

Candy Shop Cakes

The iconic beauty of classic candies inspired these designs. Your wedding cake provides you with the opportunity to express something about yourself and your betrothed, even something as silly as a passion for jelly beans. And while the choice to decorate your cake in candy might be unconventional, the results will be lovely nonetheless.

Jelly Bean Jewel Box (recipe follows)

Nonpareil Tower (recipe follows)

Peppermint Fantasy Cake with Peppermint Topiary (recipes follow)

White Candy Windfall (recipe follows)

Licorice Delight (recipe follows)

Sources:

Wendy Kromer Specialty Confections
137 East Water Street
Sandusky, OH 44870
419-609-0450
www.wendykromer.com

Allsorts
Good N Plenty
The Candy Baron
877-798-2339
www.thecandybaron.com

Licorice starlight mints
Bulk Candy Store
561-721-3446
www.bulkcandystore.com

Black and white licorice mix
Nostalgic Candy
866-839-8533
www.nostalgiccandy.com

Jellybeans
Jelly Belly
800-522-3267
www.jellybelly.com

Large nonpareils
Guittard Chocolate
800-468-2462
www.guittard.com

Candy Shop Cakes

Nonpareils and Snow Caps

Rock candy

Economy Candy

1-800-352-4544

www.economycandy.com

Pedestaled vanilla barley candy dish

Dorothy Timberlake Candies

603-447-2221

www.timberlakecandies.com

White almond dragées and white celeri

Crossings

800-209-6141

www.crossingsfrenchfood.com

Necco wafers

Candywarehouse.com

626-480-0899

www.candywarehouse.com

Vanilla Roman chewing candy

Roman Chewing Candy

504-897-3937

White M& M's

www.colorworks.com

Cappuccino espresso beans and nordic mint

Koppers Chocolate

800-325-0026

www.kopperschocolate.com

Champagne gumdrops

Spice gumdrops

The Sweet Life

212-598-0092

www.thesweetlifeny.com

Peerless black walnut chips (seasonal)

Discount Candy

888-729-1960

www.groovycandies.com

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Jelly Bean Jewel Box Cake

Serves 125

The subtle shine and diminutive shape of jelly beans remind us of colorful gems. So we arranged them into necklacelike garlands that appear to hang along the curves of three petal-shaped fondant-covered tiers. For a cake board, we used a piece of wood cut with a jigsaw and painted white, with wooden legs attached.

Cake tiers:

1 each 9-, 12-, and 15-inch petal cake tiers, filled to a 4-inch height

Filling of your choice for tiers

Frosting of your choice for crumb coat

Other ingredients and equipment:

10 1/2 pounds rolled fondant (2 1/2 pounds for the 9-inch tier, 3 1/2 for the 12-inch, and 4 1/2 for the 15-inch)

1/2 recipe Royal Icing (recipe follows)

1 bag (1 pound, 10 ounces) assorted jelly beans (we used tangerine, pink grapefruit, coconut, cream soda, bubble gum, and cotton candy flavors)

14 4 1/8-inch-long 1/4-inch wooden dowels (8 for the 15-inch tier, and 6 for the 12-inch)

Paste food color in rose and ivory

1. Prepare tiers: Place each tier on a piece of foam board cut to fit it. Split the cake layer horizontally, and fill it to the specified height using whatever filling you desire. Spread the assembled tier with a thin layer of frosting to seal in crumbs, and chill until the crumb coat is set, about 30 minutes. Roll out the fondant for the tier 1/8-inch-thick, following the package directions. Remove the tier from the refrigerator, and working quickly, lift fondant, center it over the tier, gently lay it on, and smooth it in place; trim excess fondant from bottom edge using a pizza wheel. Let coated tiers sit at room temperature in a cool place; do not refrigerate.

2. To support the tiers once they're stacked, first insert dowels in all but the top tier, placing them about 2 1/2 inches from the edge and spacing them about 2 1/2 inches apart. To stack the tiers, first place the bottom tier on the platter or cake board, using a rubber nonslip mat under the foam board to keep the tier from slipping. Then stack on the other tiers, brushing tops of fondant-covered tiers lightly with water so the fondant becomes sticky.

