Wedding Cakes

From Betty Crocker® Super Moist® Cake Mix

The Perfect Beginning for your Creations

Whether you're baking a wedding cake for the first time or you bake them professionally, you can create a cake that is as moist and delicious as it is beautiful.

Betty Crocker® SuperMoist® cake mixes are ideally suited for weddings and all your special celebrations.

This helpful brochure will provide you with everything you need to make the perfect wedding cake!

Planning and Creating Wedding Cakes

The number of servings needed will help determine the size and number of cake tiers necessary. Plan to have an extra slice of cake for every 10 guests.

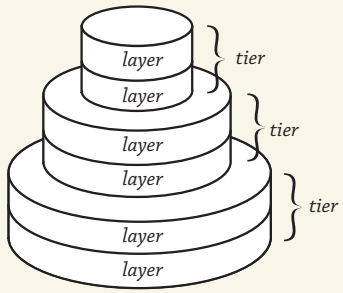
Size of Round Cake Tier*	Number of Servings
6-inch	8
8-inch	16
10-inch	24
12-inch	36
14-inch	48
16-inch	72

Each serving measures 2 x 1 inches from a tier (4 inches high).

Popular Round Tier Combinations	Number of Servings
8-inch, 12-inch	52
6-inch, 10-inch, 12-inch	68
6-inch, 10-inch, 14-inch	80
8-inch, 12-inch, 16-inch	124

* What is a Cake Tier?

A cake tier consists of two baked layers. A cake layer is the cake as it is removed from the pan. Once two cake layers are assembled with filling and frosted, the result is a cake tier.

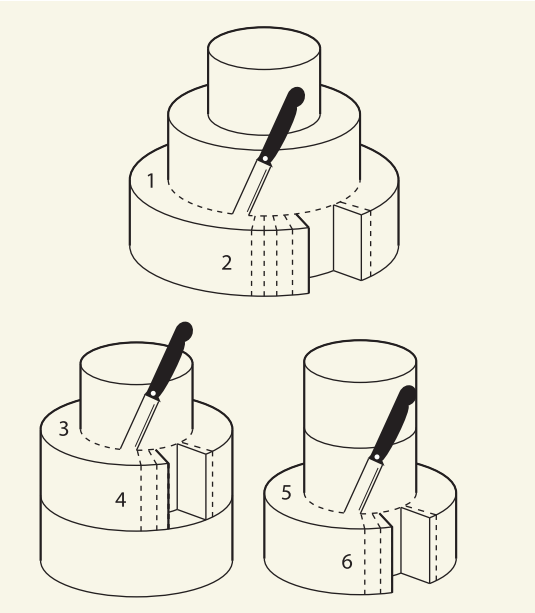


After selecting the wedding cake design and determining the number of guests, calculate the number of cake mixes you will need using the charts accompanying each cake recipe.

Cutting Wedding Cakes

You can easily cut a round-tiered wedding cake following these steps:

1. Insert a thin, sharp or serrated knife into cake, keeping point down and handle up, as shown in diagram.
2. Slice, pulling knife toward you. If frosting sticks, dip knife in hot water or wipe with damp paper towel after cutting each slice.
3. Cut vertically through bottom layer at edge of second layer as indicated by dotted line 1; then cut into wedges as indicated by dotted line 2.
4. For middle layer, follow same procedure by cutting vertically through second layer at edge of top layer as indicated by dotted line 3; then cut into wedges as indicated by dotted line 4.
5. Return to bottom layer and cut along dotted line 5; cut into wedges as indicated by dotted line 6.
6. Separate remaining layers (traditionally, the top layer is frozen for the couple's first anniversary); cut as desired.



Betty Crocker® Supermoist® Wedding Cakes Tips

Oven

- Preheat oven to 325°F for 10 to 15 minutes.

