

Wedding Cakes

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The Modern Day Wedding Cake Wedding cakes are as individual and varied as the couples ordering them. Some couples choose the traditional tiered wedding cake while others bring a unique twist to their reception with flavored cupcakes or a cream puff tower. More and more, bride and grooms-to-be are going for unconventional cakes that break all the rules! The days of the plain white wedding cake or fruitcake are gone, and guests now see every flavor of wedding cake under the sun: lemon, chocolate, carrot or fruit-filled. Instead of the regular rectangle or square, they are often shaped as hearts or flower petals.

The wedding cake is a central focus of any wedding. It's not only a delicious photo opportunity, it's a way to reflect the overall theme of the celebration, by matching the cake with the bride's dress or wedding colors. Adding decorations such as an assortment of fresh flowers is perfect for a sunny summer wedding, while edible gold leaves complete the warm tones of an autumn reception.

Modern wedding cakes are not only a fabulous presentation for guests, they are often works of art that showcase the couples' personality and the cake decorator's talent for things like fondant (flawlessly smooth icing) edges, cascading frosting over the cake, or amazing confectionery butterflies and roses. Square cakes can be stacked and decorated with colorful icing to look like gifts, complete with an icing ribbon on top. For a more dramatic look, a bold color such as red or silver can be topped with rich roses or organza ribbon to match.

While some couples still opt for the popular bride and groom cake toppers, more and more people are skipping the common plastic toppers and personalizing them to match their style. Get creative with your wedding cake toppers - use a fairy tale or country western ornament, or a snowman and woman for a winter wedding. You can find sports, motorcycling, and pet-related wedding toppers to match your interests and hobbies. Figurines of cartoon characters will suit the bride and groom who are kids at heart, while swans or doves fit a more traditional couple. There are even companies that will model wedding cake toppers after the bride and groom, as a caricature or a serious portrait.

Instead of the cake topper, why not try something different and pick wedding cake charms for your cake? Your baker will tie ribbons on the charms and insert them between the cake layers. At your reception, the bridesmaids each pull a ribbon and out comes a pretty silver or gold charm – in the shape of a horseshoe for good luck, a religious symbol or simple “thank you” engraving. The charms can later be used on a necklace or bracelet, so these are a wonderful wedding favor for your bridal party.

Wedding cake designs are often inspired by ethnic decorations and colors, and enhance the atmosphere of any Asian or Indian wedding. Gorgeous butter cream cakes in brilliant oranges or blues feature henna designs for an Indian-themed wedding. Bright red cakes with yellow Chinese characters are perfect for an Asian-themed wedding.

In the past, it has been customary at weddings for the bride and groom to cut the cake together, exchange first bites, and even to push the cake icing-first into their new spouses face. Like many wedding traditions, it is now often left out of modern weddings in favor of a simple cake cutting ceremony, or no ceremony at all.

Groom's cakes are a Southern tradition that are making a comeback in today's weddings. Single women would take home a slice of the groom's cake and put it under their pillow in the hopes that they would attract a husband. Today, it has taken on a modern twist and is usually decorated to reflect the groom's lifestyle- whether golf, sailing or even something related to his profession.

Some couples shun the idea of a large wedding cake due to cost, or the desire to do something different for their reception. Wedding cupcakes are hot on the wedding scene these days - you'll see them stacked on elegant tiered trays which are decorated with everything from fresh flowers and ivy to miniature pumpkins for fall. Cupcake holders and sprinkles can be coordinated with wedding colors, and since cupcake towers can be as high or low as you wish, you can get creative with the presentation. Wedding cupcakes are also a way to bypass that pesky cake cutting fee most banquet halls and hotels charge. Miniature wedding cakes are usually decorated to look like small, wrapped gifts. They can be customized with the dates of initials, and given to wedding guests as favors.

A cream puff tower (called croquembouche) is a French dessert glued together with caramel and cut like a wedding cake at the reception. The cone shaped concoction is made entirely of cream puffs filled with decadent pastry cream, and is sometimes intertwined with delicate flowers or topped with confectionery sugar.

For an even more unconventional wedding treat, cookies of all shapes and sizes are great for modern brides and grooms. Cookies can be monogrammed with the date or couple's initials, or decorated with any color of icing, candy or sprinkles. Fortune cookies are baked with the couple's wedding date inside, and when put in a Chinese takeout favor box these make an excellent wedding favor for your guests. Or, try the new candy or caramel apple favors for an informal wedding cake option.

Wedding cake boxes allow guests to bring home a piece of your wedding when they leave. Plain white boxes can be dressed up with any color of ribbon or tulle to match the wedding theme and colors. Clear or frosted boxes add an elegant touch, while brightly colored boxes are fun and festive. Wedding favor boxes will cost you between \$0.50 and \$2.00 depending on the style and material of the box, so it's an affordable way to give your guests a memorable gift from your celebration.

If you're looking for wedding cake ideas, check out online bakeries or cake designers for a multitude of pictures. From elaborate castle cakes complete with prince and princess to under the sea adventure cakes, they've done it all! No matter how detailed or complicated your wedding cake dreams are, it is possible to create any style of wedding cake to complement your day.