

Miniature Wedding Cake

Ingredients

Vanilla Cake

- 12 large egg yolks
- 2 cups milk
- 4 1/2 teaspoons vanilla
- 6 cups sifted cake flour
- 3 cups sugar
- 2 tablespoons + 2 teaspoons baking powder
- 1 1/2 teaspoons salt
- 3 sticks unsalted butter (must be softened)

Cream Cheese Frosting

- 10 tablespoons butter, softened
- 8 teaspoons non-fat buttermilk
- 2 (8-ounce) blocks cream cheese, softened
- 7 cups powdered sugar (about 2 pounds)
- 2 1/2 teaspoons vanilla extract

Preparation

Before I start on the instructions - my kitchen-aid mixer was not big enough to make the cake batter in one batch, so I cut this recipe and half, and made it twice. I also cooked the cakes in stages. I had some leftover batter, so in case one of the layers doesn't come out the way you like it, you have some extra. I used the following size pans (and then cut them down): 8", 5", 3". I then cut them down to 7", 4.5", 2.25". Each tier was two layers. I found that was the best way to do it, so you could completely control how big the tiers were. I also cut a 4.5" diameter cardboard piece (that I bought in the cake store) to be in between the bottom and middle tiers. I took a straw and cut it down to be the same height as the bottom tier, and placed four straws for the cardboard to sit on, then placed the second tier on that. I didn't think the cardboard was necessary for the top tier, but I did put a straw in the top and middle tiers, to keep the top from falling off. I bought small candy pearls to decorate the sides of the cakes, and piped frosting in pearl shapes in between each tier. You will have a lot of leftover frosting, and I took some with me to the wedding, just in case I had to touch up anything. If you decide to attempt this, and have questions - please don't hesitate to email me.

Preheat the oven to 350°F.

In a medium bowl lightly combine the yolks, 1/2 cup milk, and vanilla.

In a large mixing bowl combine the dry ingredients and mix on low speed for 30 seconds to blend. Add the butter and the remaining 1 1/2 cups milk. Mix on low speed until the dry ingredients are moistened. Increase to medium speed (high speed if using a hand mixer) and beat for 1 1/2 minutes to aerate and develop the cake's structure. Scrape down the sides. Gradually add the egg mixture in 3 batches, beating for 20 seconds after each addition to incorporate the ingredients and strengthen the structure. Scrape down the sides.

Cut out a piece of parchment to fit perfectly on the bottom of the pans. Butter the pans first without the parchment, place the parchment on the bottom, then butter and flour the pans. Fill the batter up around 1/2 way and cook the cakes until they are golden and a toothpick inserted in comes out clean. This will be different depending on the size of the layer, so you really need to watch them so they don't burn.

Let the cakes cool in the pan on racks for 10 minutes, then turn them over onto a cooling rack, and let them completely cool.

I then wrapped the cakes in plastic and froze the cakes until the day of the wedding and let them defrost on the counter completely before starting to frost.

To prepare frosting, beat 10 tablespoons butter, 8 teaspoons nonfat buttermilk, and cream cheese with a mixer at high speed until fluffy. Gradually add powdered sugar; beat until smooth. Add 2 1/2 teaspoons vanilla; beat well.