

Tips For Finding Your Dream Wedding Cake

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What's the first thing your guests notice when they walk into the reception hall? The wedding cake. What's the last thing they will taste? The wedding cake. So why not make this last impression fabulous! Your guests will always remember your grand finale. Finding your dream wedding cake can seem a little daunting though if you don't know what questions to ask, or even how to find a good

baker. So, let's start with finding a fabulous baker and cake decorator in your area. You may not have to look for one if your venue provides the cake as part of your package. If that is the case here are the questions you should ask.



- Ask for a meeting with the pastry chef.
- Ask to taste the cakes and see examples of some of the pastry chefs work. Pick two or three flavors.
- Ask them how many weddings they take in a weekend. If it is six or more consider getting your cake elsewhere.
- If you decide to go to an outside source for your cake your venue should give you something as it is included in the price. A dessert table is usually the replacement.

How to find a great bakery or cake decorator?

- Start by searching your local area on the internet or by asking around for the best bakeries or pastry shops. Google is a suitable place to start.
- Choose two or three bakers or bakeries that you think may be a good fit and schedule a complimentary consultation and tasting. Some tastings are not free.
- There are some great home bakers who may not advertise as much as a large established bakery. Look for these treasures. Word of mouth is the best, so ask your friends or one of the wedding vendors you are dealing with such as the florist or photographer. They may know of someone who can give you a homemade cake and more personalized service.

Questions to ask the bakery or baker...

- Who does the actual baking and cake decorating? (*Hopefully the person you are consulting with.*)
- Are the cakes made from scratch? *Some bakeries do not make scratch cakes, although they may say they do, so tasting is the best way to make sure that they are the high quality that you are looking for.*
- How many wedding cake orders will they take in one weekend? Steer clear of very large

bakeries, they will squeeze in as many wedding cakes as possible in one weekend.

- Does the price include delivery and set up of the cake? Some charge extra for delivery, especially if it is a certain number of miles. Some include it in the price.
- Who will be delivering and setting up the cake?

Get the most out of your cake consultation

To help the cake designer get a feel for what you are looking for.

- Bring photos or drawings of wedding cake designs that you like.
- Bring fabric swatches of the bridesmaids dresses, table covers etc.
- Bring the phone # of your florist photographer and a contact person from the venue or business cards to give to the baker.
- If you are having a specific theme wedding, then ask about cake styles that will fit into that theme.
- Bring a photo of your gown style if possible, you may want to fashion the cake after the gown.

Best cake flavors for a wedding cake

Choose a flavor that you think most of your guests will enjoy and choose only one. The three top flavors that brides and grooms choose at Wedding Cakes For You are...

1. Chocolate with a chocolate mousse filling
2. Orange butter cake with a raspberry and white chocolate filling
3. Carrot cake with lemon cream cheese filling.

All three are great with an Italian meringue buttercream frosting and fondant if you choose to go that route. Of course there are many more options, including trending flavors like Lavender and Rosemary or Lemon and Blueberry.

Fondant is popular for decorating, but don't let that stop you from considering an old fashioned buttercream cake. Fondant is beautiful, but it will cost you more. You will have more filling choices if you choose buttercream as a cake with fondant once decorated is usually stored outside of the refrigerator.

One Last TIP: Once hired allow your cake designer/ baker to have some creative allowance. This will

give them flexibility and let them know that you are confident in their ability.

~Thank you~

Here's to finding YOUR dream wedding cake

www.wedding-cakes-for-you.com

~Lorelie~