



FAQ

HOW TO MAKE OUR WEDDING SPECIAL

1. Can I reduce the sugar in this recipe?

Yes, but reducing it too much may affect the cake's moisture and texture. You can safely cut down the sugar by about 15–20% without major changes.

2. Can I use oil instead of butter?

This cake is typically made with butter for a moist, tender crumb.

3. Why is my wedding special so dense or oily?

This could be due to:

- Overmixing the batter
- Incorrect oven temperature

Follow the measurements closely and mix just until combined.

4. Can I make this recipe into cupcakes or loaf cakes?

Yes! This wedding special is versatile.

- Cupcakes: Bake for 18–22 minutes
- Loaf cakes: Bake longer, around 50–60 minutes (check with a skewer)

5. What kind of frosting goes best with wedding special?

Buttercream is the classic choice — this complements the cake's flavour beautifully. Additionally, salted caramel buttercream is also a great choice

6. Can I make this cake ahead of time?

Yes! Wedding Special actually tastes better the next day. You can bake it in advance and store it wrapped at room temperature for 1–2 days, or refrigerate if it's frosted.

7. Can I freeze wedding special cake?

Absolutely. You can freeze the sponges (unfrosted) for up to 2 months. Just wrap tightly in cling film and foil. Thaw at room temperature before frosting or serving.