

TIERS OF JOY

Pile your sponges high for a towering cake that has impact

Your cake is the centre of attention when it comes to your catering decisions so give your guests something spectacular to drool over. It's time for cupcakes to step aside; you need a proper cake design that leaves an impression and looks timeless in your cake-cutting photo. To help you find 'The One', we've scoured the menus of some of the UK's finest bakers to bring you iced inspiration that will satisfy your sweet tooth and have your guests sneaking back for a second slice...

Research: Yasmita Kumar



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Packing A Punch

Impact is everything when it comes to your wedding cake, which is exactly what this design has. Tiered in an unconventional way, it's more of an edible sculpture than just a dessert. As with all tiered cakes, every sponge should be a different flavour, adding to the excitement of that first cut, revealing what's inside...



Delicious! Nazish's Kitchen

Happy Handiwork

Hand decoration gives your cake a bespoke finish. Popular options are to have the icing mimic parts of the bride's dress or veil which may involve recreating a lace effect or painting on mehndi patterns. Hand piping adds the final touches with delicate details that make your cake look extra appealing. It's also a great way to incorporate colours, adding piping in a complementing shade.

Shimmering Success

Sparkle is an essential part of every wedding and not just in terms of your wedding jewels. Incorporate shimmering props and vibrant flowers for a creative cake with the wow factor. Eye-catching and elegant, it makes a perfect backdrop to your day with all your guests wanting to snap up the evidence before they take a bite. This particular cake is a collaboration between a baker and jewellery company Kyles Collection with inspiration taken directly from the bride's wedding set, making it extra special and personalised.



Clickacake.com and Kyles Collection



Exclusive Cakes 4U

Towering Delight

Wedding cakes don't need to consist of conventional looking layers. Ask your cake designer to go to town with a creation that's a colourful and creative talking point. Textured sides give this cake additional interest as do the decorative touches that can take inspiration from your overall theme.