REAL MARTHA STEWART SPECIAL ISSUE



DRESSES THE MOST FLATTERING PICKS

STRESS-FREE SOLUTIONS YOUR TOP PLANNING PROBLEMS, TACKLED!

BIG-DAY BEAUTY BRIDES-TO-BE

TRY NEW HAIR & MAKEUP LOOKS

PLUS

Romantic Bouquets The Country's Best Cake Makers 22 Ways to Have an Amazing Honeymoon

marthastewartweddings.com

From San Francisco to Colorado Springs to New York City

NEW YORK A White Cake, New York City BIO BIT The company moniker

comes from baker Lauren Bohl White's last name, but she does produce amazing all-white creations, and she also runs the more walletfriendly A Simple Cake, awhite

cake.com and asimplecake.com

PASTRY PROS

It's not enough for your wedding cake to taste heavenly; it also needs to hold up for hours and look amazing in photos for years to come. To help you score that, we've listed our favorite dessert makers. They whip up wonders that are as beautiful as they are delicious, so you can have the cake of your dreams-and eat it, too.

IN THE WEST

ARIZONA

Classic Cakes and Confections, Phoenix - SWEET STAT - Though their average cake serves 150 people. they once made one for goo! classiccakesandconfections.com

CALIFORNIA

Beaux Gateaux, San Francisco WHAT WE LOVE - Their gumpaste decorations-think flowers, seashells, and monograms—can be purchased separately for plating each slice or dressing up a plain cake. reauxgateaux.com GF, DF, V

Cake Coquette, San Francisco WHAT WE LOVE - This Bay Area shop also excels at colorful confections, though its all-white wonders (like the one on page 53) are just as stunning cakecoquette.com GF, V

Miette San Francisco - THEIR STYLE - Customers love their pretty, petite buttercream cakes and eye-catching sweets. miette.com

Superfine Bakery, Los Angeles THEIR STYLE - Owner-chef Andrea Boudewiin's love of metallic designs comes through in her use of gold and silver leaf, superfinebakery.com

SusieCakes, L.A. and San Francisco BIO BIT - Handwritten recipe ands that founder Susan Sarich herited from her grandmothers inspire this boutique's home-style delicacies, susiecukes.com

Sweet and Saucy Shop, Long Beach - WHAT WE LOVE - In addition to custom cakes and mini desserts, they sell a variety of stands and domes, sweetandsaucyshop.com

Sweet on Cake, Napa > FLAVOR TO SAVOR - "We're thrilled by how many people love our strawberrybasil combination," says owner Amber McKenney, sweetoncake.com

The Butter End. Santa Monica THEIR STYLE - They coat cakes with rolled chocolate that looks like fondant and "tastes like candy," says Sara Beveridge, director of operations. thebutterend.com GE, DE

Vanilla Bake Shop, Santa Monica SWEET STAT > They go through about 300 pounds of buttercream a week, using vanilla beans in every batch vanillabakeshop.com G

COLORADO Intricate Icings Cake Design, Denver - THEIR STYLE - This bakery is known for whipping up wedding dress-inspired designs. featuring edible lace, ruching, ruffles, fringe, and textural details. intricateicinas.com

Sugar, Breckenridge - SWEET STAT - Katy Pierson is a onewoman show who bakes everything at 9,600 feet above sea level. sugarbreck.com GF, DF, V



WE RAN THE NUMBERS ON OUR BEST BAKERS AND CALCULATED THE FOLLOWING AVERAGES:

44%

table services

303

per year	Favor fondar
\$7.50 Base price per buttercream slice	34% Favor buttercream
\$7.70 Base price per fondant slice	22% Like both
125	53%

HAWAII

A Cake Life, Honolulu - FLAVOR TO SAVOR - Both local and destination-wedding clients ask for their yellow butter cake with lilikoi. cream made from the passion fruit that's widely grown in the Aloha State gcakelife.com GF, I

OREGON

AK Cake Design, Portland WHAT WE LOVE - Sculptorturned-baker Allison Kelleher painstakingly crafts each of her innovative geometric, modern designs, akcakedesign.com DF

MRobin Cake Design, Portland HER STYLE > Marcella Robin focuses on entremets cakes: multilayered mousse-based confections that incorporate cream, sponge cake, and other fillings.

Palace Cakes, Portland - THEIR STYLE > Every all-natural filling and coloring in their buttercream delights comes from fresh fruit, herbs, and spices, palacecakes.com

UTAH

Carrie's Cakes, Sandy > BIO BIT Pastry-chefs-in-training travel from as far as the Middle East to take Carrie Biggers-Burnett's classes on technique, carriescakes.com GF, K

WASHINGTON

The People's Cake, Seattle WHAT WE LOVE > They provide fresh-and free-one-year anniversary tiers to clients as tokens of appreciation, thepeoplescake.com

IN THE MIDWEST

ILLINOIS

Cake, Chicago - THEIR STYLE -This hip bakery offers oozy, gooey "ugly truffles" (their term!) plus conkies and brownies along with their namesake dessert, cake-chicago

