

> **CAKES:** A woman's heart must be such a size and no larger...; her happiness is to be made as cakes are, by a fixed receipt.—George Eliot



ABOVE: Square cake with black pastillage branches, gumpaste orchids, and hanging sugar chandeliers.

**Cake Opera Co.** Toronto, ON, Canada; Photography: **Rebecca Wood Photography** Woodbridge, ON, Canada



LEFT: Four-tiered cake decorated with handmade gumpaste peonies, butterflies and appliquéd dots.  
**Lauri Ditunno/Cake Alchemy** New York, NY, **Ruth Drennan Cakes** New York, NY



RIGHT: Hand-sculpted grey and pink fondant cake inspired by Marie Antoinette.  
**Cake Opera Co.** Toronto, ON, Canada; Photography: **5ive15ifteen photo company** Woodbridge, ON, Canada



Hand-sculpted coral and chocolate-brown fondant cake inspired by Marie Antoinette. **Cake Opera Co.** Toronto, ON, Canada; Photography: **5ive15ifteen photo company** Woodbridge, ON, Canada

Black fondant with wavy, white lines and cascading roses centered with Swarovski crystals.

**Gigi Bobb** Torrance, CA;  
Photography: **Boutwell Studio** Ladera Ranch, CA



TOP: Ivory fondant with polka dots and white fondant bows. **Pamplemousse Pâtisserie et Café** Redwood City, CA; Photography: **Geoff White Photography** Redwood City, CA

ABOVE: Four-tiered cake featuring graphic circles and dots. **A Catered Affair & The Bake Shoppe** Nashville, TN

RIGHT: Rolled fondant accented with amethyst luster dust, organic royal icing and modeling chocolate snowflakes, topped with a tree dusted with organic sugar icing. **LPK's Culinary Groove** Toronto, ON, Canada; Photography: **T.H. Jackson Huang/Ikonica** Toronto, ON, Canada



LEFT CENTER: Miniature blue fondant cake with gumpaste ribbon and medallion. **Arte D'Azucar by Lourdes Padilla** Guaynabo, PR; Photography: **Mike Colón Photographers** Newport Beach, CA

LEFT: Miniature fondant cake with gumpaste ribbon and blossom. **Arte D'Azucar by Lourdes Padilla** Guaynabo, PR; Photography: **Mike Colón Photographers** Newport Beach, CA





FAR LEFT: Sage and chocolate argyle pattern with 24K-gold luster accents, scallops and confetti swirls. **Amy Beck Cake Design** Chicago, IL

LEFT: Rolled fondant with meringue lace and gumpaste flowers inspired by the bride's gown and veil. **Jan Kish, La Petite Fleur** Worthington, OH; Photography: **Erlina Kim Photography** Hilliard, OH



ABOVE: Cinnamon-dusted chocolate with chocolate-dotted, sage fondant ribbons.

**Amy Beck Cake Design** Chicago, IL

RIGHT: Chocolate fondant with branches of hand-painted cherry blossoms. **Arte D'Azucar by Lourdes Padilla** Guaynabo, PR; Photography: **Mike Colón Photographers** Newport Beach, CA



Crochenbouche.

**Linda Goldsheft, The Cake Studio**

Fountain Valley, CA; Photography: **Boutwell Studio** Ladera Ranch, CA