

## Personal Is "In" - Traditions with a Twist

Your wedding cake is the most personal and important custom confection of your lifetime. It's your time to be creative. Traditionally, the wedding cake is the first nourishment you will share as husband and wife. It's one of your guests' fondest memories of your wedding. Most importantly, it's a sweet, beautiful and unique part of the wedding day of your dreams

The really great part is it's your cake and there are no wrong choices as long as you are happy... especially if you work with a professional wedding cake specialist who is experienced and can make finding the right design, colors, and flavors 'a piece of cake'. We have hand-selected and pre-qualified the Select Bakers on this site ensuring they have the experience and talent to help you create a wonderful wedding cake. In addition, these bakers have authorization to recreate David's Bridal proprietary designs and colors and access to custom tools needed to create the David's Bridal Fashion Cakes.

Not sure what you want in a cake? Inspiration is everywhere. The style of your dress, the colors of your bridal party fashions, your flower bouquets, wedding invitations, a favorite work of art, a piece of fabric, a significant hobby or maybe something that represents a special bond between you and the love of your life. With a little imagination, the possibilities are endless.



*with clean lines accented with ribbon or hand-piped "rope" borders for each layer as they "tie the knot." We are seeing twists to tradition with a splash of color, hint of flavor, or touches of the latest artistic technique. Champagne is the new white in wedding cakes. "Have your buttercream and fondant too" with a myriad of options for fun fondant flourishes to be added to a buttercream frosting. Ribbon accents and custom monograms are "the new tradition". Inverted color with white flourishes creates an eye catching design, but the effect is so subtle your guests may not even know why it's different.*

*Today's brides are taking their wedding cakes personally...from gentle designs with personalized "love message" inscribed around the sides of the wedding cake. ... to FrostingArt photos of the bride and groom - completely edible and tastefully applied and framed in frosting. Fondant's satiny smooth finish makes a wonderful canvas for custom airbrushed designs and appliques. Ethnic designs are increasingly common and many new decorative products are available such as cake toppers with various ethnicities.*

*What's new?... Contrasting and patterns of concentric circles, oriental flair, hand-painted or airbrushed designs, and 3-D effects. The shapes of cakes are getting more attention too... not only can you choose any shape from a hexagon to a petal, the standard shapes can be made to be very intriguing... a round cake gets extra "wow" with tall oversized layers, cutouts from the cake, or a creative arrangement of layers to add interest.*

Remember, Wedding Cakes Across America's Select Bakers are here to help you match your style, taste, and budget while creating the wedding cake of your dreams.

- Tie the Knot with Rope
- Champagne Taste
- Fun Flourishes
- Inverted Color
- Personalize...
- Techniques- Airbrush, 3-D, FrostingArt, Applique'

Cindy Lewis, the Artistic Director for Wedding Cakes Across America, shares this information on current trends and what's new in wedding cake fashions.

*We are seeing more brides willing to have a little fun with their cakes. Many brides are using the cake as a medium to express their style and personality. What we would term the "traditional wedding cake" is the most popular choice with every new generation, but the actual design of a traditional cake changes with the times.*

*Whether the bride's taste is more contemporary or hopelessly romantic, simplicity rules. Frilly, tiered cakes are rarely seen in today's wedding as brides favor more stable, stacked designs*