

6 Tiered Wedding Dummy Cake / Size: 24x40-inch /40x114cm (higher with flowers on the top).

This fake tiered cake is just an example of what can be easily achieved with just a couple of things; some fondant and purchased flowers. It is indeed less challenging to deal with a fake wedding cake than edible, but dummy cakes have a different purpose and are reusable. A wide assortment of gum paste flowers can be found online and cake decorating suppliers. Gum paste flowers can also be made by hand. A cake decorating stand is highly recommended to ease the process.

1 x wood platter base + 6 x cake dummies (expended polystyrene)
20 lb. (10kg) fondant paste (the fondant paste is a gelatin powdered sugar mixture)
1 ea. egg white
about 700 gum paste roses and some leaves
4 bamboo skewers (the smaller disc on the top is not glued).

For the Base (optional but easier to carry the finished cake with).

1x24x1-inch (60x2.5cm) round wood platter, covered with 5 lb. (2.250kg) fondant.

For the PolyStyrene Cake Discs

1x16x6-inch / 1x40x15cm / fondant needed \approx 8 lb. (3.5kg) \approx 30-inch (76cm) diameter / 6.0 lb. (2.7kg) fondant used.

1x14x6-inch / 1x40x15cm / fondant needed \approx 5.5 lb. (2.5kg) \approx 28-inch (70cm) diameter / 3.5 lb. (1.6kg) fondant used.

1x12x6-inch / 1x30x15cm / fondant needed \approx 4.5 lb. (2.0kg) \approx 26-inch (66cm) diameter / 2.8 lb. (1.3kg) fondant used.

1x10x6-inch / 1x25x15cm / fondant needed \approx 3.5 lb. (1.5kg) \approx 24-inch (60cm) diameter / 2.2 lb. (1.0kg) fondant used.

1x08x6-inch / 1x20x15cm / fondant needed \approx 2.2 lb. (1.0kg) \approx 22-inch (55cm) diameter / 1.4 lb. (650g) fondant used.

1x06x6-inch / 1x15x15cm / fondant needed \approx 1.7 lb. (0.7kg) \approx 20-inch (50cm) diameter / 1.1 lb. (500g) fondant used.

Method

For dusting your work surface, use a dusting ball. Make your own by filling a square of cheesecloth with cornstarch. Tie up ends with a bucher twine. Dust working surface and fondant with cornstarch and knead the fondant until soft and pliable and roll out into a large 1/4" (0.63cm) thick disc for a dummy cake. However, roll it out thinner 1/8" (0.31cm) if covering an edible cake. Eliminate any air bubbles on the surface. Brush disc lightly with egg white and drape fondant over the disc. Smooth out the the surface and pull out with one hand and with the other make circular motions to smooth all it out down and attach it to the polystyrene. Smooth top and sides with a smoother or plastic scrapers. Trim around base with a clean sharp blade or a rolling pizza cutter and reseal fondant scraps for the next disc. Overlap tiers sticking them together with a dash of egg white and insert a bamboo skewer in the center. If you can, let fondant to dry out a couple of days before decorating with flowers. Flowers can be glued on fake cakes using royal icing or a glue gun.