

# Weddings

## InStyle

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Stephanie March*

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personal flair*

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\$5.50US \$6.50CAN

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SUMMER 2004 INSTYLE.COM AOL KEYWORD: INSTYLE

# *the* SWEETEST *thing*

Exquisite details, whether dramatic or whimsical, make these sugary confections more than just the icing on the cake

## *china pattern*

Quince blossoms, made of sugar and set on chocolate branches, bloom against a strikingly minimal backdrop. This two-tier creation is filled with ganache, black-cherry preserve and toasted-almond buttercream. Ron Ben-Israel Cakes, \$1,500 (serves 100); 212-625-3369 or [weddingcakes.com](http://weddingcakes.com).

BY DWYER PAULSEN ■ PHOTOGRAPHED BY WILLIAM MEPPEN



### *swag time*

Ropes of sugar pearls and delicate lavender blossoms loop around a simple white cake. It's layered with blackberry and blueberry filling and comes topped with buttercream icing and a pretty floral wreath. Ron Ben-Israel Cakes, \$2,800 (serves 200).

*wrap star*

This white ginger cake with zesty lemon buttercream filling features a yellow fondant dotted with sugar daisies. The design suggests an enticing stack of wedding gifts, right down to the hand-sculpted sugar bow on top. Ron Ben-Israel Cakes, \$1,850 (serves 100).