Pans

- Bake cakes in straight-sided, 2-inch deep pans.
- Generously grease bottom and side of pan with solid shortening, then sprinkle with flour to coat. Tap pan to remove excess flour. (For even sides, flatter top and to prevent sticking, do not use cooking spray, oils, margarine or butter to prepare pans.)
- Wrapping pans with damp toweling is not recommended.

Preparation

- Follow the wedding cake recipes included in this booklet. Do not prepare wedding cakes using directions on cake mix package.
- Two packages cake mix can be made at one time; do not make more than two packages, and do not increase beating time.
- For best results, use large eggs (3 whole eggs = $^{2}/_{3}$ cup; 3 egg whites = $^{1}/_{2}$ cup).
- To enhance the flavor of your cake, add 1 teaspoon of your favorite flavor extract per mix (such as: vanilla, almond, lemon, orange, coconut, butter, peppermint, maple or rum) before mixing ingredients.
- If additional ingredients are added to the cake batter (such as sour cream, pudding, liqueur, etc.), bake times may need to be adjusted.
- When baking several layers at a time, remaining cake batter should be stored in the refrigerator for up to—but no longer than—1 hour before baking.
- If your mixer has a whisk attachment, use the whisk attachment instead of the paddle, for best results. (However, if you are in a high altitude area (3500-6500 ft), use the paddle for best results.)
- Always check the cake at the minimum bake time listed in the recipe. The cake may dip in the center if oven door is opened before minimum bake time has elapsed.

Remove, Cool & Trim Cakes

- Cool cakes in pans 15 to 25 minutes before removing. If necessary, loosen cakes by carefully running a knife around side of pans before removing.
- Cool cakes completely, top side up.
- If cake layers are not flat, slice away the domed top crust to form flat, even surfaces before assembling each cake tier. Wedding cake pans can be used as a slicing guide. Use a straight-edge knife with a long blade for leveling cakes.

Store & Freeze

- Cake layers can be baked up to 3 weeks in advance. Cool cake layers completely, then wrap in foil and freeze. Before stacking layers of cake in freezer, be sure to freeze layers at least 12 hours before placing another layer on top.
- To use frozen cake layers, unwrap and let thaw about 2 to 3 hours before frosting and decorating.
- To assemble large (14-inch or 16-inch) cake tiers easily, freeze cake layers. While frozen, trim off domed tops. Fill and assemble layers, then thaw completely before frosting.

White Wedding Cake *(Egg White Recipe)* OR Vanilla, Rainbow Chip or Cherry Chip

1	**package Betty Crocker® SuperMoist® white cake mix (OR vanilla, rainbow chip or cherry chip cake mix)**	1 1/4	**cup water**
		1/3	**cup vegetable oil**
		3	**egg whites**

1. **HEAT** oven to 325°F. Generously grease bottom and side of 2-inch deep wedding cake pan using solid shortening. Sprinkle with flour to coat pan. Tap pan to remove excess flour.
2. **BEAT** cake mix, water, oil and egg whites on low speed 30 seconds, then on medium speed **3 minutes**, scraping bowl occasionally (batter will be lumpy). Measure batter as directed below; pour into pan. Pan will be half full; batter about 1 inch deep.
3. **BAKE** as directed below. Cake is done when toothpick inserted in center comes out clean. Cool in pan on wire rack for 15 to 25 minutes. Remove from pan; cool completely, top side up.

One package cake mix yields about 4 cups batter.

Pan Size	Amount of Batter	Baking Time
6-inch round	2 cups	40 to 50 minutes
8-inch round	3 1/2 cups	40 to 50 minutes
10-inch round	5 1/4 cups	50 to 60 minutes
12-inch round	7 1/2 cups	50 to 60 minutes
14-inch round	10 1/2 cups	50 to 60 minutes
16-inch round	13 1/2 cups	55 to 65 minutes
18x12x2-inch sheet pan	14 cups	60 to 70 minutes

High Altitude (3500-6500 ft): *For 1 package mix, use 1 1/2 cups water, 1/3 cup oil and 3 egg whites.*

