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modern

# reception

## Wedding Cakes

This sweet, decorative treat can be a reflection of your big day:

Let the season, your venue, your dress or even your heritage inspire its **design and flavors**.

The cake cutting traditionally takes place at the end of the party—but you can spotlight it more by having it served directly after the final course. Turn the page for more **dream dessert** ideas and tips.



**Vision in White** This vanilla cake is filled with Key lime and vanilla bean cream and covered in fondant. Serves 250, \$4,500, by Ron Ben-Israel Cakes, [weddingcakes.com](http://weddingcakes.com).

### Square

A clean, contemporary aesthetic is reflected in this well-balanced confection of carrot cake filled with white chocolate cream and covered in fondant. Serves 75, \$1,125. All cakes by Ron Ben-Israel Cakes, weddingcakes.com.

### Oval

The elliptical design brings to mind an antique cameo in this citrus cake filled with lemon cream and covered in fondant. Serves 90, \$1,350.

### Rectangle

Long, stacked layers give an artistic edge to this vanilla cake filled with blackberry and chocolate cream and covered in fondant. Serves 90, \$1,350.

### Round

Tradition comes full circle in this pairing of deep and shallow vanilla and chocolate cake layers filled with strawberry and coconut cream and covered in fondant. Serves 80, \$1,200.



## An Array of Shapes

Playing with your cake's dimensions can be a low-cost way to make a high-design statement. Round confections are the longtime favorite, but lots of couples are choosing square, oval or rectangular cakes for an unexpected twist on tradition. Asymmetrically placed tiers and layers of varying depths are other outside-the-box options.



## Flavors & Fillings

Chocolate and vanilla are always in good taste, but candied or fruit-infused choices can also be crowd-pleasers. If you don't have a clear favorite, let your wedding locale determine your pick, as in coconut cake for a beach setting; or, look to the season for inspiration (lemon for summer or hazelnut praline-filled spice cake for winter).



Floral medallion



Monogram



Feathers



Textured ribbon



Bow and ribbon



Leaves



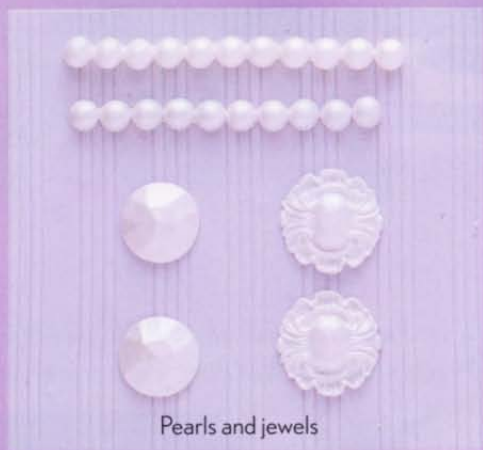
Rose



Lace flower



Starfish



Pearls and jewels



Hearts



Floral swag

## Elegant Embellishments

Detailed accoutrements made of sugar can give your cake sumptuous style and texture. We love accents with meaning—ribbon or pearl appliqués inspired by the dress, starfish playing off a tropical theme—and that ultimate emblem of tying the knot: your new married monogram.

## Sweet Talk: A Cake Glossary

Confection perfection depends on a clear vision of your cake design and good communication with your baker. These are the terms you need to know to make sure you're on the same page when it comes to pastry.

### *Basketweave*

A popular pattern for wedding cakes—most often, white-on-white creations—that is made using a piping technique interweaving vertical and horizontal lines (resembling a wicker basket).

### *Buttercream*

A mix of butter, sugar and eggs that makes a delicious filling and rich icing. Watch the temperature: If buttercream isn't kept cool, it can melt.

### *Cornelli*

A delicate design that's created by using an elaborate piping technique to produce a lacelike pattern.

### *Dotted swiss*

A piped pattern made with masses of tiny dots, resembling dotted-swiss fabric.

### *Dragées*

Silver- or gold-coated edible sugar balls that are used as decorative elements.

### *Fondant*

A chewy, sweet sugar dough that's rolled out and wrapped around each tier, creating an ultrasmooth finish to your cake. It's an ideal icing for outdoor receptions, as fondant does not need to be refrigerated.

### *Ganache*

A luscious icing or filling made by heating and stirring together semisweet chocolate and whipping cream.

### *Latticework*

An ornamental design created when strips of icing are crisscrossed over one another to form a pattern of open spaces.

### *Marzipan*

A dense almond paste that has a multitude of uses: It creates an even, fondant-like finish when wrapped around cake layers; it can serve as a decadent filling; and it can be used like sugarpaste to adorn the cake with fruits, flowers and other ornamental elements.

### *Piping*

A decorative technique requiring a pastry bag and various metal tips that can be used to create leaves, borders, basketweave designs and flowers.

### *Pulled (or spun) sugar*

Heated sugar syrup that's been twisted to make decorations. Pulled sugar can make caramelized adornments like ribbons and flowers; spun sugar can be used to create gossamer strands, aka angel's hair. Both are too fragile to transport, so they have to be made onsite.

### *Royal icing*

A blend of egg whites and sugar, which forms a thick frosting that can be used for lace and latticework. Royal icing should not be refrigerated because, when dry, the texture becomes hard and brittle.

### *Sugarpaste (or gumpaste)*

A sugary dough that's used for making ribbons, flowers and other beautiful decorations for the cake. Unlike fondant, sugarpaste hardens when it dries.

### *Whipped cream*

This light, delicious filling or frosting is very delicate; use it only if you are able to have your cake refrigerated until just before it's served.