Cream & Flutter, Champaign WHAT WE LOVE - Besides wedding cakes, custom edible favors are available for any occasion. creamandflutter.com GF

INDIANA

Confectioneiress, Zionsville BIO BIT - After selling their desserts at a local farmer's market to much fanfare, this husband-andwife duo opened a storefront. confectioneiress.com GF, DF, V

KANSAS

Sugar Creations, Uniontown BIO BIT - "It's difficult to get recognition when you're based in cow-pasture land!" says owner Rebecca Sutterby of her tiny town (population: 268). Even so, she has received numerous awards. sugarcreations com-

Wendy Kromer Confections, Sandusky > BIO BIT > A Martha Stewart Weddings contributor for nearly 20 years, Kromer enlists the highly intricate, layered Lambeth method of piping cakes, which dates back a century, wendykromer.com

MINNESOTA

Cocoa & Fig. Minneapolis - THEIR STYLE - Masters of the mini dessert their tiny treats have become as nonular as their full-size cakes. cocogandfia.com GE. V

Gateaux Inc. Plymouth > FL AVOR TO SAVOR - Known for silk screened fondant designs (available as stencils at their online shop. evilcakegenius.com), they're also beloved for their pink-lemonade cake filled with whipped cream and fresh strawberries. gateaux-inc.com

MISSOURI

La Patisserie Chouquette. St. Louis - THEIR STYLE - This full-service patisserie, headed by Simone Faure, specializes in French foods and fondant cakes; her tennisinspired creation is on page 135. simonefaure.com GF.

WISCONSIN

Le Rêve, Wauwatosa > THEIR STYLE * Chocolate garnishes are a specialty, as are entremets and glazed cakes. lerevecafe.com GF, DF

IN THE SOUTH

LOUISIANA

Sucré, New Orleans - WHAT WE LOVE - Along with traditional cakes. they offer mini desserts, macaron trees and other sweets-table delicacies shopsucre com

SYMBOL KEY

Gluten-free options

Dairy-free choices

Vegan selections

Kosher alternatives

* Featured by MSW 5+ times

Will ship wedding cakes

Note: Our experts are arranged geographically since most confections won't survive a flight unscathed those who do ship are noted



GOOD TO KNOW

Not all frostings are created equal: If your cake will be on display outdoors, stick to fondant or marzipan. "Buttercream, ganache, and cream cheese icings don't do well in heat and might attract bugs," warns contributing editor Wendy Kromer, of Wendy Kromer Confections in Sandusky, Ohio. "If your reception is indoors, anything goes."

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FLORIDA Ana Paz Cakes, Doral - FLAVOR TO SAVOR > Owner Paz moved the family biz from Puerto Rico to the Miami area in 1978-bringing a secret recipe for rum-infused vanilla cake with her anapazcakes.com GF, DF

GEORGIA

Back in the Day Bakery, Savannah FI AVOR TO SAVOR - For her Georgia-peach-and-basil-cream filling. as with all of her creations, owner Cheryl Day mainly uses fresh. seasonal produce. backinthedaybakery.com

For Goodness Cakes, Norcross BIO BIT > Owner Melonie Stanger is an are at realistic confectioners versions of everyday items. Her fave? with edible LPs and headphones! forgoodnesscakes.net

Lush Cakery, Atlanta - WHAT WE LOVE > Each tier includes four layers of cake and three of filling, making it easy to incorporate a multitude of flavor combos. lushcakery.com GF, DF

KENTUCKY

Martine's Pastries, Lexington > WHAT WE LOVE > "Many wedding cakes have leftovers; ours are all eaten," says Martine Holzman, who owns the bakery with husband Jim. martinespastries.com GF, DF, V, 4

NORTH CAROLINA Wow Factor Cakes, Charlotte

WHAT WE LOVE - Baker Amy Craparo's cakes feature stellar texture and intricate details. charlotteweddinacakes.com

SOUTH CAROLINA

Wedding Cakes by Jim Smeal, Charleston - SWEET STAT -Owner Smeal has been making his Italian and Swiss buttercream masterpieces since 1979, wedding

TENNESSEE

Jay Qualls, Nashville > BIO BIT > The self-taught Qualls uses an iPad app to sketch cakes for virtual. consultations with out-of-town clients. jayqualls.com

TEXAS

Coco Paloma Desserts Austin WHAT WE LOVE - Best known for its gum-paste flowers, this shop also makes a mean groom's cake, coco palomadesserts.com III

Maggie Austin Cake, Alexandria SWEET STAT > Austin limits herself to two orders a week so she can focus on her time-intensive fondant cakes, which often include ruffles and lifelike sugar flowers. magaieaustincake con

Favorite Cakes, Charlottesville THEIR STYLE > "I love incorporating elements of the invitation suite into the design," says owner Kathy Watkins, favoritecakes.com, GF, V

Fluffy Thoughts, McLean > WHAT WE LOVE - They paint motifs with chocolate and food coloring and fashion appliqués and gum-paste figures (see one of their productions on page 124). fluffy thoughts.com GF, DF, V