Pan Size	Amount of Batter	Baking Time
6-inch round	1 1/2 cups	35 to 40 minutes
8-inch round	2 3/4 cups	40 to 50 minutes
10-inch round	4 1/2 cups	45 to 50 minutes
12-inch round	6 3/4 cups	50 to 60 minutes
14-inch round	9 3/4 cups	50 to 60 minutes
16-inch round	11 1/2 cups	50 to 60 minutes
18x12x2-inch sheet pan	12 1/2 cups	55 to 65 minutes

White Wedding Cake *(Whole Egg Recipe)* OR Vanilla, Rainbow Chip or Cherry Chip

1	**package Betty Crocker® SuperMoist® white cake mix (OR vanilla, rainbow chip or cherry chip cake mix)**	1	**cup water**
		1/3	**cup vegetable oil**
		3	**whole eggs**

1. **HEAT** oven to 325°F. Generously grease bottom and side of 2-inch deep wedding cake pan using solid shortening. Sprinkle with flour to coat pan. Tap pan to remove excess flour.
2. **BEAT** cake mix, water, oil and whole eggs on low speed 30 seconds, then on medium speed **3 minutes**, scraping bowl occasionally (batter will be lumpy). Measure batter as directed below; pour into pan. Pan will be half full; batter about 1 inch deep.
3. **BAKE** as directed below. Cake is done when toothpick inserted in center comes out clean. Cool in pan on wire rack for 15 to 25 minutes. Remove from pan; cool completely, top side up.

One package cake mix yields about 4 cups batter.

Pan Size	Amount of Batter	Baking Time
6-inch round	1 3/4 cups	40 to 50 minutes
8-inch round	3 cups	40 to 50 minutes
10-inch round	4 3/4 cups	45 to 55 minutes
12-inch round	7 cups	50 to 60 minutes
14-inch round	10 cups	55 to 65 minutes
16-inch round	12 1/2 cups	55 to 65 minutes
18x12x2-inch sheet pan	13 1/2 cups	60 to 70 minutes

High Altitude (3500-6500 ft): *For 1 package mix, use 1 1/4 cups water, 1/3 cup oil and 3 whole eggs.*

Pan Size	Amount of Batter	Baking Time
6-inch round	1 1/2 cups	40 to 50 minutes
8-inch round	2 3/4 cups	40 to 50 minutes
10-inch round	4 1/2 cups	45 to 55 minutes
12-inch round	6 cups	50 to 60 minutes
14-inch round	9 cups	50 to 60 minutes
16-inch round	11 1/2 cups	50 to 60 minutes
18x12x2-inch sheet pan	12 1/2 cups	50 to 60 minutes

Yellow Wedding Cake

OR French Vanilla, Golden Vanilla, Butter Pecan, Milk Chocolate, Spice, Strawberry or Lemon

- **1 package Betty Crocker® SuperMoist® yellow cake mix (OR French vanilla, golden vanilla, butter pecan, milk chocolate, spice, strawberry or lemon cake mix)**
- **1 1/4 cup water**
- **1/3 cup vegetable oil**
- **3 eggs**

1. **HEAT** oven to 325°F. Generously grease bottom and side of 2-inch deep wedding cake pan using solid shortening. Sprinkle with flour to coat pan. Tap pan to remove excess flour.
2. **BEAT** cake mix, water, oil and eggs on low speed 30 seconds, then on medium speed **3 minutes**, scraping bowl occasionally. Measure batter as directed below; pour into pan. Pan will be half full; batter about 1 inch deep.
3. **BAKE** as directed below. Cake is done when toothpick inserted in center comes out clean. Cool in pan on wire rack for 15 to 25 minutes. Remove from pan; cool completely, top side up.

One package cake mix yields about 4 1/4 cups batter.

