to dry between coats. Apply to top tier and 3rd tier using a bit of thinned corn syrup.

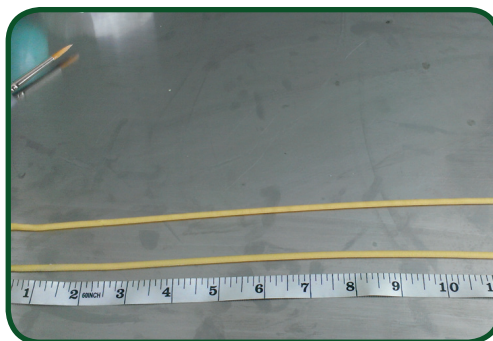
Step 9: Add finished Claddagh to 2nd tier using corn syrup (hold in place with straight pins if need be).



Step 10: Tint some white fondant gold using golden yellow gel and a small amount of ivory. Soften with shortening and place in extruder.

Step 11: Extrude two long ropes of fondant using a large round attachment on the extruder. Use fabric measuring tape to measure circumference of 2nd and bottom tiers.

Step 12: Paint ropes with super gold mixed with vodka.





Step 13: Brush gum glue around tiers and affix gold rope borders. Re-touch with gold paint if needed

Step 14: Add clover garland, sugar roses and rose leaves to the cake. For this cake, my roses started with a very pale green paste and were dusted with Cymbidium dust and highlighted with Baby Pink. You can learn how I make my roses in my downloadable class, "Timeless Wedding Flowers" available through the Cake Tool Company.

*Now you have an elegant
St. Patrick's Day themed wedding cake
perfect for any Irish wedding!*



Mark is a Montreal based, award winning sugar artist. His work has been featured in magazines like Edible Artists Network and on websites such as the Marvelous Molds Tutorial section. Mark is an Administrator & the Sponsor Coordinator for the Canadian Cake Decorators Guild. In 2014, he launched his first instructional digital class (Timeless Wedding Flowers) through The Cake Tool Company as one of their featured artists. This year, Mark will be releasing more digital classes and launching his own line of cake tools centering around sugar flowers, his true passion (other than teaching).