



Cake by Serendipity Bakery

After the bride, all eyes are on the wedding cake. Today's wedding cakes often serve as the focal point for the reception, announce the wedding theme, and express the bride and groom's personal style.

"We have a lot more freedom to create a cake that reflects the interests of the bride," says Ashlyn Seckinger, owner of Serendipity Bakery located on St. Simons Island. The rules are out the window and now the bride can design the cake the way she likes.

Currently, brides like initials. "Monograms are very popular," says Seckinger, who is decorating two to three cakes a month with monograms. Often a single initial is placed on top of the cake, replacing the standard bride and groom cake topper or flowers on top.

The Yum-Yum Shop on St. Simons Island is also seeing an increase in monogramming. "I've had a number of requests for monograms of the bride and groom's initials on the middle layer of a tier cake," says Yum-Yum Shop owner Nicholas Bell.

Another wedding cake trend is to forgo the once white-on-white wedding cake for a cake iced in colors to match the wedding's color scheme. "Popular requests are wedding cakes iced in black and white, green and white, or pink and green," says Seckinger.

Sugarbakers is filling requests for wedding cakes iced in "wild colors, such as fuchsia and green, or blue and brown, popular wedding colors," says Rhonda Murray, co-

owner of the Brunswick bakery. Murray has even made rainbow wedding cakes in which one layer was orange, one green, and one pink.

"Last year we did a lot of polka dot wedding cakes," says Murray. This year Sugarbakers says the trend is to make not only round layers for a wedding cake, but also square, hexagon or a combination of shapes. Still another trend, notes Murray, is to make individual cakes for a wedding. At a recent wedding, Murray placed 12-inch round cakes on individual cake stands of varying heights, instead of creating a traditional tiered wedding cake.

Besides different shaped layers, some brides and grooms want the entire cake to have an odd shape. One of the Yum-Yum Shop's most unusual shaped wedding cakes looked like a Cat in the Hat creation. "The layers of the cake were uneven and tilted, and reminiscent of a Dr. Seuss drawing," says Bell. Although the cake looked as if it was about to collapse, it held together.

"One trend is for fresh flowers on the cake. Most brides request fresh flowers on their cakes, rather than sugar paste flowers," says Murray.

The Yum-Yum Shop is seeing the same trend. "I used to do more icing flowers, but now I use