3. Decorate the tiers: Place the royal icing in a pastry bag fitted with a coupler and an Ateco #3 round tip. Using the icing as glue, attach jelly beans to the sides of the tiers in garlands. Begin with the garlands at the back, and position the middle jelly bean of each swag first. Once all of the garlands have been created, pipe icing dots between each jelly bean. To make the jelly-bean hearts for the top of each swag, use sharp kitchen shears to cut two jelly beans on the diagonal, and immediately and gently press one piece from each together in a heart shape, sticky sides facing. If the jelly beans are hardened and will crack when you cut them, microwave them at a high setting for 3 to 6 seconds to soften, and cut them immediately. Attach the hearts to the cake with dots of royal icing. Pipe beaded lines of royal icing around the bottom of each tier.

Royal Icing

Makes about 2 1/2 cups

2 large egg whites, or more to thin icing

4 cups sifted confectioners' sugar, or more to thicken icing

Juice of 1 lemon

1. Beat the whites until stiff but not dry. Add sugar and lemon juice; beat for 1 minute more. If icing is too thick, add more egg whites; if it is too thin, add more sugar. The icing may be stored in an airtight container in the refrigerator for up to 3 days.

Note: Raw eggs should not be used in food prepared for pregnant women, young children, or anyone whose health is compromised.

Nonpareil Tower Cake

Serves 260

The sophisticated graphic design on this dramatic cake was fashioned from different sizes of chocolate nonpareils. A combination of round and square tiers extends the cake's architectural interest. Our 16 1/2-inch square cake board was cut from 1-inch-thick wood and painted white.

Cake tiers:

- 1 each 6- and 8-inch round cake tiers, filled to 4-inch height
- 1 10-inch square cake tier, filled to 3-inch height
- 1 each 12- and 14-inch square cake tiers, filled to 4-inch height
- Filling of your choice for tiers
- Frosting of your choice for crumb coat

Other ingredients and equipment:

- 14 pounds rolled fondant (about 1 1/2 pounds for the 6-inch tier, 2 for the 8-inch, 2 1/2 for the 10-inch, 3 1/2 for the 12-inch, and 4 1/2 for the 14-inch)
- 10 ounces 1 3/8-inch-diameter chocolate nonpareils
- 2 pounds 1-inch-diameter chocolate nonpareils
- 4 ounces tiny nonpareil candies, such as Snowcaps
- 1 recipe Royal Icing (recipe follows)
- 6 3 1/8-inch-long 1/4-inch wooden dowels (for the 10-inch tier)
- 24 4 1/8-inch-long wooden dowels (12 for the 14-inch tier, 8 for the 12-inch, and 4 for the 8-inch)

1. Place each tier on a piece of foam board cut to fit it. Split the cake layer horizontally, and fill it to the specified height using whatever filling you desire. Spread the assembled tier with a 1/8-inch-thick layer of frosting to seal in crumbs, and chill until the crumb coat is set, about 30 minutes. Roll out the fondant for the tier 1/8 inch thick, following the package directions. Remove the tier from the refrigerator, and working quickly, lift fondant, center it over the tier, gently lay it on, and smooth it in place; trim excess fondant from bottom edge using a pizza wheel. Let coated tiers sit at room temperature in a cool place; do not refrigerate.

2. Support and stack the tiers: First insert the dowels in all but the top tier, placing them about 2 1/2 inches from the edge and spacing them about 2 1/2 inches apart. To stack the tiers, first place the bottom tier on the platter or cake board, using a rubber nonslip mat under the foam board to keep the tier from slipping. Then stack on the other tiers, brushing tops of fondant-covered tiers lightly with water so the fondant becomes sticky.

3. Prepare the decorations: On a few baking sheets covered with parchment paper, separate out the most beautiful chocolate nonpareils, and sort them according to size. You will need about 40 of the large candies, 262 of the medium candies, and 180 of the small candies. Make the royal icing, and place it in a pastry bag fitted with a coupler and an Ateco #3 round tip.

Nonpareil Tower Cake

4. Decorate the tiers, using the photograph as a guide: To decorate the top tier, pipe a small dot of royal icing on the back of some medium candies (about 38) as glue, and attach in two rows approximately 1/4 inch down from the top edge; pipe dots of royal icing at the top and bottom of each candy. For the second tier (8-inch round), attach medium candies (about 40) in diagonal lines about 33/4 inches apart, and diagonal lines of small candies (about 88) between the first lines; pipe dots at the top and bottom of each candy. For the third tier (10-inch square), attach medium candies in tightly spaced rows to cover (about 30 per side), and pipe dots where candies touch. For the fourth tier (12-inch square), attach medium candies in a diamond pattern (about 34), then attach small candies at the point of each diamond (about 52); pipe dots where the candies touch. For the bottom tier (14-inch square), attach a row of large candies (about 40) to the bottom edge, then attach medium and small candies above them; pipe dots where candies touch. If not displaying immediately, keep cake in a cool room, away from direct sunlight.

