## cake instructions



2 pkgs cake mix



11/2 cups neutral oil, such as sunflower or canola



1 cup milk



3 cake pans



frosting mix



buttercream instructions

11/2 cups/3 sticks unsalted butter, softened



1/2 cup heavy cream, at room temperature



Preheat oven to 300°F with a rack in center.

6 large eggs

In a very large bowl, whisk cake mix. Add oil, milk, and eggs, and whisk until combined. (Alternatively, prepare the mix in two batches.)



Set aside 1/4 cup frosting mix for rolling out fondant.

In a large bowl, use an electric mixer on low speed to beat remaining frosting mix and butter to combine. Increase speed to high and beat until smooth, about 2 mins.

Gradually add cream, and beat 2 mins, until frosting is soft and spreadable - if not, add 1 Tbsp more cream.

Cover and let it rest at room temp until ready to use.



Divide batter between cake pans and bake until cake springs back when gently pressed in the center, 50 to 55 mins. Cool completely, then carefully peel away cardboard before decorating.

\*Cakes can be made 1 day ahead, cooled, then wrapped in plastic wrap at room temp, or frozen for up to 1 month.





for substitutions, inspiration, and ideas.

## fondant instructions

## fondant fondant fondant





fondant cutters



floral wire



cake board

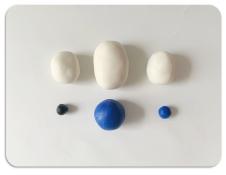


final instructions

buttercream



fondant cutouts and toppers



To make fondant colors, knead together: **Grey:** 1 small pinch black with 1/4 pkg white. **Medium blue:** 1/4 pkg blue and 1/2 pkg white. **Light blue:** 1 small pinch blue and 1/4 pkg white.

Dust with reserved frosting mix if fondant is sticky. Keep fondant covered when not using to prevent drying and cracking.



Smear some frosting on cake board. Place 1 cake layer flat side-up on the board.

Evenly spread 3/4 cup buttercream on cake, leaving a 1/2" border. Repeat with 2nd cake layer, flat side-up.

Finish with 3rd cake layer, flat side-up, spreading buttercream all the way to the edges.



Roll fondant 1/8"-thick. Peel fondant up occasionally while rolling to prevent sticking to the surface.

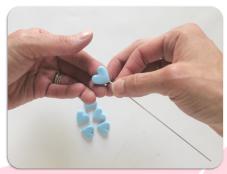
Use fondant cutters to cut out shapes. Frayed edges can be smoothed with a finger

Cut fondant shapes can be stored uncovered to dry.



Spread frosting in a thin layer on sides and in any gaps between cake layers - you'll be able to see the cake through it; this will catch all the crumbs. Scrape any crumby excess frosting into a separate bowl to keep it from mixing with remaining frosting.

Chill in fridge until frosting feels dry (about 20 mins).



Keep frosting at room temp; it'll be easier to spread.

For toppers, gently push floral wire from sides into center of cutouts, making sure wire isn't poking out the back. Set aside to dry.





Frost sides of cake again, using remaining buttercream. If you have a bench scraper (from the deluxe kit), use the flat edge to smooth sides of frosted cake, if desired.

Decorate with fondant cutouts, using a dab of water for glue, if necessary.

When ready to serve, stick toppers into cake.

\*Cake will keep at cool room temp or refrigerated for up to 2 days. If refrigerating, decorate with fondant after you remove from fridge. Serve at room temp.