

20. THE WEDDING CAKE – CHEAT SHEET

	Notes
Making Your Own Cake	<ul style="list-style-type: none"> ➤ Takes time and patience. ➤ If you are planning a large wedding or simply do not have the time to dedicate to such a project, then you might leave this aspect of the reception to the professionals. ➤ Do determine the size of cake needed to ensure every guest will get a piece. ➤ Do determine the flavour of the cake as well as any fill and topping flavours. ➤ Do design whether you want a large sheet cake or layers that will be suspended. ➤ Do consider a cake right out of the box rather than making one from scratch.
Custom Cakes	<ul style="list-style-type: none"> ➤ Consider having a pastry chef create a custom cake for your wedding. ➤ Another option, although more expensive is to hire a confectionary artist, demand is high so be sure to book as far out as possible.
Decorations	<ul style="list-style-type: none"> ➤ Consider fresh, candied or exotic flowers. ➤ Consider a “Zen” design. ➤ Whimsical designs are also very popular. ➤ Consider trimmings such as: fresh and sugar paste flowers, edible butterflies, dragonflies, basket weave designs, fresh fruit, marzipan designs, Swiss dots, scrollwork and even family monograms. ➤ Dragees are hard sugar balls that are painted gold or silver and that are edible. ➤ Gum Paste is made from gelatin, corn starch and sugar which allows you to make realistic looking fruit or flower decorations that will withstand heat or humidity. ➤ Marzipan is an Italian paste made from sugar, egg whites and almonds. The consistency is perfect for creating fruits or flowers that can then be used to decorate the cake. Typically, Marzipan is brightly coloured to make the decorations look incredible and can be used as cake icing and looks chic when smoothed on the sides and then raked with a fork to create straight or wavy lines. ➤ Piping is icing that is placed in a pastry bag and used with different tips to make whatever look you want such as latticework, basket weave, seashells and more. ➤ Pulled Sugar is made by boiling water, sugar and corn syrup, you can create a type of pulled sugar that is perfect for creating bows, roses and other decorations. Because the sugar is pulled, it has a shiny look of satin that gives the cake an elegant appearance.
Icing	<ul style="list-style-type: none"> ➤ Butter Cream is the traditional icing that you find on cakes purchased from the store. Typically, it is very rich, creamy and can be coloured easily. Cake makers use this type of icing for piping flowers, leaves, seashells and so on. The one drawback is that the main ingredient is butter, which melts when it is too hot. Therefore, if you are having an outdoor wedding, you should probably avoid using butter cream icing.



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	<ul style="list-style-type: none"> ➤ Fondant is preferred by many famous cake makers. Made from corn syrup and gelatin, the texture is smooth yet stiff enough to work with. Fondant is not as tasty as butter cream icing but flavouring can be added to enhance it's taste.
	<ul style="list-style-type: none"> ➤ Ganache is rich, chocolate icing made from chocolate and heavy cream and has a nice smooth consistency that makes the perfect choice for a glass-like finish. Additionally, Ganache can be used in between cake layers and for some decoration. The only downfall is that it does not provide enough stability so excessive heat or humidity will cause the icing to slide off of the cake.
	<ul style="list-style-type: none"> ➤ Royal Icing is made from powdered sugar and milk or egg whites, this icing is shiny white, dries hard and does not have to be refrigerated. Although not good for the entire wedding cake, it is perfect for decoration.
	<ul style="list-style-type: none"> ➤ Whipped Cream is the most wonderful of all the icings. Whipped cream can be used on a wedding cake if refrigerated for a long time to give it stability. Additionally, whipped cream can be flavoured and even mixed with other icings to give them a light, fluffy taste and texture.
Flavour	<ul style="list-style-type: none"> ➤ Cake makers now offer just about every flavour imaginable and if the flavour does not exist, then you can be sure most will do whatever they can to create it. Some of the most popular flavours you will find include:
	<ul style="list-style-type: none"> ➤ White Chocolate.
	<ul style="list-style-type: none"> ➤ Strawberry.
	<ul style="list-style-type: none"> ➤ Raspberry.
	<ul style="list-style-type: none"> ➤ Pina Colada.
	<ul style="list-style-type: none"> ➤ Mango-Papaya.
	<ul style="list-style-type: none"> ➤ Spice.
	<ul style="list-style-type: none"> ➤ Lemon.
	<ul style="list-style-type: none"> ➤ Butter Rum.
	<ul style="list-style-type: none"> ➤ Chocolate Mousse.
	<ul style="list-style-type: none"> ➤ Coconut Cream.
	<ul style="list-style-type: none"> ➤ Amaretto.
	<ul style="list-style-type: none"> ➤ Grand Mariner.
	<ul style="list-style-type: none"> ➤ Passion Fruit.
	<ul style="list-style-type: none"> ➤ Praline.
	<ul style="list-style-type: none"> ➤ The cake should be moist and have a mouth-watering aroma.
	<ul style="list-style-type: none"> ➤ Do consider a co-ordinating flavour on top of the base flavour.
	<ul style="list-style-type: none"> ➤ Do consider offering guests a tiered cake made from several different flavours.
	<ul style="list-style-type: none"> ➤ Do consider making a sheet cake if you are on a budget to ensure that the guests are still being offered the same wonderful flavours as what you will enjoy.
Theme	<ul style="list-style-type: none"> ➤ Romance And Elegance – The traditional wedding cake is a three-tiered cake made as a chocolate or white flavour and white icing, usually Royal Icing. Today's version would still be a three-tiered cake but with a luscious lemon flavour, a creamy vanilla or lemon curd filling that is piped in between the layers and a silky butter cream icing. The decoration would include miniature garden roses and geraniums with a lilac or soft pink colour.