Peppermint Fantasy Cake

Serves 150

This red, white, and pink confection would be perfect at a snowy winter wedding. We displayed our whimsical cake among an enchanted forest of peppermint topiaries (recipe follows). Our cake board is a round piece of wood; we coated it with royal icing, wrapped the edge with ribbon, and affixed candies to the edge.

Cake tiers:

1 each 5-, 7-, 10-, and 14-inch round cake tiers, filled to 3-inch height

1 12-inch round cake tier, filled to 2-inch height

Filling of your choice for tiers

Frosting of your choice for crumb coat

Other ingredients and equipment:

1 20-inch-diameter, 1-inch-thick cake board

1 1/2 recipes Royal Icing (recipe follows)

Paste food color in rose

22 1-inch-diameter peppermint balls

2 10-ounce bags of peppermint twists, or 85 pieces

5 10-ounce bags of mints

2 recipes Italian Meringue (recipe follows)

5 1/2 feet of 1-inch-wide white satin ribbon

16 2-inch-long 1/4-inch wooden dowels (cut ends must be flat, not angled)

20 3-inch-long 1/4-inch wooden dowels (cut ends must be flat, not angled)

1. Prepare the tiers: Place each cake layer on a piece of foam board cut to fit it. Split the cake horizontally, and fill it to the specified height using whatever filling you desire. Spread the assembled tier with a thin layer of frosting to seal in crumbs, and chill until the crumb coat is set, about 30 minutes.

2. Prepare cake board: Tint one recipe royal icing very pale pink using the rose food color. Thin by stirring in water 1 teaspoon at a time. Test the consistency by lifting the spoon and letting icing drip back into the bowl; the ribbon of icing on the surface should remain for 5 to 7 seconds before melting back into the bulk of the icing. Using a small offset spatula, spread the top of the cake board with the icing; let dry 6 hours or overnight. Using a hot glue gun, glue the ribbon to the edge of the board, overlapping ends in back. Remove peppermint twists from their wrappings (you will need about 85), and attach them to edge of cake board with hot glue or thick royal icing. (If the candies will not be eaten, hot glue works nicely and hardens quickly.)

Peppermint Fantasy Cake

3. Prepare the peppermint columns: Line two baking sheets with parchment paper. Unwrap the peppermint balls and flat mints, and select the most beautiful; you will need 22 balls and 88 flat round mints to create the pillars. Set the rest aside for chopping. Make the pillars by gluing (with the remaining half recipe royal icing) 2 flat mints, 1 ball, and 2 more flat mints together in a column; make 6 for the top set and 16 for the bottom set. Let dry for 6 hours or overnight. (Note: You can also use hot glue to glue the pieces together, as long as they will not be eaten.) Once the columns have had time to dry, glue each 2-inch long dowel to the bottom of a peppermint column with either royal icing or hot glue, and glue 6 of the 3-inch dowels to the remaining peppermint columns. Make sure that the dowels are straight, as they will act as the supports for the cake. Set columns aside to dry 6 hours or overnight.

4. Prepare chopped mints for cake: In the bowl of a food processor, process the remaining mints until coarsely chopped. Pour into strainer placed over a large bowl, and sift out the powder. Place the chopped mints into a sealed plastic container, and set aside.

5. Decorate the tiers: Remove the tier from the refrigerator, and apply a final coat of Italian meringue that has been tinted a very pale pink; use a medium-size offset spatula to smooth the beauty coat. Do not refrigerate the frosted tiers.

6. Support and stack the tiers: This cake should be assembled on the table on which it will be displayed, and it should not be moved once it is assembled. Insert eight 3-inch dowels into the 14-inch tier, and six into the 10-inch tier, placing them 3 inches from the edge. Insert the peppermint columns with the 2-inch dowels attached into the 12-inch tier, and those with the 3-inch dowels into the 7-inch tier, placing them 1 1/2 inches from the edge and making sure they stand exactly straight. Place the cake board on the table, and stack the tiers as directed above.

7. Decorate the tiers: Using the photograph as your guide, sprinkle the tops of some of the tiers with the crushed peppermint.

