

HOW TO MAKE YOUR OWN WEDDING CAKE!

If you are having an at-home wedding, or prefer to make your own cake, this is an easy recipe that can be adapted in many ways. Surprisingly, it begins with cake mix, but avoids the airy, spongy texture of most box cakes by adding some extra ingredients. Use your imagination to come up with your own variation of this basic recipe!

White Almond Sour Cream Wedding Cake

Beginning with a box, this recipe provides a texture that is perfect for a wedding cake. It's not too fluffy so that it breaks from the weight, but it's also not overly dense.

The flavor, texture, and moistness are just right. You can make two batches of the batter for a three-tiered wedding cake, using 14", 10" and 6" pans that are 3 inches deep. (It leaves enough batter for a 9" layer (not a deep pan).

This recipe was originally created by Rebecca Sutterby and serves 40 to 50 people. Preparation time is 55 minutes, with 10 minutes prep.



INGREDIENTS

- 2 (18 oz) boxes white cake mix
- 2 cups all-purpose flour
- 2 cups granulated sugar
- 1-1/2 teaspoons salt
- 2-2/3 cups water
- 1/4 cup vegetable oil
- 2 teaspoons real vanilla
- 2 teaspoons almond extract
- 2 cups sour cream
- 8 large egg whites

DIRECTIONS:

Place all dry ingredients in a large mixing bowl and stir together with a wire whisk. Add the remaining ingredients and beat on medium speed for 2 minutes. Pour into greased and floured cake pans, filling each pan a little over half full.

Lightly tap cake pans on counter to bring air bubbles to top. Bake in preheated 325 degree oven until cake tests done. Baking time varies according to the size and depth of pans being used.

Frost and trim as desired. Raspberry, lemon or chocolate mousse can be used between the layers, as well as various fresh or frozen berries with crème.

Note: You can use Wilton's Bake Even Strips on the cake pans to ensure a level-topped cake which requires no trimming.

In 2" deep pans, this recipe makes one 14" round and one 6" round

OR one 16" round OR One 12" round and one 10" round OR One 12 x 18 sheet cake

OR Two 9" squares OR 5 dozen cupcakes.

Half the recipe makes Two 7" rounds or Two 6" rounds and 6 cupcakes.

- For chocolate cake:** Use chocolate cake mixes and substitute 6 whole eggs for the egg whites

- For liqueur flavors:** Substitute alcohol (such as champagne or Kahlua) for about 1 cup of the water in the recipe.

- For berry flavors:** Use frozen berries. Thaw, reserving the juice. Substitute the berry juice for part of the water in the recipe, and stir in the berries at the end.

- For lemon cake:** Substitute lemon juice for about 1 cup of the water in the recipe. Use 6 whole eggs instead of the whites. Stir in 1 tablespoon lemon zest, and use 1 teaspoon of a good lemon extract in place of the almond.

- For white chocolate:** Melt 8 oz. white baking chocolate and cool slightly. Use 6 whole eggs in the recipe instead of the whites. Temper the chocolate by stirring in a small amount of the batter, then add the white chocolate to the entire batter and stir well. This doesn't bake up quite as high as the original recipe, so add a pinch more batter to the pans.