

more real flowers on my wedding cakes,” says Bell. “They look prettier,” he adds. Brides usually provide the fresh flowers for the Yum-Yum Shop’s wedding cakes so the flowers will match the bridal parties’ bouquets and wedding colors, says Bell.

Though Serendipity Bakery still uses a lot of fresh flowers, it’s also creating cakes for the newest trend. “Brides are requesting jewels and ‘bling’ on their cakes,” says Seckinger. In the past that may have meant ribbons and pearls, but now it means a cake that sparkles. “I make sugar paste flowers with ‘diamond dust’ centers that sparkle like jewels,” says Seckinger. FYI: Diamond dust is edible because it is made of sugar.

Besides wanting a pretty cake, the bride and groom want their cake to taste good. “Couples are not afraid to be flavorful with their cake, which is a good way to give their guests more choice,” says Murray. One lovely and very good tasting cake sounded odd at first to Murray. “The craziest wedding cake request was for a caramel cake. The bride’s favorite cake was caramel,” says Murray. It took fast action to ice the cake because caramel cools and hardens quickly. “It turned out really pretty,” says Murray of the finished cake, which was decorated with red and yellow Gerber daisies.

Brides can choose from a wide range of flavors for their cakes. Sugarbakers notes that current popular choices are raspberry, lemon, Key lime, Italian cream, and carrot.

At the Yum-Yum Shop, brides often select a raspberry wedding cake that is Bell’s personal favorite: a white chocolate raspberry cake with cake layers generously laced with either Grand Marnier or amaretto.

Sugarbakers is seeing a new trend for groom’s cake. “We’re making more groom’s cakes for the rehearsal dinner, instead of the wedding,” she adds. But groom’s cakes are still very popular. One of

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Cake by the Yum Yum Shop