Royal Icing

Makes 2 cups

1 pound (about 4 cups) confectioners' sugar

5 tablespoons meringue powder

1. In the bowl of an electric mixer fitted with the paddle attachment, combine confectioners' sugar, meringue powder, and a scant 1/2 cup water. Mix on low speed until icing is fluffy and begins to come up the side of bowl, about 5 minutes. Add more powdered sugar as needed to achieve the proper consistency.

Italian Meringue

Makes 6 cups

Make each batch of this coating as needed; do not double the recipe.

2 3/4 cups sugar

9 large egg whites

1/2 teaspoon cream of tartar

1. In a small saucepan, bring the sugar and 2/3 cup water to a boil. Boil until the syrup reaches the soft-ball stage (238 degrees on a candy thermometer).
2. Meanwhile, in the bowl of an electric mixer fitted with the whisk attachment, beat the egg whites on low speed until foamy. Add the cream of tartar; beat on medium-high until stiff but not dry.
3. With the mixer running, slowly pour the hot sugar syrup into the egg whites, and beat on high speed until mixture has cooled, about 15 minutes. Add food coloring to tint. Be careful not to overbeat. Use immediately.

Peppermint Topiaries

For each peppermint topiary, you will need a terra-cotta pot (spray-painted white), thick Royal Icing, a Styrofoam topiary form, peppermint candies in various shapes, and several peppermint sticks. Place the base of the topiary form in the pot, and secure it with hot glue. To cover the topiary's post, use scissors to cut candy canes (with plastic wrappers still on) to the length of the post; attach to post with hot glue (do not unwrap). Spread icing 1/2 inch thick onto a 5-inch section on the top of the topiary form. Press peppermint candies into the icing. Repeat, working on one 5-inch section at a time, until topiary form is completely covered. Cover top of potted Styrofoam base with royal icing, and add peppermint candies. Let dry overnight.

White Candy Windfall Cake

Serves 130

The quiet shimmer of white sweets gives this cake a romantic air. The candies are scattered across tiers dusted in sparkling sugar. The sweets include rock candy, gumdrops, almond dragées, wafers, chocolate candies, and more. For the cake topper, we selected a dish made of a barley candy. If you want to use a china dish, which is much heavier, insert three or four dowels into the top tier of the cake to support it. For our cake board, we cut 3/4-inch-thick wood to a diameter of 17 inches. To raise it slightly from the surface of the table, we cut a 12-inch-diameter block from 1-inch-thick wood, and glued it to the center of the cake board on the underside.

Cake Tiers:

1 each 5-, 8-, 11-, and 14-inch round cake tiers, filled to 3-inch height

Filling of your choice for tiers

Frosting of your choice for crumb coat

Other ingredients and equipment:

12 pounds rolled fondant (1 pound for the 5-inch tier, 2 for the 8-inch, 3 for the 11-inch, and 4 for the 14-inch, plus 2 for the cake board)

Corn syrup

3 cups coarse-grain sanding sugar

22 3 1/8-inch-long, 1/4-inch wooden dowels

4 cups assorted white candies

Barley candy dish with pedestal

1. Prepare tiers: Place each tier on a piece of foam board cut to fit it. Split the cake layer horizontally, and fill it to the specified height using whatever filling you desire. Spread the assembled tier with a thin layer of frosting to seal in crumbs, and chill until the crumb coat is set, about 30 minutes. Roll out the fondant for the tier 1/8 inch thick, following the package directions. Remove the tier from the refrigerator, and working quickly, lift fondant, center it over the tier, gently lay it on, and smooth it in place; trim excess fondant from bottom edge using a pizza wheel. Let coated tiers sit at room temperature in a cool place; do not refrigerate.

2. Prepare cake board: In a small bowl, combine 4 tablespoons corn syrup and 2 tablespoons water. Roll out the fondant for the cake board. Brush the corn-syrup mixture over the cake board, and cover the board with fondant. Set board aside at room temperature in a cool place.

3. Flock tiers and cake board: Working with one tier at a time, brush the corn-syrup mixture up the side of the tier and onto the top, 2 inches in from the edge. Working quickly, spoon sugar crystals onto moistened areas until the entire side of cake and top edge are covered in sugar. Repeat to cover all tiers as well as the cake board

White Candy Windfall Cake

4. Support and stack the tiers: First insert dowels in all but the top tier, placing them about 2 1/2 inches from the edge and spacing them about 2 1/2 inches apart. To stack the tiers, first place the bottom tier on the platter or cake board, using a rubber nonslip mat under the foam board to keep the tier from slipping. Then stack on the other tiers, brushing tops of tiers lightly with water so the fondant becomes stick.

