

# “My Favorite Cake”

Bakers get a lot of requests. Some cakes they make with a forced smile, and others they simply fall in love with. Here, three top cake designers share their favorite creations of the past year.



“This cake was decorated using a technique called ‘overpiping,’ which is challenging because it requires a lot of patience and skill,” says **Kim Yelvington**, owner of Chocolate Pi, in Tampa. The technique was popularized in the 1920s by Joseph A. Lambeth, an English baker who created cakes that resembled sculpted works of art. Rows upon rows of royal icing are piped on top of one another to give the design depth and a three-dimensional look. “I love how this cake pays homage to the past,” says Kim.



“This cake was inspired by the couple’s love of jazz legends like Billie Holiday and Ella Fitzgerald,” says **Jaycel Adkins**, of Etiquette of Chocolate, in Orange Park. “The red and gold colors symbolize the decadence associated with jazz.” The single sugar flower on the chocolate-fondant-covered cake was inspired by a Billie Holiday album cover that depicted the singer with her signature bloom behind her ear. “We used a jeweled center for the flower, to further emphasize the theme of decadence,” says Jaycel.



“This couple wanted a tall, elegant cake that would also coordinate with the wedding’s pink color scheme and the bride’s sparkly accessories,” says **David Strachwsky**, of Bake Me A Cake Pastry Shop & Bakery, in Altamonte Springs. “So we created this cake to match.” The vase-like top tier was studded with crystal “stripes,” and the entire confection was crowned with a glitzy cake topper fashioned of birch branches that were painted silver and accented with crystals.

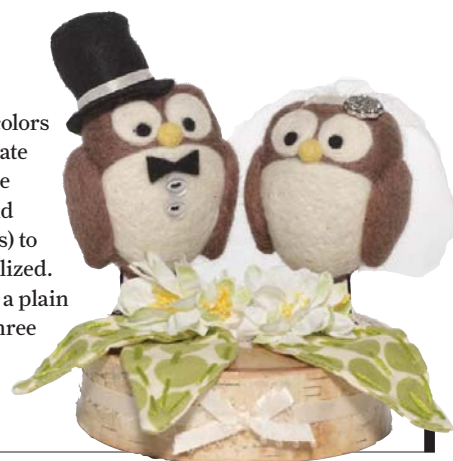
CAKES & MENUS

## Get to Know: LAUREN ALANE

The entire editorial staff squealed out loud upon seeing this adorable cake topper by Lauren Alane. Orlando-based designer Lauren Bradshaw (“Alane” is her middle name) is a university counselor by day and a superstar crafter by night—she fashions her needle-felted birds out of

bundles of wool roving at her home studio. Two of her critters can be incorporated into a wedding cake topper; needle-felted birds are the most popular, but we’re also very fond of her quirky owls. The cake topper can be completely customized to reflect your and your groom’s style—choose

from a variety of felt colors and ask Lauren to create accessories (she’s done purses, spectacles, and even iPod headphones) to make it truly personalized. Cost: From \$175 (with a plain wooden base; order three months in advance); [laurenalane.com](http://laurenalane.com)



Photos, clockwise from top right: Courtesy of Bake Me A Cake Pastry Shop & Bakery; Robert Mitra, Courtesy of Chocolate Pi

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