Pan Size	Amount of Batter	Baking Time
6-inch round	2 cups	35 to 45 minutes
8-inch round	3 1/2 cups	45 to 55 minutes
10-inch round	5 cups	45 to 55 minutes
12-inch round	7 1/2 cups	50 to 60 minutes
14-inch round	10 1/2 cups	50 to 60 minutes
16-inch round	13 cups	55 to 65 minutes
18x12x2-inch sheet pan	14 cups	55 to 65 minutes

High Altitude (3500-6500 ft):

For 1 package mix, prepare as directed above.

Pan Size	Amount of Batter	Baking Time
6-inch round	1 3/4 cups	35 to 45 minutes
8-inch round	2 3/4 cups	40 to 50 minutes
10-inch round	4 1/2 cups	45 to 55 minutes
12-inch round	7 cups	50 to 60 minutes
14-inch round	10 cups	50 to 60 minutes
16-inch round	12 cups	55 to 65 minutes
18x12x2-inch sheet pan	13 cups	55 to 65 minutes

Devil's Food Wedding Cake

OR Chocolate Fudge, German Chocolate, Triple Chocolate Fudge or Dark Chocolate

- **1 package Betty Crocker® SuperMoist® devil's food cake mix (OR chocolate fudge, German chocolate, triple chocolate fudge or dark chocolate cake mix)**
- **1 1/4 cup water**
- **1/2 cup vegetable oil**
- **3 eggs**

1. **HEAT** oven to 325°F. Generously grease bottom and side of 2-inch deep wedding cake pan using solid shortening. Sprinkle with flour to coat pan. Tap pan to remove excess flour.
2. **BEAT** cake mix, water, oil and eggs on low speed 30 seconds, then on medium speed **3 minutes**, scraping bowl occasionally. Measure batter as directed below; pour into pan. Pan will be half full; batter about 1 inch deep.
3. **BAKE** as directed below. Cake is done when toothpick inserted in center comes out clean. Cool in pan on wire rack for 15 to 25 minutes. Remove from pan; cool completely, top side up.

One package cake mix yields about 4 1/2 cups batter.

Pan Size	Amount of Batter	Baking Time
6-inch round	1 3/4 cups	35 to 45 minutes
8-inch round	3 1/2 cups	45 to 55 minutes
10-inch round	5 cups	45 to 55 minutes
12-inch round	7 1/2 cups	45 to 55 minutes
14-inch round	10 cups	50 to 60 minutes
16-inch round	13 cups	55 to 65 minutes
18x12x2-inch sheet pan	14 cups	55 to 65 minutes

High Altitude (3500-6500 ft):

For 1 package mix, prepare as directed above.

Pan Size	Amount of Batter	Baking Time
6-inch round	1 1/2 cups	35 to 45 minutes
8-inch round	3 cups	45 to 55 minutes
10-inch round	4 1/2 cups	45 to 55 minutes
12-inch round	6 1/2 cups	45 to 55 minutes
14-inch round	9 cups	50 to 60 minutes
16-inch round	11 cups	50 to 60 minutes
18x12x2-inch sheet pan	12 cups	50 to 60 minutes

Carrot Wedding Cake

1	**package Betty Crocker® SuperMoist® carrot cake mix**
1	**cup water**
1/2	**cup vegetable oil**
3	**eggs**

1. **HEAT** oven to 325°F. Generously grease bottom and side of 2-inch deep wedding cake pan using solid shortening. Sprinkle with flour to coat pan. Tap pan to remove excess flour.
2. **BEAT** cake mix, water, oil and eggs on low speed 30 seconds, then on medium speed **2 minutes**, scraping bowl occasionally. Measure batter as directed below; pour into pan. Pan will be half full; batter about 1 inch deep.
3. **BAKE** as directed below. Cake is done when toothpick inserted in center comes out clean. Cool in pan on wire rack for 15 to 25 minutes. Remove from pan; cool completely, top side up.

One package cake mix yields about 4 cups batter.

