

A Guide About Your Wedding Cake

[Wedding cakes](#) have come a long way from the traditional fruitcake with white marzipan icing. These days they come in all sorts of flavours and designs. Cutting the cake is usually the last formal act a bride and groom do before relaxing into the reception. After the speeches are done the bride and groom cut the first slice and usually leave the rest of the cutting and distribution to the attendants and staff.

Taking the top tier  It's a long-standing tradition for the couple to keep the top tier of the cake and share it on their first wedding anniversary. If you intend to do this it is advisable to choose a cake with good keeping qualities. Usually this is a dense cake, such as the traditional fruitcake or a chocolate mud cake, which will keep in the freezer as long as you keep them well wrapped.

A baker's delight  Think about the kinds of textures available. After all, this is a perfect opportunity to have your dream cake. Take an afternoon to check out a couple of cake shops and drool over the range of shapes, flavours and designs available. From light-as-a-feather sponges to mountains of toffee-covered profiteroles, there are lots of inventive and delicious options available. You might even want to forget the cake and have an array of individually decorated cupcakes instead.

Making your cake work for you  Some couples make their wedding cake double as their dessert course. This is a great way to save money on catering and ensures everyone gets to taste the cake. If you want something extra to go with it you could offer a fresh fruit and cheese platter as well.

Conversely, if you are intent on keeping the dessert separate, you can have the cake cut into small slices and individually wrapped for guests to take home.

About the Author

Article by Evita Puccio of Bride Magazine. Bride Magazine is a popular [wedding dress](#) portal. Find out more about [wedding cakes](#).

Source: <http://www.articletrader.com>