



Wedding Cakes

The popularity of a pioneer bride was said to be judged by the size of her wedding cake. Guests would bring layers of cake that were then filled with applesauce and stacked. The more popular the bride, the taller and more numerous were her stacks of cake.

The Bride's cake, symbolic of fertility and abundance, is traditionally a three-tiered white sponge cake, frosted in white royal or buttercream icing. Cakes can also be frosted with fondant, a smooth rolled icing which lends itself to the creation of many elegant designs. Be sure to sample the fondant icings because they are now available in many new flavors. Fondants are recommended for outdoor weddings and for transporting cakes.

In addition to the traditional white cake, brides are now choosing cakes of many different flavors including German chocolate, Italian rum, strawberry and carrot. Often, each cake layer is a different flavor with a wide variety of fillings between the layers.

Do not forget the Groom's Cake. His cake is often created to reflect his unique interests, a favorite sport and/or team, his hobby or career. Often the cake is a chocolate cake. The Groom's Cake can be served at the rehearsal dinner or wedding reception.

Choose your baker by sampling the cakes and by looking over an album of cake designs and styles. Also take pictures of cakes that reflect your ideas. A bridal show is a good place to sample many bakers' cakes and compare taste and design. Be sure to taste small samples so that you can sample many cakes that day. You can always go back for more cake samples to refine your choice.

Select your baker at least eight to twelve months in advance. Be prepared to discuss location and time of wedding. Multi-tiered cakes are generally assembled at the reception site. Be sure to allow enough time for delivery and set-up.

A deposit of 15 to 20 percent is customarily given when the order is placed. Discuss the method of payment. Also, request a receipt describing the type of cake you have ordered, its filling, icing style and color of decorations.

The cake decorations can range from the traditional bride and groom on the top of the cake to fresh or silk flowers or a delicate piece of blown glass. If you have chosen a heavy cake topper, be sure to inform the baker so that a support can be added in the cake to support the topper.