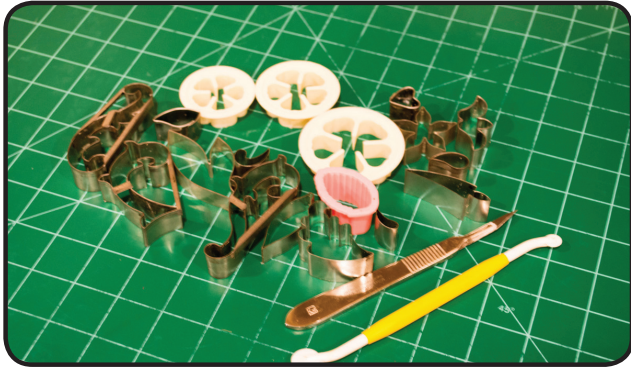


# Belgian Lace Wedding Cake

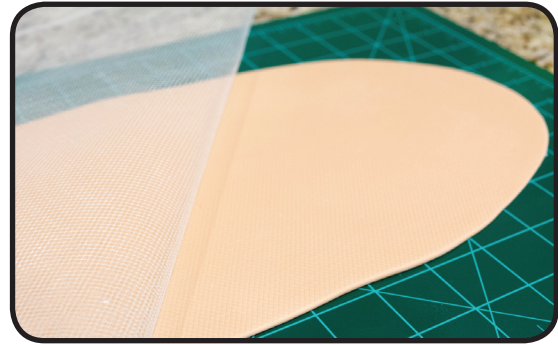
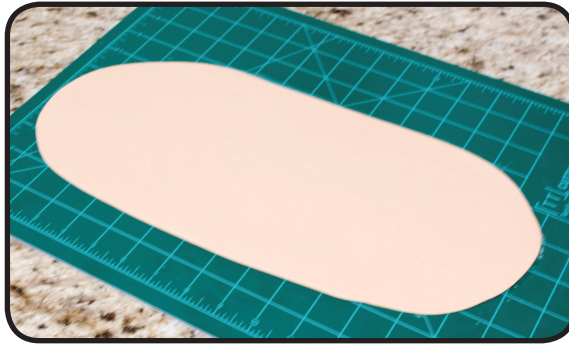
By Drew Padalecki

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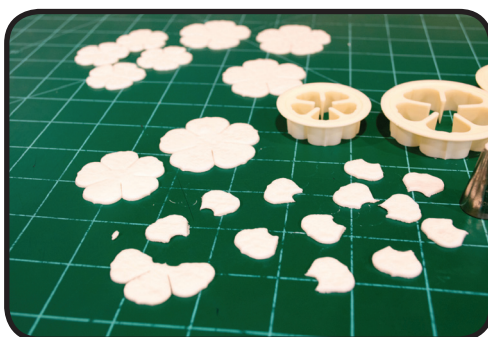
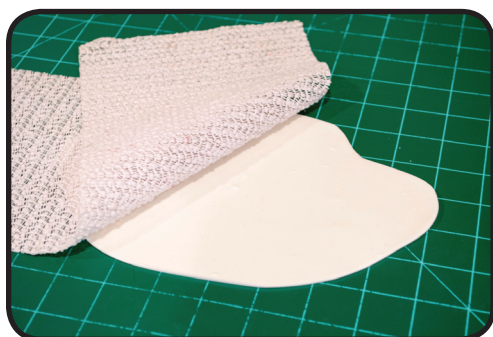
## Tools & Supplies:

- Rolling pin
- Cornstarch
- Pastry wheel
- Work board
- 4 inch round cake
- 6 inch round cake
- 10 inch round foam core board
- Ribbon
- Tulle
- Shelf lining
- Flower cutters
- Piping gel
- Disposable piping bags
- Piping tips 3, 2.5, 2, 1.5, and 1
- 2 lbs. fondant
- 1 lb. Gum paste
- Fondant smoother
- Make up brush
- Small paintbrushes
- Super pearl luster dust
- Ivory luster dust
- Scalpel or X-acto knife
- Shortening
- Ruler
- Royal icing

