

Wedding Cake Timing

DAY 1:

1. Prep pans (oil, flour, parchment paper, oil, flour)
2. Mix batter
3. Bake Cakes
4. Cool slightly
5. Remove cakes from tins
6. Cool Cakes in fridge
7. Repeat with Second Batch
8. Level cakes

DAY 2

9. Prepare ganache
10. Prepare extra thick buttercream (-1tbsp. milk)
11. Buttercream edge, ganache filling
12. Stack cakes
13. Crumb coat
14. Set in fridge
15. Wait a while
16. Make more buttercream
17. Frost cakes
18. Let set in fridge
19. Cut/Add dowels

Day 3

20. Pre-cut first cut
21. Stack cakes
22. Add center dowel
23. Pipe buttercream bottom border
24. Decorate with flowers

To Serve Cakes

25. Remove Flowers
26. Unstack cakes
27. Remove dowels
28. Add more buttercream to top
29. Cut in 1-inch pieces and serve