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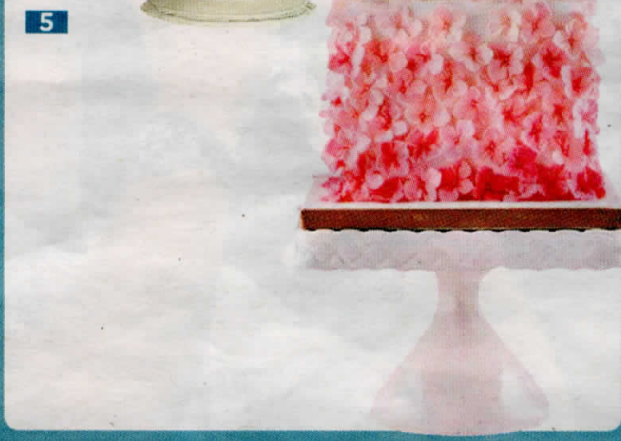
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## 10 best... Wedding cakes

Forget love and happiness – these multi-tier marvels are reason enough to get hitched this summer

### (1) ENCHANTED FOREST

Inspired by the drawings of Jan Pienowski and fairytales, this cake is striking in monochrome. It's a work of art, displaying Rosalind Miller's background as an artist and designer. Voted Best Wedding Cake Designer in the 2012 Wedding Industry Awards, nobody does whimsy quite as magically as Miller. **£2,100, serves 260, rosalandmillercakes.com**

### (2) DAINTY DOTS

The attention to detail here is outstanding – the sugar roses are works of art; falling petals giving a delicate, romantic feel, while the two-tone ribbon contrasts nicely with the white icing. Peggy Porschen is the Rolls Royce of wedding cakes, with celebrities and royalty among her clients, and the sponges, including dark chocolate truffle, are delicious too. **£995, serves 90, peggyporschen.com**

### (3) CLASSIC ROSE SPONGE

Guests aren't likely to guess the bargain price of this classic-looking, three-tier, cream-coloured cake decorated with cascading soft icing roses. The all-butter sponge is light and springy, lined with rich, not-too-sweet buttercream, and the double-layered icing is white-chocolate flavoured. **£199, serves 140, marksandspencer.com**

### (4) STRAWBERRY VANILLA CHEESECAKE

If you're considering cutting out the dessert course to save money, this cheesecake is very satisfying. The three tiers serve 40, but you can increase to a 140-serving, five-tier cake for larger weddings, and mix up the flavours with a chocolate-fudge profiterole option. **£295, englishcheesecake.com**

### (5) BLOSSOM DESIGN

One of the luxury brand's best-sellers, Blossom's graduating shades of pink hydrangea petals are pretty and romantic. The various sponge flavours also have the benefit of Fortnum & Mason's signature jams, lemon curd and its deliciously bittersweet marmalade. **£740, fortnumandmason.com**

### (6) GRACE

This luxury brand does ornate designs, such as this hexagonal vintage style, with intricate patterned icing and gold beading. The sponge flavours are exotic, too, from Oreo to chocolate and chilli, and coconut and lime to Blue Velvet. **£750, gccouture.co.uk**

### (7) MONACO

Elegant and stately with its grosgrain ribbon and vintage-style buckles, beneath the ivory lustre is a chocolate

fudge cake, with the highest quality Amedei Toscano chocolate buttercream. **£1,025, maisiefantaisie.co.uk**

### (8) CORD LACE CAKE

Lace has been in fashion ever since Kate Middleton walked down the aisle, so if you're channelling the vintage theme or you want to mirror the lace of your dress, this five-tier cake is stunning without being overdone. **£1,200, thecakeparlour.com**

### (9) CLASSIC WHITE CIGARELLO CAKE

This stunning cake, separated by layers of fresh flowers complementing your wedding display, and covered with white chocolate cigarettos, perfectly suits a classic wedding. Choose your layers of rich sponge cake (the chocolate and raspberry and chocolate and baileys flavours are particularly divine). **From £595, lepapillonpatisserie.com**

### (10) CHEESE TOWER

You may not have a sweet tooth, in which case go for this savoury seven-tier cheese tower, which certainly has the wow factor. This model is crafted from Cornish brie, rich Devon blue and sweet White Nancy goat's cheese. **£224, serves 110, thecheeseshed.com**

CHOSEN BY ELISA BRAY



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