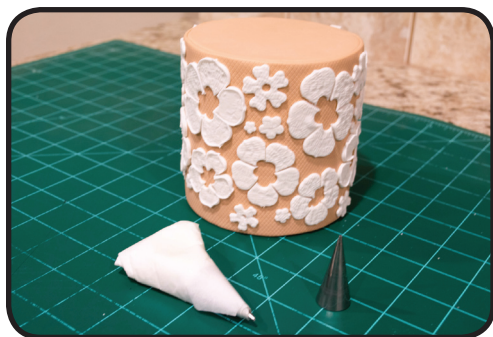


1. Take a portion of fondant and roll it 1/8 inch thick, big enough to cover the top of a round 4". Set aside on a work board in the refrigerator to firm up.
2. Roll out about 1/2 pound of fondant measuring 14" inches in length and 5" inches in height. Focus on getting your length first then your height. Place a piece of tulle on your work surface. Carefully move your fondant on top of the tulle. Using a rolling pin, do one final roll over your fondant. This will emboss your fondant. Remove the tulle and trim the excess fondant to achieve your dimensions. Set aside in refrigerator to firm up.
3. Return to your first piece of rolled out fondant and cover the top of your cake. Use either an X-acto knife or scalpel to follow the top edge of the cake removing excess fondant. Smooth fondant with a fondant smoother.
4. Once your embossed fondant has been in the refrigerator for about 10-15 minutes, remove it and carefully wrap it around the tier. Fully wrap the tier with the fondant to where it overlaps, then take your scalpel and make a common seam cutting through both pieces of fondant. Remove the excess. Finally take your knife and trim the top edge using the cake as your guide. Repeat steps 1-4 for the second tier.





5. For the lace pieces, roll out gum paste 1/8 inch thick. Place shelving liner on top of the gum paste and apply pressure using a rolling pin. This is where you can get creative. Cut out your desired lace pattern using various flower cutters, scroll cutters, and piping tips. Adhere the cutouts using a small amount of shortening on the pieces. By using shortening you are able to move pieces without leaving residue or marks.

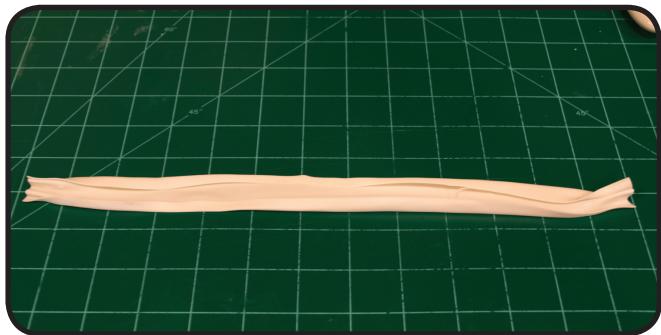


6. Make a batch of royal icing and fill a parchment bag with a tip number 1. Outline the focal pieces of your lace designs on the cake. .



7. Next take some piping gel and mix it with super pearl luster dust. Fill a disposable bag with a coupler and the piping gel mixture. Using piping tips 3.5, 3, 2.5 and 2, pipe dots to resemble beadwork. Again you can be as creative you want. You can make different shades of beads by using different luster dusts. Stack the cakes using dowel rods.





8. Roll out a strip of gum paste and taper the ends. Dust the strip with ivory luster dust using a fluffy makeup brush. Brush a small amount of piping gel on the back of the strip. Wrap the strip around the top tier and pinch the ends together.



9. Next roll out gum paste to achieve a rectangle which is 3 1/2 inches in height and 10 inches in width. Pinch one side of the gum paste and fold towards the center of the rectangle. Repeat for the other side and brush it in ivory luster dust. Take a stripe of gum paste which is about 1 1/4 inches in width and 2 1/2 inches in length and wrap the middle of the bow, adhere it using piping gel. Lastly, cut out two strips of gum paste and cut one end at an angle. Using piping gel, position the two bow tassels where your pinched seam is on your cake. Adhere the bow on top of the tassels using piping gel.

10. Cover your base board in fondant and glue a ribbon around it. Secure your cake to the board using royal icing.



Drew is a recent graduate from the University of Texas at Dallas who graduated with top honors earning himself Bachelors' degrees in both Finance and Business Administration. While attending college Drew decided to take his cake decorating hobby further by entering cake competitions. Only after two and half years of competing across the nation Drew has made a name for himself in the cake community. Drew has won numerous awards including Best of Show, Best of Division three

times, and placing several other times. His work has been featured in newspapers, magazines, and online sources such as Cake Central. In 2013 Cake Central announced one of his cakes the best of the year and was published in their limited edition book entitled Adore 2013. Drew continues to travel not only to compete across the nation but to also spread his passion and knowledge of cake.

