

extremely popular, said Kim Nellen, wedding cake decorator for Gooseberries Catering in Burlington. Raspberry mousse and lemon are favorite fillings among their wedding customers, she noted.

At Country Rose Bakery and Café in Union Grove, Danish layer cake is the pick of many couples, according to Rose Laketa, who co-owns the bakery with her sister, Rita Zadursky. Champagne-flavored cake is another popular choice, she said.

Danish layer is also a top choice for couples ordering wedding cakes at O&H Danish Bakery, noted Katie Vukobrat, an O&H wedding consultant. Couples from out of town who haven't tasted Danish layer cake before are especially smitten with it, Vukobrat said. Red velvet and carrot cakes are also customer favorites, she added, along with gluten-free options.

Textures and flowers

When it comes to the



Courtesy of Gooseberries Catering

"Naked cakes," which allow guests to see the cake and its layers, are becoming more popular with Racine County brides.

decoration and frosting, the elaborate designs that were in vogue in years past have gone out of style.

"Brides are going for simpler and easier," Laketa said. "A lot of their ideas come from Pinterest."

Textured frosting, in which a cake decorator uses a spatula to sculpt lines and waves in the frosting, creates a look of understated elegance, said Nellen. Other couples opt for fresh flowers to accent

their cake.

"Naked" cakes are also trending in popularity.

"The cake has a layer of icing that is really light and you can see the cake underneath," Vukobrat explained.

Round rules

When it comes to the shape of the cake, a round cake is the hands-down top choice among couples, the cake experts said.

Expect to spend \$2.50 to \$3 per slice for a wedding cake,

they said. In addition, some venues may charge a cutting fee.

To save on costs, couples can order a small cake for display and order a large sheet cake for the guests to eat, Nellen said.

Dessert tables featuring a variety of treats — small cakes, cookies, brownies, cream puffs, mini cheesecakes and more — to satisfy the sweet tooth of every guest are becoming popular, too, the wedding cake experts said.

Make sure to order your cake at least a month in advance of your wedding, they advised. A bakery can bake and decorate only a set number of wedding cakes per week, so the sooner you put in your order, the better.

And before your special day ends, don't forget to save a piece for your one-year anniversary. Nellen suggests freezing the cake, then wrapping it in cling wrap and placing it in an airtight container.

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