5. Decorate the cake: Once the cake has been placed on the table where it will be displayed, arrange candies around the bottom of each tier, beginning with the top and working your way down. Moisten the top of the candy dish's pedestal slightly with water, and attach it to the base of the bowl section. Then place the candy dish on the top tier, moistening its base slightly with water so it will adhere to the fondant. Fill bowl with candies.

Sources:

Barley-sugar candy dish,
Dorothy Timberlake Candies
603-447-2221
www.timberlakecandies.com

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Licorice Delight

Serves 180

This chic confection features black lace licorice wrapped around pristine tiers covered in fondant. We set it on a painted wooden cake board that's 16 inches in diameter and 3/4 inch thick. You'll need a fine-tip natural-bristle paintbrush to attach the licorice laces.

Cake tiers:

1 each 8-inch and 12-inch round cake tiers, filled to 3-inch height

1 each 6-, 10-, and 14-inch round cake tiers, filled to 3-inch height

Filling of your choice for tiers

Frosting of your choice for crumb coat

Other ingredients and equipment:

13 pounds rolled fondant (1 1/2 pounds for the 6-inch tier, 2 for the 8-inch, 2 1/2 for the 10-inch, 3 for the 12-inch, and 4 for the 14-inch)

12 3 1/8-inch-long 1/4-inch wooden dowels

18 4 1/8-inch-long 1/4-inch wooden dowels

Corn syrup

1 one-pound package soft black licorice laces

1/2 recipe Royal Icing (recipe follows)

Paste food color in black

1. Prepare tiers: Place each tier on a piece of foam board cut to fit it. Split the cake layer horizontally, and fill it to the specified height using whatever filling you desire. Spread the assembled tier with a thin layer of frosting to seal in crumbs, and chill until the crumb coat is set, about 30 minutes. Roll out the fondant for the tier 1/8 inch thick, following the package directions. Remove the tier from the refrigerator, and working quickly, lift fondant, center it over the tier, gently lay it on tier, and smooth it in place; trim excess fondant from bottom edge using a pizza wheel. Let coated tiers sit at room temperature in a cool place; do not refrigerate.

2. Support and stack tiers: First insert 1/4-inch dowels in all but the top tier, placing them about 2 1/2 inches from the edge and spacing them about 2 1/2 inches apart. To stack the tiers, first place the bottom tier on the platter or cake board, using a rubber nonslip mat under the foam board to keep the tier from slipping. Then stack on the other tiers, brushing fondant at center of tiers lightly with water so it becomes sticky.

3. Decorate tiers with licorice laces: To ensure perfectly straight lines of licorice, use a ruler and a cake tester to poke holes lightly marking the path of each licorice strand, using the photograph as a guide. In a small bowl, combine 2 tablespoons corn syrup and 1 teaspoon water; this will act as the glue for the licorice. For each licorice lace, spear one end of the lace to the back of the cake with a straight pin. Brush corn-syrup mixture on the inside of the lace, and attach lace to the cake along the line you marked. Continue around the cake, piecing laces together if necessary; when you've reached the back again, cut the lace so ends meet, and anchor the end with another straight pin. Allow the glue to dry for about 1 hour before removing the pins.

Licorice Delight

4. Add royal icing decorations: Once all of the stripes have been attached, tint 1 cup royal icing black, and place it in a pastry bag fitted with a coupler and an Ateco #1 round tip; pipe a dotted-Swiss pattern onto the upper section of the 14-inch tier and the lower section of the 12-inch tier, and onto the upper section of the 8-inch tier. Change to a #3 round tip, and pipe an open-dot border around the bottom edges of the 14-, 10-, and 8-inch tiers. Tie extra licorice laces into three bows, and secure to cake using royal icing; hold in place with straight pins if necessary until the icing has dried (approximately 20 minutes).
5. Display cake: Once cake has been placed on the table where it will be displayed, attach licorice laces to the upper and lower edges of the cake board with hot glue or white royal icing.

Royal Icing

Makes 2 cups

1 pound (about 4 cups) confectioners' sugar

5 tablespoons meringue powder

1. In the bowl of an electric mixer fitted with the paddle attachment, combine confectioners' sugar, meringue powder, and a scant 1/2 cup water. Mix on low speed until icing is fluffy and begins to come up the side of bowl, about 5 minutes. Add more powdered sugar as needed to achieve the proper consistency.