

Stylish SWEETS

Top Wedding Cake Trends

Just as the bride takes center stage during the ceremony, the wedding cake is the pièce de résistance when it comes to the reception. Whether you are looking for the unique, traditional or elaborate cake, there are plenty of options for all tastes. The following are some of this year's hottest trends that are sure to make your cake a star of the reception.

Skip the Slice

There has been a cupcake frenzy for the past few years, and the trend will continue in 2010. Cupcakes offer your guests not only the flexibility to enjoy their choice of multiple flavors, but they also eliminate the wait in line for the cake to be cut and plated. These diminutive delicacies from Gigi's Cupcakes in Chattanooga are arranged on a tiered stand to mimic the elegant look of a stacked wedding cake.



Gigi's Cupcakes



The Hot
Chocolatier

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Sculpted Chocolate Takes Center Stage

Show off your style by serving a chocolate work of art! Cake toppers, like the one seen here by The Hot Chocolatier in Chattanooga, are a beautiful and delicious alternative to traditional toppers. This hand-crafted chocolate can also act as a buffet centerpiece. Another advantage of tempered chocolate is a shelf-life of up to one year. You can savor more than just memories on your first anniversary!



Think Bling

Trends in the past have focused on flowers and fondant decorations. This year, think outside the box and let your cake shine. Brides are using everything from diamonds to pearls, sparkling hearts, and jeweled flowers or butterflies to dress-up their wedding cake. You can even decorate your cake to match the embellishments of your gown. As shown in this four-tiered white wedding cake from Cakes by Mac in Chattanooga, dazzling monograms atop the cake are another popular way to give your cake that extra sparkle. When it comes to making your cake a unique reflection of your personal style, the possibilities are truly endless.

Cakes by Mac

PHOTOS BY MED DEMENT

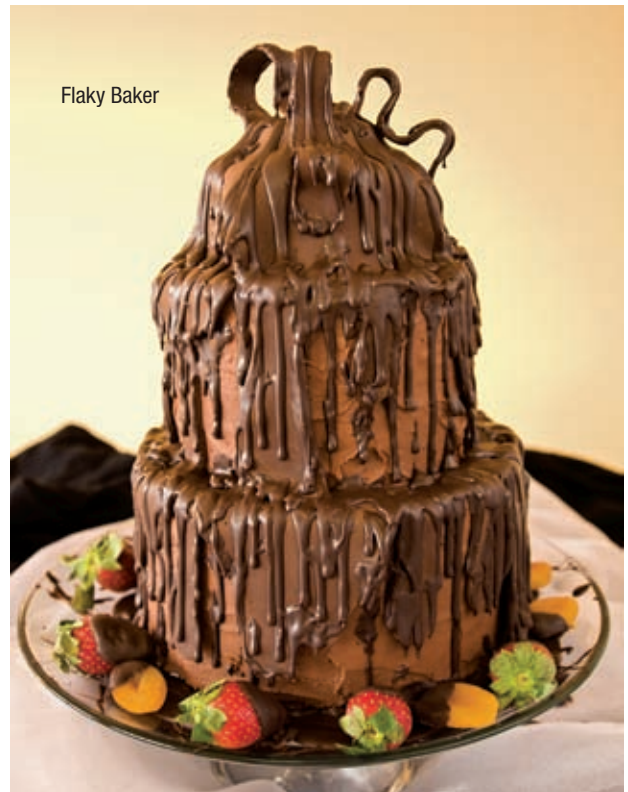
Bright & Bold

When it comes to wedding cake colors, 2010 will usher in the trend of vibrant hues such as oranges, yellows, greens and pinks. These bright colors can set the tone for the entire event and can be coordinated with other design elements, such as gowns, flowers and table linens. This eye-catching cake from Lady J's Bakery in Chattanooga shows how brightly-colored accents can make the wedding cake a show-stopper. Don't be shy about showing your personality with your color palette – be bold with colors and have fun on your big day.



Make Room for the Groom

Historically, groom's cakes have been a Southern tradition, but the trend is catching on everywhere! Groom's cakes can range from fun and whimsical, to dark and decadent. A great way to incorporate the groom's personality into the celebration, this unique cake can feature his favorite flavors or hobbies. For the cigar aficionado, imagine a rich chocolate cake with peanut butter icing made to resemble a Cuban cigar. This extravagant tower from the Flaky Baker in Chattanooga overflows with an abundance of chocolate. Show your sweetheart just how special he is and give him a slice of something he loves!



Flaky Baker

PHOTO BY MED DEMENT

Cup A Dee Cakes




Sweet & Savvy

During these challenging economic times, weddings have not been spared the scrutiny of budget-conscious brides. As a means to reduce their costs, many brides are choosing buttercream icing instead of fondant. Buttercream also offers a delicate taste and lighter texture. From Cup A Dee Cakes, located in Tunnel Hill, Ga., this beautiful cake's turquoise buttercream has been smoothed out to a satin-like finish to mimic the famous fondant frosting.

PHOTO COURTESY OF CUP A DEE CAKES

Go Small for Big Impact

Even though they made their appearance in the early 1800's, petit fours have become one of the most unique and versatile cake trends of our time. These square or round teacakes can be served in place of the traditional, full-scale wedding cake, or as the perfect accompaniment to a smaller tiered cake. These petit rounds from Cake Boutique in Chattanooga will be a sweet surprise when served on the buffet. Because the icing on petit fours is also sturdier than traditional buttercream, they can easily be packaged as elegant favors that your guests will enjoy long after the reception. 



Cake Boutique

PHOTO BY MED DEMENT