

Saving Money on a Wedding Cake

One of the biggest focal points of a wedding reception is the beautiful wedding cake. That towering, flowering, blinding beautiful wedding cake with the two people standing on top, that the bride and groom cut and then feed to one another.

Although a lot of brides and grooms go with the traditional pound cake taste, it doesn't have to be that way.

Flavor -

If you don't go with the traditional pound cake taste for all of your layers, keep in mind that not everyone is going to like lemon or raspberry, or any other exotic flavors.

One popular alternative is chocolate chip cake. Another idea is to go with alternating chocolate and vanilla.

The top of your cake is traditionally saved and eaten on your first wedding anniversary. So choose the flavor that both of you will enjoy and make that your wedding topper.

Although a lot of cakes are purchased in a traditional bakery, there are a lot of supermarkets that make delicious cakes that aren't as expensive.

If you are working on a budget, shop around for prices on wedding cakes and be sure to sample them. You may be surprised at what supermarkets can do.

If you have someone that has taken a cake decorating class and makes great cakes, you may find that they will do it as a wedding present and it will save you some money.

A wedding cake doesn't have to be expensive to be

delicious, and you can find plenty of money saving ideas when looking for your wedding cake.