

# When Choosing Your Cake

## *Budget Tips*

Have a small cake for cutting and another to serve to your guests. If your heart is set on a four tiered cake, hire a tiered plate stand and use iced cup cakes to match your wedding colours. Ask your cake maker to ice them only and use your bouquet as the decoration. Be careful your flowers haven't been sprayed with any chemicals.



## *Research Your Cake Style*

- Look at as many wedding magazines, and Internet sites as you can find. You can never have too many examples. It's very helpful to your decorator to see a picture of the designs you like.
- Try out different flavours to find one that both of you like the best. It is quite common to have a couple of layers that are different flavours. A popular choice is to have one fruit and one chocolate. That way you cater to the guests who don't like fruit cake as well as keeping the traditionalists happy.
- Consider your wedding style, theme, and colours you're having and how you want to incorporate that into your wedding cake design. Your cake decorator will be able to assist you with complementary colours.
- Keep the shape of your cake inline with your wedding style. Consider how many tiers you will have. Your cake size will need to account for the number of mouths to feed.
- Will your cake be the only dessert you serve your guests, or will it be surrounded by other sweets on a dessert table?
- How much money do you want to spend on your wedding cake? Wedding cakes typically will ring up approximately \$3 to \$7 per slice. Before you schedule an appointment with a cake designer, sit down and work out a realistic figure your budget can afford.

# What's Your Flavour

## *Cake Flavours*

- Fruitcake can be beautiful if moist and rich. Choose between light or dark cake.
- Chocolate Mud Cake is the most popular choice of cake. The beauty of choosing this flavour is you can double it as the dessert.
- White Chocolate Mud Cake is very sweet and may only suit dedicated chocolate lovers.
- Vanilla Sponge cake is very light and airy, suitable to serve as a dessert with fruit and cream after a large or heavy meal.
- Carrot Cake is great for a healthier option and is a nice change to sweeter alternatives. Makes a nice layer.
- Croquembouche is a tower of vanilla/chocolate profiteroles drizzled with toffee. Very dramatic.
- Tiramisu - The rich flavours of this cake, mocha coffee with a dash of tia-maria proves a popular dessert.

## *Cake Fillings*

- Buttercream - Buttery icing made from icing sugar, shortening and butter. Very rich and creamy. Not suitable for Summer as it can melt. Can be coloured to any colour.
- Royal Icing is a combination of egg whites and sugar. It is traditionally used as a decoration or piping icing rather than a covering icing because it sets rock hard.
- Dark/White Choc Ganache is made by melting chocolate slowly into cream. Is very rich, only for the absolute chocoholic.
- Praline is caramelised almonds and/or hazelnuts used as a flavouring, filling and decoration.
- Vienna Cream is made from whipped butter and icing sugar.