

# Tiers of Joy...

*The theme and details of your wedding will reflect your personality and with young modern cake designers emerging, your cake can also echo your unique style...*

Choosing a talented cake decorator, whose style reflects your own preferences is the most important decision you will make when choosing your cake; once this is done, you can rest assured that the design will be in safe hands. Book a consultation, and take with you details of your theme, flowers and dress, so that a design can be created exclusively for you.

Ask to taste samples at the consultation, because it is important that the cake tastes as good as it looks. Choose a cake designer with chéfcraft experience,

and someone who pays attention to the use of fine ingredients such as free range eggs and Belgian chocolate, all of which contribute to ensuring your cake will tantalise your taste buds.

Once you've selected such a beautiful design, you want to show it off. Display the cake in the reception area for guests to admire whilst photographs are taken. If you're also having a dessert, guests may be too full to indulge in further cake, so box up slices or miniatures so your guests can take the cake home to enjoy and reminisce another day.



## Traditional Sugar Paste

1. Miniatures: Miniatures are the Mini Cooper version of the cake world; cute and widely appealing, but with a price premium that reflects the time and skill involved in creating them. They are ideal served as a dessert, or boxed & used as favours to send home with the guests for them to enjoy another day. *We love:* Vintage cream miniatures with royal iced rose blossom.

2. White Piped Pearls: Wedding cakes are traditionally white, to signify the bride's purity. An elegant white design is ideal if you want a



timeless style. *We love:* this classic pearl design trimmed with ribbon, bows and diamante broaches.

3. Fresh Flowers: Nothing can match the natural and abundant beauty of fresh flowers. Match to your bouquet for instant impact. *We love:* Four tier stacked cake, arranged with vintage roses.

4. Sugar Flowers: The traditional skill of sugar flowers has today been brought up-to-date, with modern contemporary styling. They are ideal if you want to keep the flowers for a memory of the day. *We love:* Cymbidium orchid sugar flowers on a pure white cake.



## Contemporary Cakes

5. Chocolate: Everybody loves chocolate, so it's not surprising that it's the most popular cake flavour today. If served as a dessert, it combines perfectly with a red fruit compote & crème fraîche. For the ultimate indulgence & an unusual quirky style, choose a design which is decorated entirely in chocolate. *We love:* White chocolate bows. Miniature chocolate cups.

6. Novelty: Perhaps your getting married for the second time, or renewing your vows, so looking for something different? *We love:* Jewellery box cake with sugar orchid. **B**



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