

Your wedding your cake

LS SPECIAL

Bengalis are an adaptive nation — good or bad, we accept things easily. Social norms are like the fillers for decorative empty vessels, they fill the void and while doing so, often go through a series of recodifications.

No matter which culture one belongs to, the tradition of a grand wedding is prevalent across the globe. Call it satellite culture of the '90s, or the viral interest in Pinterest, our weddings now are like never before. From the bridal dress, to the menu for the event, a lot has changed. One thing however that has become a wedding staple, be it the engagement, holud or receptions — wedding cakes.

Planning a wedding can be both exciting and hectic at the same time. Other than your shoes, the dress or the venues, the wedding cake is what all couples look forward to; like it or not, at times it is the focal point and it does serve as a great dessert!

FONDANT FLAVOUR

Watching those eye-catching bake-off shows on TLC has made us fall in love with fondant cakes, and much more than before, they are widely available in almost every decent bakery in town. Covering up a cake in fondant is one of the easiest ways to give it a nice, clean and precise outline that will satisfy your inner obsessive-compulsive disorder.

In terms of detailing, it does not get any better than this. Because it is so easy to work it, fondants can recreate almost anything from scratch, be it a design or an object you want to showcase on your cake.

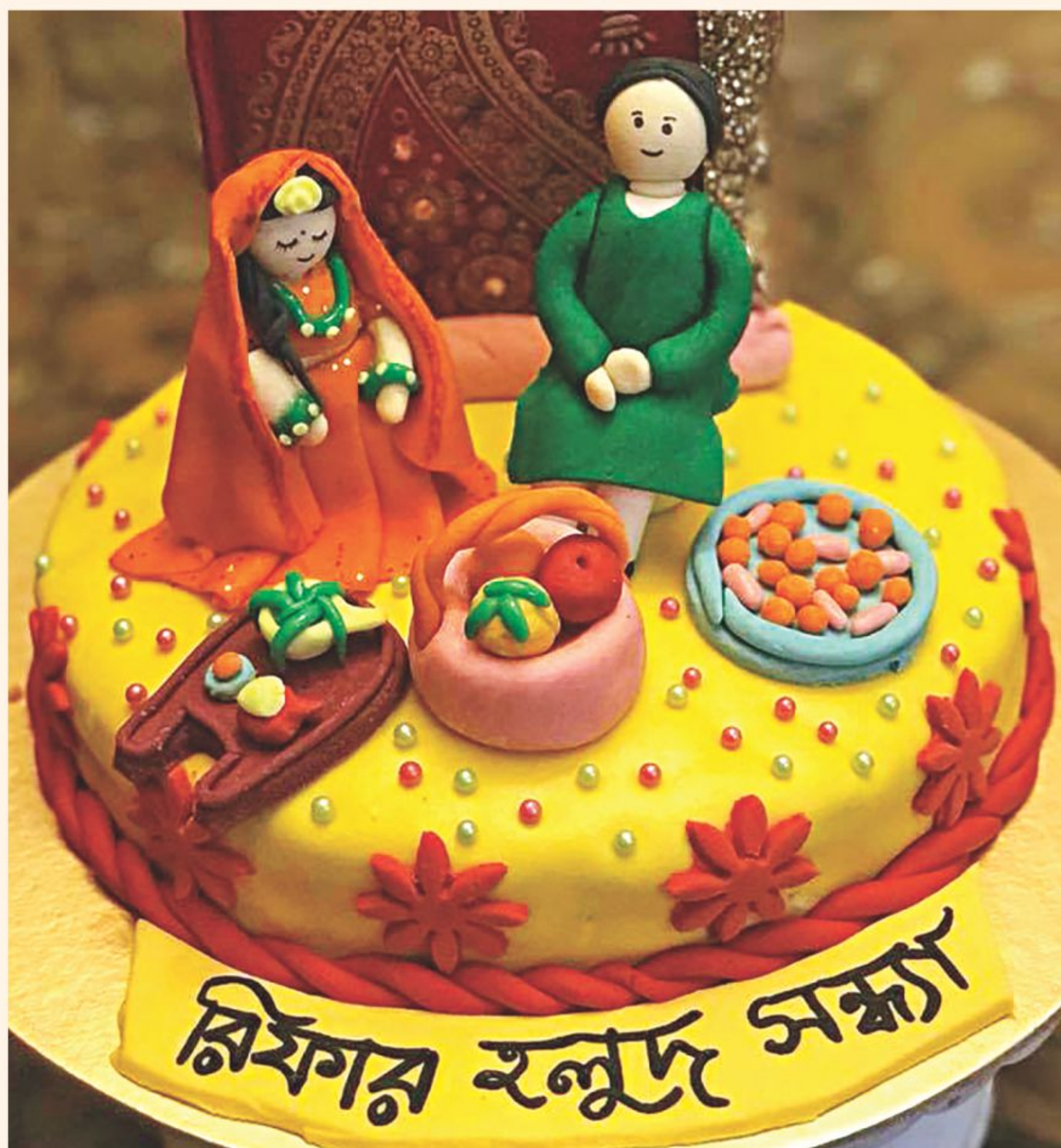
FLORAL FANTASIES

Some of us love good looking cakes, and in a wedding what complements better than flowers? Flowers, be they made of sugar or plucked right out of the garden, add vibrancy to cakes and are the most versatile of them all. Adding a little bloom in every layer adorns it beautifully, and if you want something extra, ask for sparkly accents to spice up the decorations.

