

HAVE YOUR CAKE...

With an abundance of mouthwatering designs available, picking a wedding cake is no easy task. We consult some of the capital's top cake makers to showcase some tempting treats. Which one will you choose?

CHOCAHOLICS

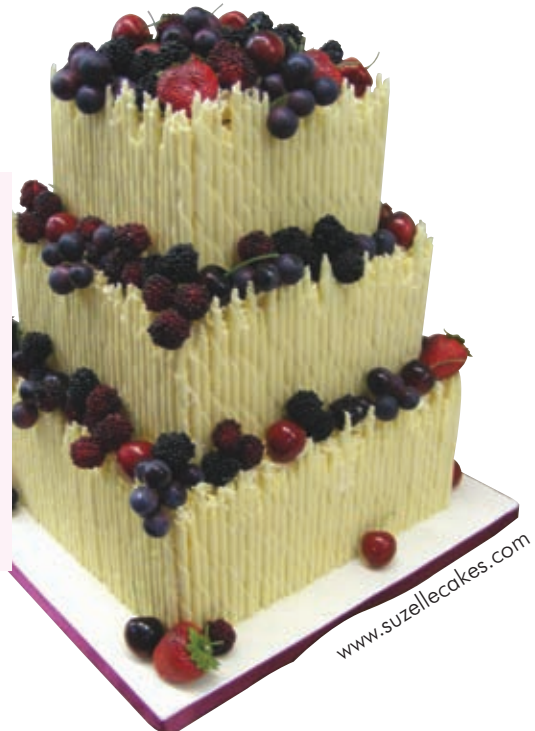
Chocolate lovers can forget fruitcake and indulge in a milk, white or dark chocolate creation – or combine all three! From sponge cakes to helter skelter-style designs or profiterole towers, they're perfect served as a dessert.

TOP TIP
Why not incorporate your favourite chocolate treat, like one couple did with this Maltesers cake?



www.cakes4fun.co.uk

"Make sure your caterer or venue has refrigeration facilities if you are having a chocolate cake, especially if it will be on display at the reception for some hours."
Susan, Suzelle Cakes



www.suzellecakes.com

CUPCAKE KITSCH

Cupcakes are a fun, contemporary way of presenting every guest with a tasty treat. These versatile miniatures mean you can go crazy with colourful buttercream and iced details, or keep things simple and sweet.

"Cupcakes are both beautiful and yummy! Mix and match buttercream icing with different sponge flavours to make scrumptious combinations."
Peggy, Peggy Porschen Cakes



www.peggyporschen.co.uk



www.faircake.co.uk

"Couples planning a less formal event often opt for cupcakes, sometimes with a top tier so they can still be photographed cutting the cake."
Susan, Suzelle Cakes



www.fergusonweddingphotography.com

OH SO CHEESEY...

If you prefer savoury to sweet, why not go for tiers of real cheese? Top them with grapes and sugar mice and enjoy with crackers after your wedding breakfast.

ICED DELIGHTS

If you're after an eye-catching cake to reflect the look of the day, choose an expertly iced design that will create a stunning focal point at reception parties.

"All good cake companies should be able to create a cake to suit a couple's wedding theme perfectly. There is almost nothing that can't be achieved with artistic flair and a real knowledge of sugar craft and baking."
Susan, Suzelle Cakes



www.peggyorschen.co.uk

TOP TIP

"Couples can incorporate fun elements, like where they met, into iced cake designs for something truly personal"

Susan, Suzelle Cakes



www.makiscakes.com

TRADITIONAL TIERS

A traditional style cake is likely to consist of three tiers of rich fruit cake with plain white icing. The ideal choice for brides and grooms planning a conventional white wedding.

TOP TIP

"Add ribbons and brooches for a vintage feel"

Caroline, Cakes 4 Fun



www.peggyorschen.co.uk

"White iced designs are best dressed up with fresh flowers, bringing the wedding's colour scheme and cake together."

Caroline, Cakes 4 Fun



www.makiscakes.com

We love!

We adore this tea party cake set from Maki's Cakes. The ultimate choice for weddings with a quintessentially English or garden party theme, this gorgeous creation looks almost too good to eat. Discuss your wedding theme with your cake maker to get the right design for you.

www.cakes4fun.co.uk

TASTY TIPS

Mich Turner of the Little Venice Cake Company (www.lvcc.co.uk) provides these expert tips on choosing your cake.

- 1 If you're not sure which cake company to use, ask your venue's staff who their recommended cake suppliers are.
- 2 When meeting potential suppliers, always ask to see and sample cakes. Ask how they charge and if the price includes delivery and assembly.
- 3 Ask your venue if they will charge a fee for a cake they have not provided.
- 4 When choosing your cake, consider the style of your wedding, the scale of the reception venue and how many people the cake has to serve as well as the wedding breakfast menu.
- 5 Decide if you will serve the cake as a dessert. If not, choose an alternative flavour to the pudding.
- 6 For summer weddings, avoid ingredients that will spoil in the warm weather.
- 7 Avoid tiered cakes on boats and other moving venues. Opt instead for stacked designs.
- 8 When decorating an off-the-shelf cake, never use fresh fruit on icing as it will absorb the moisture like blotting paper.
- 9 Check your venue has a suitable cake table, stand and knife. Agree timings for access on the day and agree a position of the cake table in advance. If applicable, give your cake supplier the set-up details as you are unlikely to be available on the day.
- 10 Provide a spirit level and cardboard to set the cake up on the day – especially if you're holding your reception in a marquee where ground can be uneven.

Tips taken from the Wedding Bible by Sarah Haywood, priced at £30; ISBN is 0-9547129-0-0. For more details visit www.weddingbible.co.uk

CUTTING EDGE

Director of Planet Cake, Rachel Hill reveals the top cake trends for the coming season.



Be bold: Brides are becoming much braver when it comes to choosing the colours and flavours of their cakes. Just white is deemed a little old fashioned and is often replaced by a key colour from the wedding theme. Black and white is popular and makes a modern and striking choice.

Make it miniature:

Cupcakes and miniatures are very of the moment. The cupcake craze hit the UK a couple of years ago and now there is an endless array of designs to choose from, as well as an abundance of gorgeous cake stands to display them on.

Go dotty:

Polka dots and fabric prints are becoming extremely popular, as are alternative ways of decorating a cake rather than using a simple flower.

Mix it up: When it comes to flavour, couples are moving away from traditional fruit cake and picking alternatives like chocolate and morello cherry, moist carrot or lime and coconut. Not all of the tiers need to be the same flavour either. Offer guests mix and match flavours and it's sure to get them talking.

New year, new style: For 2010 I predict bigger, bolder and more striking colours on cakes. Brides are keen to present individual creations using designs inspired by their dress, a pattern or their venue's interior. The idea is to have a cake that will be noticed.



USEFUL CONTACTS

Planet Cake
www.planet-cake.com

Cakes 4 Fun
www.cakes4fun.co.uk

Peggy Porschen
www.peggyporschen.com

Suzelle Cakes
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Maki's Cakes
www.makiscakes.com

Fair Cakes
www.faircake.co.uk