

MARTHA STEWART

THE COLOR ISSUE

weddings

Pretty IN PINK

THE LOOK OF LOVE
dresses, décor & details

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spring's most
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real weddings



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a Piece OF THE Past

Eat your cake—and wear it, too.
Cloak your confection in
designs that mimic the look of vintage floral fabrics, be it your
grandmother's heirloom lace or your favorite thrift-store find, for
a cake that's oh-sew-gorgeous (and anything but old-fashioned).

PHOTOGRAPHS BY *Johnny Miller*
TEXT BY *Celeste Perron*



FLOWER POWER

To evoke a hip '60s dress of embroidered lace blanketed with cotton floral appliqués, cake designer Ron Ben-Israel created individual silicone molds of each appliqué from the original fabric—no small task considering there were 25 shapes to replicate, including dahlias, roses, and periwinkles. Sugar paste was pressed into each mold, then applied in layers to the fondant. The resulting ivory tower is one that both generations—yours and your mother's—will adore.



BUDDING BEAUTY

The delicate and elegant detail of a circa-1900 French silk looks every bit as gorgeous at the dawn of our century. Ben-Israel meticulously re-created the fabric by pressing the fondant with a rubber stamp to mimic the weave, then piping on petite mimosa blossoms and stems, and applying sugar-paste leaves. The flowers were painted with powdered yellow food coloring mixed with luster dust for a silk-like shimmer. (See The Guide for where to buy the rubber stamp.)

PETAL FALL

A midcentury silk scarf in an abstract petal print inspired this modern floral cake, which takes the old-fashioned out of pink flowers. We used a cutter to create a profusion of tulip petals out of gum paste, shaped them into three dimensions using a tiny ball-shaped tool, and attached them to a base of pink fondant. Each row of petals is just a whisper darker than the preceding one for an ombré effect. The square tiers are separated by tiny risers to let the petals hang over the edges.

IT'S A PIECE OF CAKE!

Want to make those gum-paste petals yourself? Our step-by-step is online.

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ROSE PARADE

This stunner of a cake, with roses that appear to bloom before your very eyes, takes its cues from a swatch of graphic 1960s floral cotton. The leaf-and-bud designs were photocopied from the fabric to make patterns, then cut out from tinted sugar paste using a craft knife and transferred to the white-fondant-covered tiers. The finishing touch? A sprinkling of yellow sugar-paste roses throughout for an eye-popping embellishment.

AMAZING LACE

An airy lace from 1900 is reimagined here as a uniquely contemporary cake. The white sugar-paste floral appliqués, cut with a craft knife, look almost pixelated when affixed to the netting-like grid imprinted onto the ivory fondant below. The end result appears delicately antique one second, strikingly futuristic the next.

>MORE IN OUR **GO-TO GUIDE**

CREATED BY KATE BERRY,
ELIZABETH COLLING, LAUREN
RICHEL KELLY, AND BRITNI WOOD;
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