Best Celebration Cake

10' Tall Celebration Cake
1/26/2017

Overview

We are a company who strives to make every clients wildest dream come true; whether their dream is a wedding or a corporate party to reward their employees. We even make cake dreams come true. When a loyal client called and asked if we could make a larger than life cake, we, of course, said "Yes!" When they asked if they could have us make three larger than life cakes, we still excitingly said "Yes"! We love a good challenge, and a LOT of cake. Challenge accepted.

Design Concept

This cake was designed for an employee appreciation event for a company with a sky blue colored logo. They use this color in all their branding and throughout their offices. This blue was a main design component. We wanted to do something different than a plain blue, large, round cake. We suggested that instead we do a modern contemporary design with textured buttercream, a blue ombre design, and square tiers. Big appreciation for your employees calls for an even bigger cake. We made three entirely edible 10 foot tall cakes. Even better, our client provided us with tokens to bake into the cake. The lucky employees that found the piece with the token received an additional prize from the company.

This event was designed to be an employee appreciation party for a company of 500 plus employees. The most important thing our client wanted was to make a big statement and create excitement. Our design was huge, and covered in the company's signature blue, built in the employee office in front of them. Since the cake had such a large design it had to be built on site. We started stacking the tiers at 4:00am and did not finish until 2:00pm. This timing allowed all employees to see what was being made for them and the hype was extensive. Employees were taking on social media about their excitement. Some employees came in to the office even though they had the day off just to be apart of it. The design of the cake made the event come to life. The best events are the ones that everyone wants to be at.
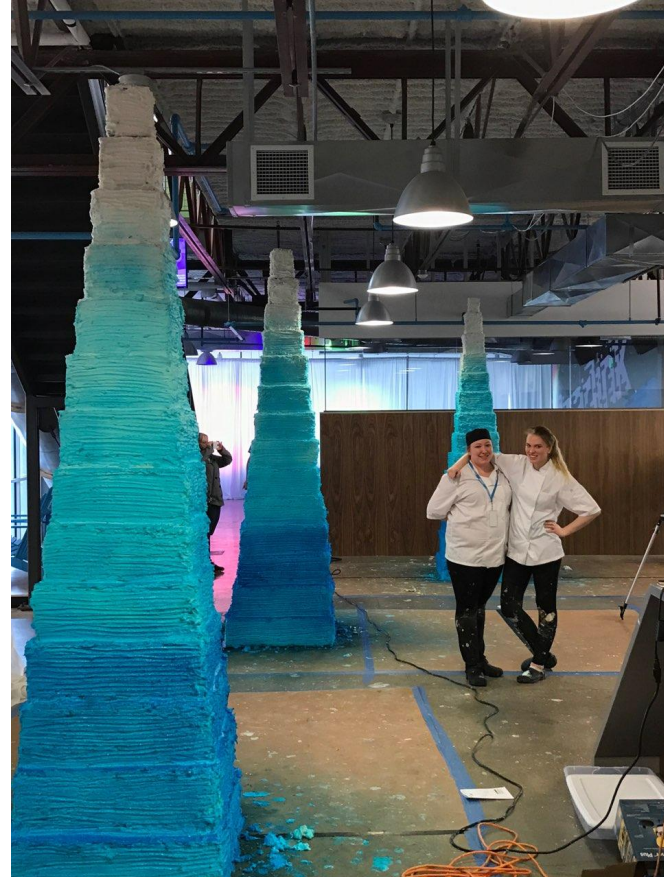
Originality

The definition for originality is "the quality of being novel or unusual." A 10 foot tall cake is both unusual and novel, you don't see that everyday, let alone 3 in the same room. Learning how to transform our ingredients into a 10 foot tall cake was a large part of this extensive process. With most complicated cakes you can find tutorials online to help. This cake was so original we struggled to find any information on how to build it, store it, and transport it. Luckily with our experienced cake designer and bakers we nailed it!

Mechanics

In order to make a cake larger than the oven used to bake it in, we had to make a vast amount of smaller cakes and piece them together to make the large base tiers. It took two weeks of baking nearly 24/7 before our cakes were finished baking. Between each bottom tier we used thin wrapped plywood and pvc pipes to create a table and hold each tier up. We had to use heavy supports on the bottom tiers due to the amount of weight they needed to support. As we moved up the cake, the lighter the supports became (to avoid added extra weight). Toward the top of the cake the supports became wrapped cardboard and boba straws. In order to create the textured pattern we used a large comb along the edges. We then used a giant airbrush and sprayed the ombre design directly on to the cake.

Challenges

Building a cake to be 10 feet tall requires precision and exact measurements to avoid it toppling over. A big obstacle was keeping the cake level on each tier. We only had one shot when building these cakes. In order to overcome this obstacle we had a team of six people assembling the cakes; our cake designer, our head baker, two strong event staff members used as lifters, and two more event staff as levelers. Everytime the lifters placed a tier the levelers would use a laser level to make sure the tier was exactly level before placing another on top of it. We brought extra pieces of cake to make a tier level if it was not. By assembling the cake slowly with a close-knit team and two experts overseeing we were able to keep the cake completely level with no toppling.

Another challenge was storage and transportation. We have four large walk-in freezers that were full of the cake before we were even halfway through the baking process. This was a problem since we are a full service catering company and needed that space for our other events. Luckily we have an incredible relationship with our food vendors and we were able to borrow an entire semi truck with a freezer truck bed. Being able to use the truck allowed us enough space to store and a method to transport most of the tiers in one trip.

Recipes

Cake Batter Recipe vs What We Used PER CAKE

1 cup butter	210 cups butter
1 cup sugar	175 cups sugar
2 cups flour	420 cups flour
½ cup milk	94 cups milk
2 tsp baking powder	140 tbsp baking powder
¼ tsp baking soda	35 tsp baking soda
¾ tsp salt	140 tsp salt
1 tsp vanilla	210 tsp vanilla
3 eggs	560 eggs
2 tbsp sour cream	420 tbsp sour cream

In a medium bowl, cream together sugar and butter. Beat in the eggs one at a time, then stir in vanilla. Combine flour, baking powder, baking soda and add to the creamed mixture, mix well. Stir in milk until batter is smooth. Bake at 350 degrees for 40 minutes.

Buttercream Recipe vs What We Used PER CAKE

1 cup butter	334 pounds butter
4 cups powdered sugar	1336 cups powdered sugar
2 tbsp pure vanilla extract	7 cups pure vanilla extract

In the bowl of a stand mixer fitted with the paddle attachment, or in a large mixing bowl using an electric mixer, beat the butter on medium speed until smooth. Add in powdered sugar and mix on low speed, gradually increase to medium speed and continue mixing for another 1-2 minutes until the mixture starts to come together. Add in heavy cream , vanilla extract, and salt and continue mixing on medium-high speed for another minute or until everything is well combined, scraping down the sides of the bowl as needed.