

Cakes

THE SWEET JUST GOT SWEETER

Today's cakes are as varied as today's brides. Whatever you choose will be a reflection of your personality. The average wedding cake consists of three-tiers: 12", 9", and 6"; or 15" 10" and 6", and serves about 125-150 people. You will find that prices generally range from \$2 to \$20 per slice depending on the elaborate nature of your cake.

FINDING YOUR BAKER

- Begin your search at least six to eight months before the wedding
- Look at a portfolio of cakes they have created, paying attention to the execution of design and making sure their work is clean and well presented
- Taste samples of their cakes (either by personal appointment or on special evenings reserved for couples)
- Know your budget before talking to potential bakers
- Know how many guests you will need to serve
- When meeting with cake designers, visually check to make sure their business license and health department certificates are posted
- Inquire as to the number of wedding cakes they do per month and whether their cakes are ever frozen



WHAT TO INCLUDE IN THE CONTRACT

- Details of the cake layer shapes and dimensions
- Filling and icing flavors and colors
- Description of decorations
- Cake topper
- Number of servings/guests
- Delivery date, time, location and set-up
- If using fresh flowers, confirm exactly who will procure and place them
- Confirm that all services are included in the final contract price

tip

Make sure you schedule time for a tasting! Many shops will offer dozens of flavors and having a tasting will be the easiest way to narrow down what kind of cake you want!



Customizing your Cake

Flavor

- *Chiffon* - a light sponge cake, best complemented with fresh fruit and mousse fillings.
- *Genoise* - a classic French sponge cake; somewhat dryer and crumblier than Chiffon; works well with heavier, denser fillings.
- *French Croquembouche* - a tower of pastry cream puffs, covered with a web of spun sugar.
- *Other choices* - sponge cake, cheesecake, butter cake, devil's food cake, pound cake, fruitcake and carrot cake



Fondant

- Either poured in liquid form onto small cakes and petit fours or rolled out in a sheet, cut and wrapped around the cake

- Has a smooth, alabaster-like sugar finish
- Can be used as a cake covering and to make attractive, edible decorations such as bows

- Refrigeration is not only unnecessary but also unwise because it tends to weep/sweat and form beads of moisture

Ganache

- A chocolate and cream mixture used as a cake filling and sometimes as a glaze

Marzipan

- A decorative paste made from ground almonds and powdered sugar
- Can be rolled like fondant to cover the cake or used as a base for the fillings between the layers
- Can also be hand-molded into edible realistic looking decorations such as individual

fruits, bunches of grapes or small figures.

Gum Paste

- Sugar paste material often used to make hand-shaped, botanically correct flowers complete with stamens and pistils as well as other cake decorations

Royal Icing

- Consists of egg whites beaten with confectioner's sugar and lemon juice, then piped with a pastry tube to make intricate decorative elements, such as piped lace trellises or miniature buds
- Very sweet
- Hardens quickly

Modeling Chocolate

- A mixture of chocolate and corn syrup that results in a firm, pliable texture
- Can be run through a pasta maker to create ruffles, ribbons, etc.
- White or dark, it can be rolled out like fondant and used to enrobe an entire cake or to embellish a frosted cake with bouquets of chocolate flowers

Filling

- Buttercream
- Ganache
- Flavored mousse
- Custard or pastry cream
- Fruit jam
- Fresh fruit

Finish

Buttercream

- Consists of sugar, eggs and real butter (not shortening)
- Color ranges from ivory to pale yellow, depending on the number of eggs, the color of the butter, and whether meringue has been mixed in for whitening



{ CAKE NOTES }

1

Company Name:..... Appointment Date and Time:.....
Contact:..... Phone Number:
Address:.....
Email: Website:
Pricing:.....
Top 3 Flavors: (1)
(2)
(3)
Tasting Notes:.....
.....

2

Company Name:..... Appointment Date and Time:.....
Contact:..... Phone Number:
Address:.....
Email: Website:
Pricing:.....
Top 3 Flavors: (1)
(2)
(3)
Tasting Notes:.....
.....

3

Company Name:..... Appointment Date and Time:.....
Contact:..... Phone Number:
Address:.....
Email: Website:
Pricing:.....
Top 3 Flavors: (1)
(2)
(3)
Tasting Notes:.....
.....

4

Company Name:..... Appointment Date and Time:.....
Contact:..... Phone Number:
Address:.....
Email: Website:
Pricing:.....
Top 3 Flavors: (1)
(2)
(3)
Tasting Notes:.....
.....