IRRESISTIBLE IVORY

A traditional white wedding cake never gets old. With its royal icing, laced details, and high tiers, this makes just the right cake to cut at a reception to officially close the series of events. Even though it is white on the outside, it does not have to be on the inside.

Let your imagination go wild, and experiment with flavours. While one tier is blueberry, the next can be red velvet, and save the best for last; a cheesecake top tier. The real beauty here shows once you cut a slice to reveal the array of colours and flavours inside, and will definitely be one cake to remember.



Other than the designs to make a cake really special and to make it stand out, quite few things should be kept in mind.

NAKED CAKES

The biggest trend of last year has not vanished yet. A naked cake is simply your average wedding cake without the layers of icing. It gives off a raw and rustic vibe off of the cake, and goes perfectly with outdoor weddings and events. Although this is not the classiest when it comes to looks as it is pretty bare on the sides it is a better option for engagements or holuds, instead of the reception.

Adding decorations to naked cakes however are the easiest, since you have a lot to work on. Whatever kind of topping you might add, be it fruits for a holud-dala, or edible flowers made of fondant, the crisp edges with peeking cake layers will always look fresh and natural.

DECADENT DRIPPING CAKES

Like the name suggests, a dripping cake has glaze dripping down from its sides, and is considered one of the most drool-worthy cakes out there. Given the immense amounts of glaze or chocolate that is generally delivered to the tops, the dripping cake complements a naked cake beautifully, and somehow completes it.

This was another of the big wedding cake trends in recent years and we still have not gotten over these beautiful cakes

with icing oozing down their sides. One of the best parts about this cake is that it is very versatile, and can be done with anything that drips, from chocolate icing to honey, there is something for everyone.

LEAVE IT TO THE PROS

Always listen to the baker or designer, as they deal with such things on a day to day; the best you can do is explain what you want in your cake. They want to deliver the best cake they can, and will understand flavour combinations and decorations better than most of us, since they have the expertise in it.

TAKE THEMES INTO CONSIDERATIONS

The wedding cake plays a big part in the décor, as much as the dessert. Keeping it in line with the event and the decorations are important so it does not get lost amongst all the glamour. If you want, the cake can also be matched with your wedding dresses to make it more special.

BE SENSIBLE

We all love a good themed cake, be it sports or superheroes or your favourite TV shows. But when it comes to weddings these can come out as pretty amateur, since a wedding is all about bringing out your elegance and charm. These cakes are more suited as desserts at birthdays and casual get togethers.

REITERATING — YOUR WEDDING, YOUR CAKE

Do not try to please other people with your wedding cake. It is solely yours. Have your favourite flavour, add on your desired designs, and do whatever you want with it. You will only get to cut it once, make the most out of it.

Big wedding cakes can really be up there in prices from Tk 10,000 and up. If you are looking for something that will not burn a whole in your wallet, choose your flavours carefully. Sticking with plain old vanilla or chocolate can be a lot more affordable than a lot of new flavours and icings. As for decorations, less is more. Adding little pieces here and there can keep the overall cost low while still being a pleasant eyeful.

A wedding cake can really make a difference. It shows off personal tastes and represents the couple in a few tiers, so getting it right on point is very important if you want your guests to forever remember your wedding cake. We do not get married every day, and want every moment of it to be special.

So, leave no regrets, go all out when deciding on your wedding cake, let your creativity soar, and express yourself in your cake, after all it only happens once.

King's Confectionery, Well Food, Cooper's Bakery, Mr Baker and pretty much all bakeries can deliver a wedding cake if ordered about a day or two early. If you are looking for something extra special, it is best to order earlier. To taste test, all these bakeries have regular pastries which you can try to pick flavours and designs from their albums before ordering.

Online stores these days are overflowing with wedding cake orders, seeing they have some exquisite designs to offer. The Sweet Pot is a customer favourite amongst most for their delectable cakes and their very precise fondant designs. Be it flowers or a fondant bride and groom nicely sitting on top of your cakes, they can recreate anything for you. For something truly elegant and mesmerizing, check out the Facebook group "Baked", where every cake is truly visually pleasing. It offers a lot of designs that are some of the most elegant in the city, and they can also help with pre-tasting of samples if you request beforehand. Whether you desire pinks and pastels, or laces and pearls, they can put them on their cakes.

By Anisha Hassan

Photo courtesy: The Sweet Pot

For more information, find them at Facebook —

The Sweet Pot

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