

Amazing Wedding Cakes (Series 3)

12 x 1 HOUR

EPISODIC BREAKDOWN

1. Vintage Mustang, Mechanical Sapphire, Blue Draped Fabric

The CakeGirls have an order for a groom's cake that must replicate the groom's vintage Mustang muscle car. Mary is thrilled, but not as much as Ben! Cake Alchemy receives an order for an incredibly tall, bejewelled wedding cake. The bride makes it known she wants bling, flowers, and something to pop. Lauri and her crew are ready to raise the bar. Jewel-studded separators - check. 3lb sapphire made of sugar – check. Giant sugar sapphire popping out of the top of the cake? Is that even possible?

2. Pirate Ship, Diner Desserts, Magnolia Cake

Merci Beaucoup Cakes in LA get an order to make an unusual Pirate Ship wedding cake, for a couple who got engaged in the Caribbean. Marc can't wait to create all the fantastic details for the ship made out of butter cream. There's just one small hurdle. Marc wants to make the sails out of gum paste, and he's never done this before. Will it be smooth sailing, or a ship wreck?

3. Picnic, Calla Lilies, Wheel of Cheese

Christopher Garren gets an order for a wedding cake for a bride and groom who want bold colours, inverted tiers with a quilted pattern, and orchids. Chris follows the game plan, up to a point. As the design evolves, he realizes yellow calla lilies will be much better for the overall look than the white orchids requested by the bride. Guess who wins this battle of the flowers...

4. Stacked Teacups, Sci-Fi Victorian, Koi

Merci Beaucoup bakery gets an order for a wedding cake that plays right into Marc's strengths. The couple wants colour, fun, and butter cream. They also share a love of tattoo art. Marc decides to push the design to include intricate airbrush work, and koi fish swimming on the layers. It's just a typical day at Merci Beaucoup...

5. Tiffany, Modern Cutouts, Pink Orchids

Mary, one of the owners of CakeGirls, is in heaven when she receives an order for an ultra-modern wedding cake. This is her opportunity to test a technique that she's been dying to do: cover a tier with two layers of contrasting coloured fondant, and then cut a design out of the top

layer so the bottom layer is exposed. Sounds easy. What could go wrong? Meanwhile, New York City's Cake Alchemy has just received an order for a white wedding cake adorned with orchids.

6. Pantry Shower, Edward Scissorhands, Chandelier

The CakeGirls get an order for a Pantry Shower cake from a bride whose family fetes the newlyweds with a party that will fill their pantry. The idea is to give the couple all the ingredients they'll need to get their marriage off to a flying start. So the sisters create a wonderful design that aims to defy the law of gravity.

7. Day of the Dead, Champagne, Surprise

Cake Alchemy owner Lauri is making an engagement cake for one of her favourite people in the world: her loyal and beloved employee, Stephanie. The cake (and engagement party) will be a surprise, so Lauri keeps Stephanie distracted by having her work on this mysterious client's cake. Will Lauri's team be able to keep their secret, while crafting this unusual, inverted cake for their colleague?

8. Bobble Head, Roses and Stripes, Scroll Motif

The Chicago sisters receive a challenge they can't refuse – to create a bobble head groom's cake. The groom is a huge football fan and has his heart set on seeing this cake at his reception. Can Mary design a structure that will bobble, but not fall? She comes up with a game plan, but the pressure is on. She has just one chance to line up the cake-filled helmet and send it through the uprights...

9. Looking Glass, Stenciled, Skeleton

LA's Merci Beaucoup bakery gets an order for a 40th Wedding Anniversary cake. The clients are two sisters, the daughters of the anniversary couple, who want Reva to create a cake that reflects the artistic life their parents have created for them. The party is going to be inspired by Alice in Wonderland, so the cake should reflect that as well. Reva gets carte blanche to go as far as she wants with the design, and she delivers with her 'Through the Looking Glass' creation.

10. Lotus Blossom, Gypsy Rose, Mini Swans

A couple seeks out Christopher Garren's Cakes to create a non-traditional wedding cake. The couple specifically wants to incorporate Lotus flowers, henna designs, and lots of colour. Chris is overjoyed because he gets to use the airbrush, create appliqués and detailed mosaics, and sculpt the layers into hourglass shapes. Chris gets the whole team involved in crafting the elaborate decorations, with fingers crossed that when all the parts come together, it will be a glorious yet cohesive cake design.

11. Modern Beach, Masquerade, Ottoman

Lauri of Cake Alchemy has earned a reputation for making wedding cakes that are art pieces. Her client is a bride who has an unusual request: she wants to surprise her husband-to-be with a

groom's cake inspired by a piece of furniture! But it's not just any piece of furniture, it's a whimsical and eye-catching footstool created by one of the groom's favourite design companies, MacKenzie-Childs. Lauri and her team are excited to re-create this unique piece of art in cake.

12. Romantic Wedding Cake, Unstacked, Bollywood

Lauri at Cake Alchemy meets with a couple who want a modern wedding cake. Lauri suggests that to make this cake truly unique, they should deconstruct the cake into individual tiers, and place them side-by-side, rather than stacking the tiers. Each tier will be displayed atop its own vase, with the vases being of varying heights, and placed next to each other. The vases will contain live orchids, and Lauri will create the same orchids in sugar to decorate the cakes.