

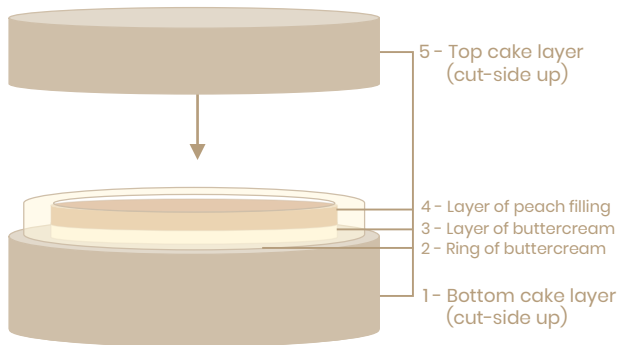
# Brown Butter Wedding Cake

Stage 4

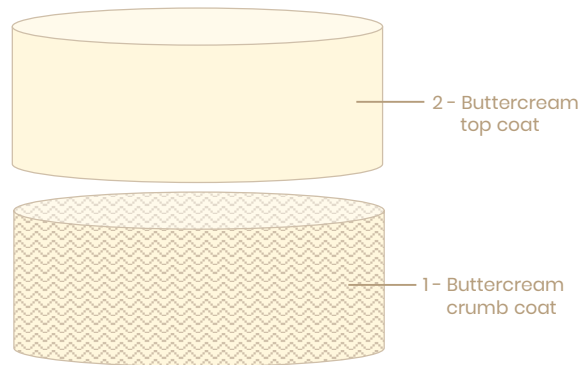
How to assemble and construct  
a mini 3-tier wedding cake



- Place bottom layer of cake, cut-side up.
- Pipe 1 cm ring of buttercream onto cake layer.
- Spread thin layer of buttercream inside ring of buttercream.
- Spread peach filling onto buttercream layer, below height of buttercream ring.
- Place top layer of cake cut-side up, to sandwich.
- Apply buttercream crumb coat and chill for 30-60 minutes.
- Apply buttercream top coat and chill for 30-60 minutes.

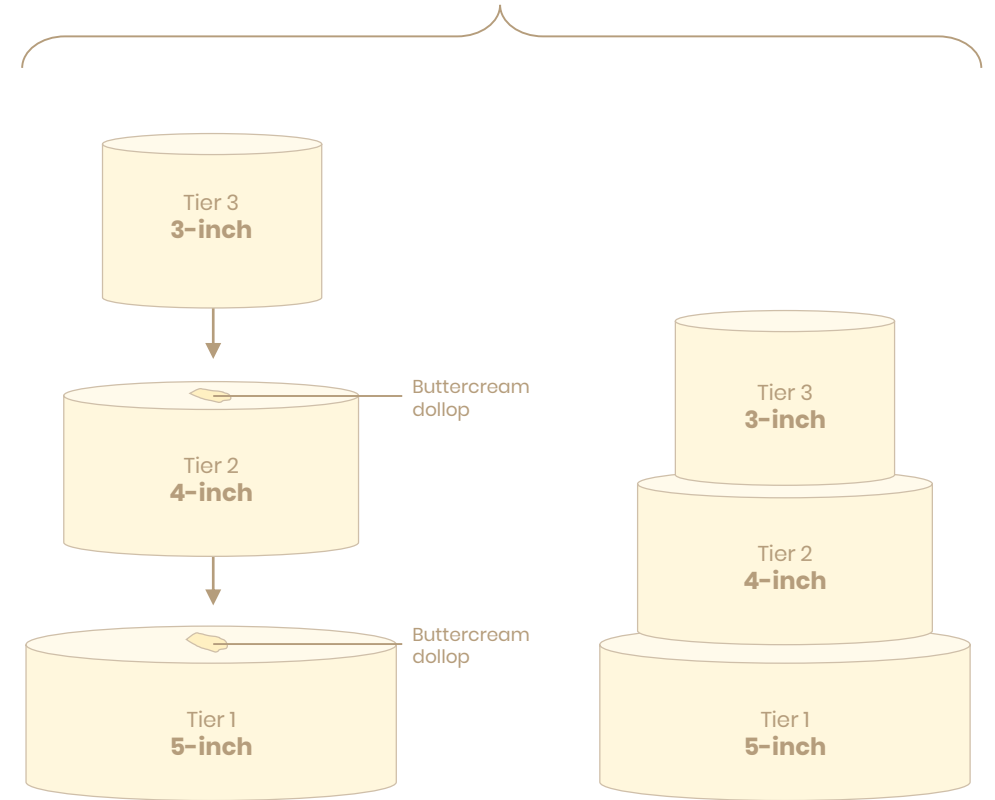


Layering each tier



Frosting each tier

- Apply a small dollop of buttercream on top of Tiers 1 & 2.
- Stack tiers on top of each other from biggest to smallest.



Preparing to stack the tiers

Stacking the tiers