Pan Size	Amount of Batter	Baking Time
6-inch round	2 cups	40 to 50 minutes
8-inch round	3 1/2 cups	40 to 50 minutes
10-inch round	5 1/4 cups	50 to 60 minutes
12-inch round	7 1/2 cups	50 to 60 minutes
14-inch round	10 1/2 cups	55 to 65 minutes
16-inch round	13 1/2 cups	60 to 70 minutes
18x12x2-inch sheet pan	14 cups	60 to 70 minutes

High Altitude (3500-6500 ft): *For 1 package mix, use 1 1/4 cups water, 1/3 cup oil, 2 tablespoons flour and 3 eggs.*

Pan Size	Amount of Batter	Baking Time
6-inch round	1 1/2 cups	40 to 50 minutes
8-inch round	3 cups	40 to 50 minutes
10-inch round	4 3/4 cups	50 to 60 minutes
12-inch round	7 cups	50 to 60 minutes
14-inch round	10 cups	55 to 65 minutes
16-inch round	13 1/2 cups	60 to 70 minutes
18x12x2-inch sheet pan	14 cups	60 to 70 minutes

Marble Wedding Cake

FOR WHITE CAKE BATTER:

1	**package Betty Crocker® SuperMoist® white cake mix**
1 1/4	**cup water**
1/3	**cup vegetable oil**
3	**egg whites**

One package cake mix yields about 4 cups batter.

FOR CHOCOLATE CAKE BATTER:

1	**package Betty Crocker® SuperMoist® devil's food cake mix**
1 1/4	**cup water**
1/2	**cup vegetable oil**
3	**eggs**

One package cake mix yields about 4 1/2 cups batter.

1. **HEAT** oven to 325°F. Generously grease bottom and side of 2-inch deep wedding cake pan using solid shortening. Sprinkle with flour to coat pan. Tap pan to remove excess flour.
2. **MAKE** white and chocolate batters separately. For each batter, beat cake mix, water, oil and egg whites or eggs on low speed 30 seconds until moistened, then on medium speed **3 minutes**, scraping bowl occasionally. Measure batter as directed below. For marble design, spoon white and chocolate batter alternately into pan. Cut through batter with knife in zigzag pattern to swirl. Pan will be half full, batter about 1 inch deep.
3. **BAKE** as directed below. Cake is done when toothpick inserted in center comes out clean. Cool in pan on wire rack 15 to 25 minutes. Remove from pan; cool completely, top side up.

Pan Size	White Batter (per pan)	Chocolate Batter (per pan)	Baking Time
6-inch round	1 cup	3/4 cup	40 to 50 minutes
8-inch round	2 cups	1 1/2 cups	45 to 55 minutes
10-inch round	3 1/4 cups	2 cups	50 to 60 minutes
12-inch round	4 1/2 cups	3 cups	50 to 60 minutes
14-inch round	6 1/2 cups	4 cups	50 to 60 minutes
16-inch round	8 cups	5 cups	55 to 65 minutes
18 x 12 x 2-inch sheet pan	8 1/2 cups	5 1/2 cups	60 to 70 minutes

High Altitude (3500-6500 ft): *For white cake batter, use 1 package white cake mix, 1 1/2 cups water, 1/3 cup oil and 3 egg whites. For chocolate cake batter, prepare as directed above.*

Pan Size	White Batter (per pan)	Chocolate Batter (per pan)	Baking Time
6-inch round	3/4 cup	3/4 cup	40 to 50 minutes
8-inch round	1 3/4 cups	1 1/4 cups	45 to 55 minutes
10-inch round	2 3/4 cups	1 3/4 cups	50 to 60 minutes
12-inch round	4 cups	2 3/4 cups	50 to 60 minutes
14-inch round	6 cups	3 1/2 cups	50 to 60 minutes
16-inch round	7 1/4 cups	4 1/4 cups	55 to 65 minutes
18x12x2-inch	7 3/4 cups	4 3/4 cups	60 to 70 minutes

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