

Wedding cake

One of the permanent elements of each wedding is a wedding cake and its cutting by the young couple. Today, most wedding cakes are made by confectionery establishments. In domestic terms virtually no longer bakes cakes. Moreover, modern technologies allow the creation of a confectionery yet unique decoration. What are the scenery as possible and we are able to "buy" our wedding cake?

The cake may be on the rack even so big. This is already a huge piece of furniture, which is to be very careful to make a wedding hall, but the impression is amazing. Most, however, confectionery implement the contract to three or four floors of cake. In most cakes storey each floor has a different taste. Good cafe offers a choice between at least twenty flavors, but the most popular flavors are neutral - coffee, nut, beige. In terms of shape, it is obviously the most popular round the track, but there is virtually no limit. You can design any shape of their own cake, for example in the form of two doves joined or representing a common passion.

Historically, the most popular cake was sugar sculpture Member of Young, now more popular are pigeons, wedding rings, photo or young couples. The size of cake is calculated by the weight of providing for a guest 10dkg and adding to the total of an additional 15-20%. Printers pastry to allow the printing of any images on edible paint on top or sides of cake. You can decorate the cake so common images, which are entirely edible. An increasingly popular option, but is that some guests are for plates such as the ear or leg of Miss Young Lord Young. Beauty and the time to make cake can be further stressed by the cold fire or light, so that the cake looks even more richly. Lights are most commonly used cakes storey. New to the market are cake ice confectionery, especially recommended for weddings in the summer. It requires a very accurate, although the storage and most are imported directly by the cafe on the day of weddings at a specific time. The disadvantage of this cake is that the rapid consumption, so a well-converted number of visitors and to order the cake with a suitable size.