

Mini Wedding Cakes

INGREDIENTS

185g unsalted butter, plus extra to grease
185g caster sugar
1 tsp vanilla extract
3 large eggs, lightly beaten
100g natural yogurt
225g self-raising flour
1 tsp baking powder
3 tbsp milk

To decorate

4 x 320g bags white candy melts (or white chocolate)
25g vegetable shortening
100g seedless strawberry jam
100g royal icing sugar
14 mini heart-shaped jelly sweets
star and confetti shaped sprinkles
50g pink sugar paste
75g yellow sugar paste
25g blue sugar paste

METHOD

1 Grease and line a 22 x 35cm swiss roll tin with baking paper making sure the paper comes 2cm above the sides of the tin. Heat the oven to 180C/160C fan/gas 4.

2 Beat the butter and sugar with an electric hand whisk until light and fluffy and then mix in the vanilla. Beat in the egg a little at a time. Fold in the yogurt then sieve and fold in the flour and baking powder in 3 batches. Fold in the milk then spoon the batter into the tin. Spread the batter into the corners and smooth the top with the back of a wet spoon. Bake for 20-25 mins until risen, golden and a skewer inserted into the sponge comes out clean. Leave to cool completely on a wire rack.

3 Once cool use cookie cutters to cut 7 x 4cm circles, 7 x 5cm circles and 7 x 6cm circles. Put a wire rack over a baking tray. Put the candy melts in a

large microwavable bowl. Melt in the microwave on the defrost setting in 30 second bursts. If once melted the candy is stiff from overheating, stir in the vegetable shortening to help loosen it.

4 To ice the sponge circles arrange them on the wire rack. Put a spoonful of candy melt on top of a circle and working quickly, ease it down the sides of the sponge with a small palette knife. Repeat with the rest of the circles. Once this first layer has set the sponges can be iced with a second layer of candy melt for a smoother finish. If the candy melt starts to solidify in the bowl remelt it in the microwave for a few seconds.

5 Once the candy melt icing has set snip any candy drips from the bottom of the sponges with scissors so you have smooth bases for stacking. Sandwich the iced sponges together with a little jam to make 7 mini three-tiered cakes.

6 To decorate, mix the royal icing sugar with 20-30ml water to make a thick pipable paste. If it is too stiff add more water a drop at a time. Roll a little of the pink fondant into a thin sausage shape. Wrap this around the bottom of the top cake tier, sticking it on with a little royal icing. Repeat with the top tiers of the other 6 cakes. Using the same method, wrap strips of yellow fondant around the base of the bottom tiers.

7 Roll out the blue sugar paste and remaining yellow and pink sugar pastes. Use a fondant cutter to cut out mini flower shapes. Stick these onto the bottom tiers of the cakes with a little royal icing. Stick the star sprinkles on the middle tiers and the confetti sprinkles on the top tiers. Top the cakes with little heart jelly sweets if you like.