

Cake Decorating - The Wedding Cake

Nearly every social event offers food in the celebration, birthdays, anniversaries, and weddings, are but a few of the events where food is an important part of the celebration. This article is about the wedding cake. A wedding is a way to celebrate the union of two people who are starting a life together. People come to eat and drink and a great deal of work is put into the preparation for this day. The wedding cake is often the focal point of the event. There are times that it is considered bad luck not to have a piece of the wedding cake.

There are specified rules for cutting the wedding cake that are a part of tradition. For instance, at a wedding reception, it is traditional to cut the wedding cake just before dessert is served, if the wedding reception takes place during lunch or the dinner hour. However, if the reception is held during tea or cocktails, the cake is cut just after all of the guests arrive. It is tradition for the bride and groom to cut and eat the first slice together, as a symbol of their choice to be together. The rest of the cake is sliced by the maid of honor or a family member.

Choosing a wedding cake is quite a task. Tradition calls for a white cake with white frosting for weddings. In this day and age, couples are choosing their favorite flavor. This has bakeries and cake decorators striving to offer a larger selection of cakes. Chocolate, fruit, yellow, pound, and marble are some of the cakes made for modern weddings.

Some wedding cakes offer a different flavor for each layer. White icing, while still ordered, has made way for a wider selection of frostings. Chocolate, mocha, lemon, and any other flavor you can imagine are used for wedding cake decorating. It is possible to customize your cake using all of your favorite flavors. How the wedding cake is decorated is a personal choice as well. You can have just about anything you can dream up put on a wedding cake including, fruit and even real edible flowers.

The wedding reception is the most anticipated part of the wedding. And everyone looks forward to seeing the cake cut and sharing it with the bride and groom as a symbol of good will and a hope, that as a couple, the bride and groom will be prosperous and fertile.

If you would like to become a cake decorator, there are several ways you can go about it. There are hundreds of books out there that will teach you how to decorate cakes, from the simple to the ornate. Another way to learn cake decorating, is to purchase one of the many videos or DVD's that will take you,

step-by-step , through the cake decorating process.

The best way to learn cake decorating is to take a class. While DVD's, videos, and books are highly popular and informative, taking a class will help you move along faster. You will be able to get immediate feedback from the teacher, and they can see where you might be going wrong and correct you before the project is ruined.