

Wedding Cakes

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Don't worry if you don't know what type, size, style, design of cake you want. You will get all the help you need with that from your wedding cake designer. Many of my couples have no idea at all when they first come to see me but by the time they leave they are over the moon with their own individual creation.

Keep in mind the size of your room. Remember, the cake is the second thing everybody wants to see (brides dress being the first), on your wedding day. Decide if you want it to have the wow factor. Stacked cakes for instance look fantastic but in a very large room can look a little lost. A cake that is separated either by the addition of a separator that raises the top tier or a stand that keeps each tier separate can make a huge impact on the appearance of your cake. The only extra cost that might be involved is the rental of the stand which is usually only a few pounds.



As most cakes are now served as the dessert at the evening buffet, why not have a different flavour in each tier. Your guests will then have a choice of three or four different flavours to choose from. Chocolate, Vanilla (Plain) and Lemon are

generally the three most popular choices. Fruit is still popular but usually only as one of the tiers.



If you have a friend or a relative making your cake make sure they are really, really aware of how much extra work, care and construction actually goes into the making of a perfect wedding cake. I receive at least half a dozen calls a year from brides in a panic because a relative or friend has let them down a couple of weeks before their wedding.

Also don't stress if your colour schemes or decorations change. Your cake and decorations are not made until shortly before the wedding so usually up until about a month before the wedding, changes can easily be made. I contact my brides six weeks before the wedding to confirm the details and up until that point changes can be made to almost anything.

The most important thing to remember is to enjoy every single minute of it.

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