

Cakes

HOME FARM KITCHEN

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bespoke wedding cakes

Tip no 1: Start Early!

It's never too early to start looking for a wedding cake designer. Don't leave it to the last minute or you may be limiting your options.

Tip no 2: Decide When You Will Serve The Cake

I know this seems like a silly thing to start with, but it's so worth it. Maybe you will keep things quite traditional and serve the cake in the evening along with other savoury foods that guests can help themselves to? Maybe you would like to make the cake part of the wedding breakfast and serve it as dessert alongside some other options that can be laid out beautifully on a dessert table? Or maybe you will serve it with welcome drinks straight after the wedding ceremony? Either way, once you've planned when you will cut the cake and serve your cake, you can then get help to plan the size of cake you will need.

Tip no 3: Decide How Much Cake You Will Need

Depending on your answer to the previous question and depending on your numbers your cake designer will be able to suggest the perfect size cake for you. I have a guide in my wedding cake guide with examples for finger portions.

Tip no 4: Consider Your Style

Choose a cake designer whose cakes you love. Are you looking for traditional, super modern or maybe something a bit different? Consider the important style elements in your wedding day. Think about the icing finish on the exterior of the cake – are you a fan of fondant, American buttercream or a meringue buttercream? Would you like to incorporate flowers on your cake and if so would you consider sugar craft flowers, pressed edible flowers or maybe fresh flowers? What colour would you like your cake? Will you go for a traditionally white cake, or maybe opt for adding colour somehow? How about linking design details from other aspects in your day - from your dress, your bridesmaid's dresses, your wedding stationery, etc. If you choose me to make your wedding cake I will design a totally bespoke cake taking all these elements into account.

Tip no 5: Set a Realistic Budget

Know how much you are willing to spend on your cake early on. Remember that bespoke cakes often come with a higher price tag due to the amount of work that goes into each design.

Tip no 6: Ask Yourself – How Important Is It That The Cake Tastes Good?

We all know that there is cake, and then there is delicious cake! Remember that a cake that tastes great will leave a lasting impression with your guests.

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Tip no 7: Know What's In Your Cake

Knowing where our food comes from is so important to so many of us these days and so if using a baker who is transparent about ingredients, sustainability and values is important to you, consider this too.

Tip no 8: Ask Questions

Trust the expertise of your cake designer. If they are experienced they will probably have been asked every question under the sun, so even if it seems a little silly to you, ask anyway, they'll be happy to help – after all that's what they're there for.

Trust your cake designer and enjoy the process - and obviously enjoy eating the cake!

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