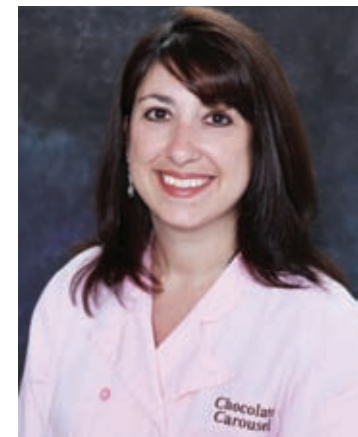


## Chocolate Carousel . . . Have YOUR Cake And Eat It Too!



WRITTEN BY LISA PORADA, OWNER AND CAKE DESIGNER OF CHOCOLATE CAROUSEL, an old-fashioned bakery and sweet shop featuring homemade specialty cakes for all occasions, desserts, hand-dipped chocolates and novelties located in Wall, NJ

*Ahh, the wedding cake. It is surely one of the most important elements of your wedding day.*

Your wedding cake is prominently displayed for your guests to enjoy from the moment they arrive at your reception site to the point at which it is cut and served to all. Your wedding cake will be the finishing touch to your reception and will leave a lasting impression on your guests. It should pull together your colors, your wedding theme and your personality into one beautiful and delicious package.

At Chocolate Carousel, we understand that all wedding cakes were not created equal and deciding on a cake for your special day can be overwhelming. We have worked hard to make this process fun and easy for our Brides and Grooms! Here is some information to help you get started.

Often times, your wedding cake is included as part of your reception package, in fact, Chocolate Carousel is proud to work with some of the finest catering facilities in Monmouth and Ocean Counties. Whether your cake is part of your

package or you are simply looking for a memorable wedding cake experience, Chocolate Carousel has options for every bride and budget. The first step in the wedding cake creation process is scheduling a meeting with the baker. This meeting is the gateway to getting a more personalized cake that meets your individual taste and style and should be arranged at least three months before the wedding. At Chocolate Carousel, we meet with each and every Bride and Groom at a private cake consultation and tasting event. This is an important time in the selection of the wedding cake which allows the couple to explore ideas and work directly with the cake designer to create their dream cake. This meeting also provides an opportunity to sample different cakes, fillings, and icing choices. Remember to have fun with this, many couples have told me that their cake consultation and tasting at my shop was one of the best parts of their wedding planning process.

As a baker, I feel the most important aspect of your wedding cake is the taste. The wedding cake is the last impression your guests leave with at the end of the evening. Of course, all brides want their cake to be beautiful, and it should be a unique expression of the couples' individual style too. However what is inside your cake is what your guests will be served and what they will remember about your cake. Your guests deserve a cake that is fresh, moist, flavorful and delicious. Finding a cake that meets these

standards and is still beautiful can be challenging but I can assure you, it can be done! At Chocolate Carousel, we have worked hard to combine exceptional flavors with gorgeous designs to achieve just that.

When you do make decisions about your cake design remember to be creative and add elements of your personality or use colors to coordinate with your flowers or table centerpieces. Today wedding cakes can range from very traditional and formal to fun and whimsical. Many brides are choosing to decorate their cakes with delicate gum paste flowers while others elect to cover theirs with fresh flowers ranging from the traditional roses to bright and colorful wildflowers. Having a shore wedding, perhaps hand-made chocolate seashells cascading down the front of your cake will perfectly complete the theme.

Each year that passes brings with it new trends and 2010 is no exception. This year tall wedding cakes are all the rage. Another trend is to offer several different sized tiered cakes displayed together on the cake table. These can be different flavors too! Butter cream is the trendy icing for 2010. Much lighter and tastier than fondant icing, 2010 brides are choosing butter cream over fondant in record numbers. As an added bonus, butter cream is less expensive than fondant. This year color is making a comeback on wedding cakes. Bright orange and pink, lime green and just about



*Chocolate Carousel is a family owned and operated specialty dessert shop located in Wall NJ.*



every shade of blue can be found on this year's trendiest cakes. Have a more simple cake in mind, don't fret the all white wedding cake and the black and white cake are timeless options. Monograms placed on the face of the wedding cake will be very popular this year. Traditional cake toppers are being replaced with monograms or by simply decorating the top of the cake as a continuation of the design on the rest of the cake.

Traditionally, couples saved the top tier from their wedding cake to eat on their first anniversary. To help keep this tradition alive, Chocolate Carousel now offers an option to get a fresh made cake to match your wedding cake on your

first anniversary. That way you can still observe the tradition but can forgo the year-old frosty version of your cake.

When I meet with couples and we discuss wedding cake trends, I always stress that the wedding cake should represent the personality of the couple. While trends are fun to follow and can be a helpful guide, couples should follow their hearts when designing their wedding cake. Who knows, you might just start a new trend!

*Enjoy, and remember, Life's Short ... Eat Dessert First!*

### Customer Testimonial:

*So many guests at the wedding said that our cake was the best cake they ever had! It was soooo delicious and gorgeous too! The staff was extremely flexible and dependable. After my husband and I created our cake at the tasting, we never had to think twice about the cake...it looked and tasted exactly as planned and was delivered and displayed without a hitch...The store is very professional - they definitely have the wedding cake madness down pat...For my husband and I it was the easiest part of the wedding planning, the most fun (major sweettooth), and actually ended up being one of the best features at our wedding!*

Chocolate Carousel, Old-Fashioned Bakery and Sweet Shop  
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*Life's Short..*

*Eat Dessert First!*

*Old-Fashioned Bakery & Sweet Shop*

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Wedding Cakes  
Dessert Tonight  
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