

HYDRANGEA CAKE

MAKES 190 SERVINGS

INGREDIENT	U.S.	METRIC
Chiffon Sponge (page 311), 4 in/10 cm high, 4-, 8-, 12-, and 16-in/10-, 20-, 30-, and 41-cm squares, filled and seal-coated	1	1
Cake board, 20-in/51-cm square, covered in blue fondant with a pink ribbon around outer edge	1	1
Royal Icing (page 1014)	8 oz	230 g
Rolled Fondant (page 1028), blue	2 lb	910 g
Dowels	25	25
Rolled Fondant (page 1028), yellow	2 lb	910 g
Styrofoam rounds, 2, 6, and 8 in/5, 15, 20 cm	1	1
Gum Paste roses (see page 1004), full	9	9
Gum Paste roses (see page 1004), half open	6	6
Gum Paste leaves (see page 991)	8	8
Gum Paste hydrangeas (see “Hydrangea Flowers,” page 1011)	240	240

1. Carefully cover the cake with the blue fondant and smooth the top and sides. Trim the fondant from the bottom edge of the cake. Place 2 dowels in the center of the cake. Then form a circular pattern with 10 more, placing 3 at the top, 2 on either side, and 3 at the bottom, making sure that each dowel is approximately 3 in/8 cm from the outer edge of the cake.
2. Repeat the covering and doweling process with the 3 other cakes, inserting 9 dowels in the 12-in/30-cm cake, 4 in the 8-in/20-cm cake, and none in the 4-in/10-cm cake.
3. Roll out the yellow fondant to $\frac{1}{8}$ in/0.3 cm thick. Cut into four 1½-in/4-cm wide strips, each strip long enough to wrap around the outside base of one of the cakes. You will need strips approximately 16 in/41 cm, 32 in/81 cm, 48 in/122 cm, and 64 in/163 cm long. Wrap the strips around the base of each cake, adhering with royal icing.
4. Attach the 16-in/41-cm cake to the cake board with a touch of royal icing.
5. Cut each of the Styrofoam rounds in half on an angle to make wedges. Attach each wedge and each cake with a touch of royal icing as you progress: Place the largest wedge in the center of the largest cake and place the 12-in/30-cm cake on top. Place the mid-size wedge in the center of the 12-in/30-cm cake in the opposite direction and place the 8-in/20-cm cake on top. Place the smallest wedge in the center of the 8-in/20-cm cake and place the 4-in/10-cm cake on the very top.
6. Arrange a spray of roses, leaves, and hydrangeas in the gap between each of the tiers of the cake, using the wires to secure the flowers into the styrofoam wedges.