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	<ul style="list-style-type: none"> ➤ Roses – This magnificent cake is romantic, creating an impression for the guests. This wedding cake is created with six tiers, typically with the traditional white or marbled flavour, red jam piped into the layers and then decorated with a white butter cream icing. To decorate the cake, you can use red roses made from marzipan to create the cake topper and then gracefully cascaded down the side of the tower. If you want a wedding cake that is refreshing and gorgeous, this would be the perfect choice.
	<ul style="list-style-type: none"> ➤ Fairytale Princess – Just imagine a five-tiered cake made from white chocolate. All five tiers are carefully wrapped with a fondant that is a marble white and ivory, which can be left smooth or have small grids added by the cake designer. The decoration would include an archway, which serves as the cake topper, dripping with ivy and rosettes. The body of the cake is covered with hand-painted flowers that coordinate with your colours of the wedding, dotted with small amounts of Lily of the Valley and miniature roses.
	<ul style="list-style-type: none"> ➤ Outdoor Vineyard – For an outdoor wedding reception, you might consider a magnificent five-tier wedding cake made as the traditional white cake. Iced with butter cream, this cake has an amazing topper made from glittering grapes. Accenting the rest of the cake is seeded eucalyptus, fresh hydrangea and a few additional sparkling grapes scattered around the base.
	<ul style="list-style-type: none"> ➤ Queen And King – This cake is stunning and regal. Created as a five-tier cake, it would shimmer with pink fondant bringing a sense of Royalty to the wedding reception. While the cake is topped with fresh roses, the edge of each tier is designed with rose petals and leaves sculpted from a deeper pink made from fondant.
	<ul style="list-style-type: none"> ➤ Victoria Era – Victorian weddings are very popular. The cakes are designed with elegance and charm. For this type of wedding, you would choose a four-tiered cake with a delicious and light golden strawberry flavour. The cake designer could wrap the tiers in fondant, leaving it smooth. Then, around the edges piping with an antique look would be added while the cake itself is covered with miniature roses, jewel-encrusted fans and flowing ribbon.
Cost	<ul style="list-style-type: none"> ➤ Expect to pay anywhere from \$3 to \$6 per slice of cake. ➤ If you choose to work with a cake designer or confectionary artist, this price will increase. ➤ Additionally, if you choose to have special effects such as a waterfall, staircase, fountain and so on, the price would also be influenced. ➤ Typically you will need to pay a 25% to 50% deposit. ➤ For items used in the design of the cake, once they are returned after the reception, you will typically get some of the deposit back. ➤ Make sure you understand exactly what is being covered with your deposit before making your final decision. ➤ There are usually fees associated with the delivery, setup and staying around for any last minute emergency repairs. ➤ Get everything in writing and make sure you understand and agree to the various costs associated with the cake. ➤ Talk to both sides of the family to determine who will pay what before you order the cake so you know the type of budget you have to work with.



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	➤ The price of the wedding cake will vary dramatically from one cake designer to the next and from design to design, as well as the number of guests you will need to feed along with the design of the cake.
	➤ Do be realistic with your choices.
	➤ Shop around, be flexible and plan.
Cutting Costs	➤ Do consider having the wedding cake made by the same caterer that will be handling your reception.
	➤ You can save by using a pastry chef instead of a cake designer or confectionary artist.
	➤ Consider having the cake picked up and delivered by a member of the family or a friend, which will save you money as well.
	➤ Have someone you know cut the cake because many times, you will pay a cutting fee from the company that made the cake.
	➤ Have a two-tier wedding cake for the bride, groom, wedding party and family and then set up a table featuring a variety of flavoured sheet cakes for the guests. This way, everyone will have the opportunity to eat a delicious and beautiful cake but the price is less.
	➤ Serve various types of cakes, which could include cheesecake and angel food cake.
	➤ Use your own serving utensils, which can be purchased for less than it would cost you to rent from the cake company.



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