

# create your wedding cake by *Lutz*

## your wedding cake checklist



### Style

When you think "wedding cake," what comes to mind? Do you like what you see? Which word (or words) best describes the vision you'd like to create?

- |                                       |                                 |                                 |
|---------------------------------------|---------------------------------|---------------------------------|
| <input type="checkbox"/> Contemporary | <input type="checkbox"/> Ornate | <input type="checkbox"/> Simple |
| <input type="checkbox"/> Traditional  | <input type="checkbox"/> Unique |                                 |

### Shape and Structure

Given your cake's style, which shape will represent it best? (Your cake designer can help you decide.)

- |   |  |   |
|---|--|---|
| <input type="checkbox"/> Cupcakes                         | <input type="checkbox"/> Heart           | <input type="checkbox"/> Other            |
| <input type="checkbox"/> Rectangular                      | <input type="checkbox"/> Round           | <input type="checkbox"/> Sheet cake       |
| <input type="checkbox"/> Tiered, separated (with columns) | <input type="checkbox"/> Tiered, stacked | <input type="checkbox"/> Square, triangle |

### Decorations

Details and embellishments, whether lavish or laid-back, will transform the landscape of your cake.

- |  |  |                                  |
|--|--|----------------------------------|
| <input type="checkbox"/> Fresh flowers | <input type="checkbox"/> Gold or silver leaf         | <input type="checkbox"/> Pearls  |
| <input type="checkbox"/> Sugar flowers | <input type="checkbox"/> Marzipan flowers or figures | <input type="checkbox"/> Toppers |

## cakes: a glossary of terms

- BASKETWEAVE:** A piping technique (like a wicker basket).
- BUTTERCREAM:** A smooth, light, creamy icing that stays soft so it's easy to cut through. It can be used as filling too.
- CHANTILLY LACE:** An elaborate piping technique that yields a lace-like pattern.
- SWEET-HEART DOTS:** A piping technique that forms tiny dots.
- FONDANT:** A sweet, soft or rolled elastic icing made of sugar, corn syrup rolled out on top of the cake. It's a smooth firm base.
- GANACHE:** A sweet flowerless chocolate cake rich with milk or dark chocolate.
- LATTICWORK:** A piping detail that criss-crosses with an open pattern.
- MARZIPAN:** A paste made of almonds, sugar, and egg whites, which can be used for decoration. (flowers, figures)
- SEPARATORS:** Dividers used in a tiered cake.
- TRIM:** Decorative details created using a pastry bag. Piping details include leaves, borders, basket-weave patterns, and flowers.
- PULLED SUGAR:** A technique in which boiled sugar is manipulated and pulled to produce flowers and bows.

## ingredient choices

### Sponge Cake Layers

vanilla, hazelnut, chocolate

### Fillings

sacher, brandy, black forest, grand manier, rum, rum krokant, marzipan, pineapple, hazelnut, cheese whipped cream, mousse (strawberry, raspberry, brandy and chocolate) or cream filling (lemon, vanilla, chocolate, mocha)

### Fruit Fillings

banana, cherry, kiwi, apricot, orange, peach, pineapple, strawberry

### Frosting

whipped or butter cream, marzipan, fondant icing, white or bitter-sweet dark chocolate

### Flower Decorations

fresh flowers, butter cream or marzipan roses



## notes

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