IN THE EAST

CONNECTICUT Ana Parzych Custom Cakes, Cheshire - SWEET STAT-Parzych, who also works out of New York City, once made a nine-tier six-foot-tall cake for an event in Dubai, anaparzychcakes.com GF

Erica O'Brien Cake Design. Hamden > WHAT WE LOVE > Whether it's buttons, pinwheels, or pom-poms, O'Brien can craft just about anything using silicone molds. ericaobrien.com

MAINE

Let Them Eat Cake, Kennebunk WHAT WE LOVE - This bakery excels at nautical-themed styles. letthemeatcakemaine.com

MARYLAND

Charm City Cakes, Baltimore (and California) - FLAVORS TO SAVOR > Owner Duff Goldman and his team offer more than 40 tasty combos, from peanut-butter-and-jelly to curry-caramel, charmcity cakes.com GF, DF,

MASSACHUSETTS

Oakleaf Cakes Bakeshop, Boston BIO BIT Their cake decorators have backgrounds in illustration, sculpture, and painting. oakleafcakes.com DF. V.

NEW HAMPSHIRE Wild Orchid Baking Co., Dover

WHAT WE LOVE - These pros, whose modern designs and bright colors stand out, also sell a line of cake decorations on Etsy, wildorchio baking.com (II)

NEW JERSEY Eat Cake Be Merry, Englewood THEID STYLE - Most of their colorful streamlined styles are made with fondant, eatcakehemerry.com

Sweet Grace Cake Designs Haworth > SWEET STAT > Their average slice is 15 percent bigger than the industry standard-great news for budget-minded clients, who can cut slightly smaller pieces to serve more

guests, sweetgrace.net NEW YORK

A White Cake, New York City BIO BIT > The company moniker comes from baker Lauren Bohl White's last name, but she does produce amazing all-white creations, and she also runs the more walletfriendly A Simple Cake, awhite cake.com and asimplecake.com

Baked Ideas, NYC - WHAT WE LOVE - In addition to over-the-top cakes, owner Patti Paige specializes in bespoke cookies, bakedideas.com V

Cake Alchemy, NYC > BIO BIT > Owner Lauri Ditunno once made red-wine-caramel buttercream with vino from a couple's vineyard venue rakealchemy.com BE

Confetti Cakes, NYC > BIO BIT > "For one client, we created a replica of a Victorian-era home, matching the frosting to the house's paint color." says owner Elisa Strauss, who did the piping on these pages. confetticakes

François Payard Bakery, NYC HIS STYLE * French-born Payard sticks to classic and traditional designs, including his renowned croquembouche. payard.com GF

Jason Schreiber, NYC > HIS STYLE This MSW contributing editor is environmentally responsible. using seasonal, organic, and local ingredients whenever possible. onschreiber.com GF

Lael Cakes, Brooklyn > THEIR STYLE - When she couldn't find a high-end gluten-free or vegan cake company, Emily Lael Aumiller started

Mark Joseph Cakes, NYC > WHAT WE LOVE - Owner Mark Randazzo's precision and eye for detail is extraordinary, markjoseph cakes.com

Nine Cakes, Brooklyn > FLAVOR TO SAVOR - Their caramel-drizzled vanilla-bean-and-spiced-apple cakefeatured in MSW's 15th-anniversary issue-still has our mouths watering ninecakes.com GF

One Girl Cookies, Brooklyn THEID STYLE - Resides three-laver buttercream cakes this shop offers a plethora of delicious, diminutive desserts, oneair/cookies.com

Ron Ben-Israel Cakes, NYC > WHAT WE LOVE - "Our business is run very much like a fashion house." says the gum-paste genius, who also excels at appliqués, custom molds, and sugar flowers, weddingcakes.com

Sugar Flower Cake Shop, NYC >> FLAVOR TO SAVOR - Their most popular frosting? NYC-rooftop-honey outtercream, sweetened with a bit of honey from a local beekeeper. sugar flowercakeshop.com GF, D

Sylvia Weinstock Cakes, NYC > BIO BIT > This iconic sugar-flower master has more than three decades of experience, sylviaweinstock.com

PENNSYLVANIA Karen Rodkey Cakes, Littlestown HER STYLE - "I'll use recines and nictures from Pinterest that brides bring in to try something new," says

Rodkey, karenrodkeycakes.com @

Whipped Bakeshop, Philadelphia WHAT WE LOVE - Their modern cake designs are top-notch, but their royal-iced cookies are just as covetable. whippedbakeshop.com



Here's how to get your ideal cake anywhere.

BRING IN A BAKER. The cake you love may not be able to travel, but the pro who makes it often will.

OR ADD THEIR ADORNMENTS. Many make and ship gum-paste trim that you can add to a plain cake. (This is a great budget-booster, too.)

DON'T LUG IT YOURSELF. You may save cash by handling the transportation, but if your cake gets crushed, you'll be too. Leave delivery to the pros.

THINK SMALL. Order a petite, but ornate, cake to display and cut for photos, and serve sheet cake or cupcakes to guests instead.