

The Sweet Slice

BY HEATHER SHONING



Photo courtesy of Kevin Ford Photography, Sweet Family Secrets

ABOVE Sugar paste roses adorned with pretty butterflies will bring life to any springtime nuptials. This tall cake will be the center of attention in the center of a pastel-clad dessert display.

BELOW Dessert bars serve as both a delicious way to offer your guests several treat options and also to highlight your wedding theme. Here lace, burlap and vintage bottles set the stage for a country-themed event.

TOP RIGHT Fashion has always been an influence on the food industry, but this year cakes are taking on a more literal translation using fabric patterns like chevron and quatrefoil. Bold color combinations made a debut last season and are top of the chart for 2013.

CENTER RIGHT Rachael Teufel, of Intricate Icings, has seen hand painting making a huge comeback on cakes. Here a detailed painting of a bird on branch adds a sweet touch to a rustic cake presentation.

BOTTOM RIGHT Lace from the bridal gown was used to create a mold for sugar lace that graces two tiers of this cake. The other two are wrapped in an ivory ruching band gathered by diamond brooches. The subtle colors create an elegant, sophisticated look.



Photo courtesy of Shelley Coar Photography, Intricate Icings

Although dessert bars filled with miniature treats for guests' snacking pleasure is the way of wedding receptions today, having a drop-dead gorgeous, tiered cake is not a thing of the past. Serving up a slice—or handful—of your beautiful wedding cake to your newly betrothed is a long-standing tradition. Be sure your cake is a reflection of your wedding style and the flavor is something you love.

TRENDS FOR SPRING AND SUMMER

Rachael Teufel, owner and cake designer at Intricate Icings, says wedding cake designs for 2013 are being inspired by the wedding details themselves. Personalize your cake by designing it around the lace pattern on your gown or the detailing on your invitations. Is your groom planning plaid ties for the groomsmen? Go bold with a plaid pattern on your cake.

Ombre cakes will be all the wedding rage this season predicts Daniela Santos, of Sweet Family Secrets. The monochromatic layering of both cake and color is taking Pinterest by storm, so finding some inspiration is just a click away.

Both bakers agree that dessert displays have taken hold of the reception cake table. While the cake is still king for classic photo ops, many couples are opting to offer their guests an array of tempting treats. What began as a cupcake sensation, now dessert bars include everything from mini pies to cake pops, candy to cookies.

When planning your wedding sweets, design a cake that garners "oohs and aahs," but feed the masses with a variety of tiny treats sure to satisfy any sweet tooth.



Photo courtesy of Shaylyn Photography, Intricate Icings



Photo courtesy of Gray Box Studios, Intricate Icings



Photo courtesy of Chris Gentile Photography, Intricate Icings



The soft colors and sensibly sweet design make this cake perfect for a country or ranch wedding. The pairing with earthy accents adds to the rustic theme. Chocolate cake with a soft truffle filling is a dream come true for any chocolate lover.