

# Sweet thrills

Be inspired by our pick of some of the region's most stunning cake designs



If there's one day when you can have your cake and eat it, it's your wedding day. Whether you're having a sophisticated reception or a chic country do, these sweet creations will provide the icing on the cake. We hear from their designers, who offer some tips on choosing your own little slice of heaven.

## Floral fancies

This pretty, feminine design from Flissy Cakes, near Lymm, is ideal for a country garden-inspired wedding and will look beautiful surrounded by hand-picked blooms placed in glass bottles. Designer Felicity has been making wedding cakes for 11 years and tells us: "My speciality is creating sugar flowers – I haven't come across a variety that I can't reproduce in sugar and I just love making them." Having set up Flissy Cakes three years ago, Felicity maintains there are no limits when it comes to producing delicious desserts. "If you go to a good cake designer, there's no idea that can't be achieved. I have made everything from a scale model of the Dubai coast and 'Welcome to Las Vegas' sign, to a Super Mario computer game level."

However, if you want to get the best from your cake maker, Felicity advises going to your first appointment with some firm ideas. "I often get asked to quote a price for a three-tiered design, but it's very hard to price a cake if the customer doesn't know what size or style they want. Go to your appointment knowing how many guests will be attending and what theme your wedding will follow, as pricing depends a lot on how much decoration will be on the cake and whether you want sponge, fruit or a mix of ingredients and flavours."

And Felicity's top trends tip for 2012? "Vintage-style cakes with lots of intricate icing will continue to be popular, but look out for bright, funky cakes too – they're making a comeback!"

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