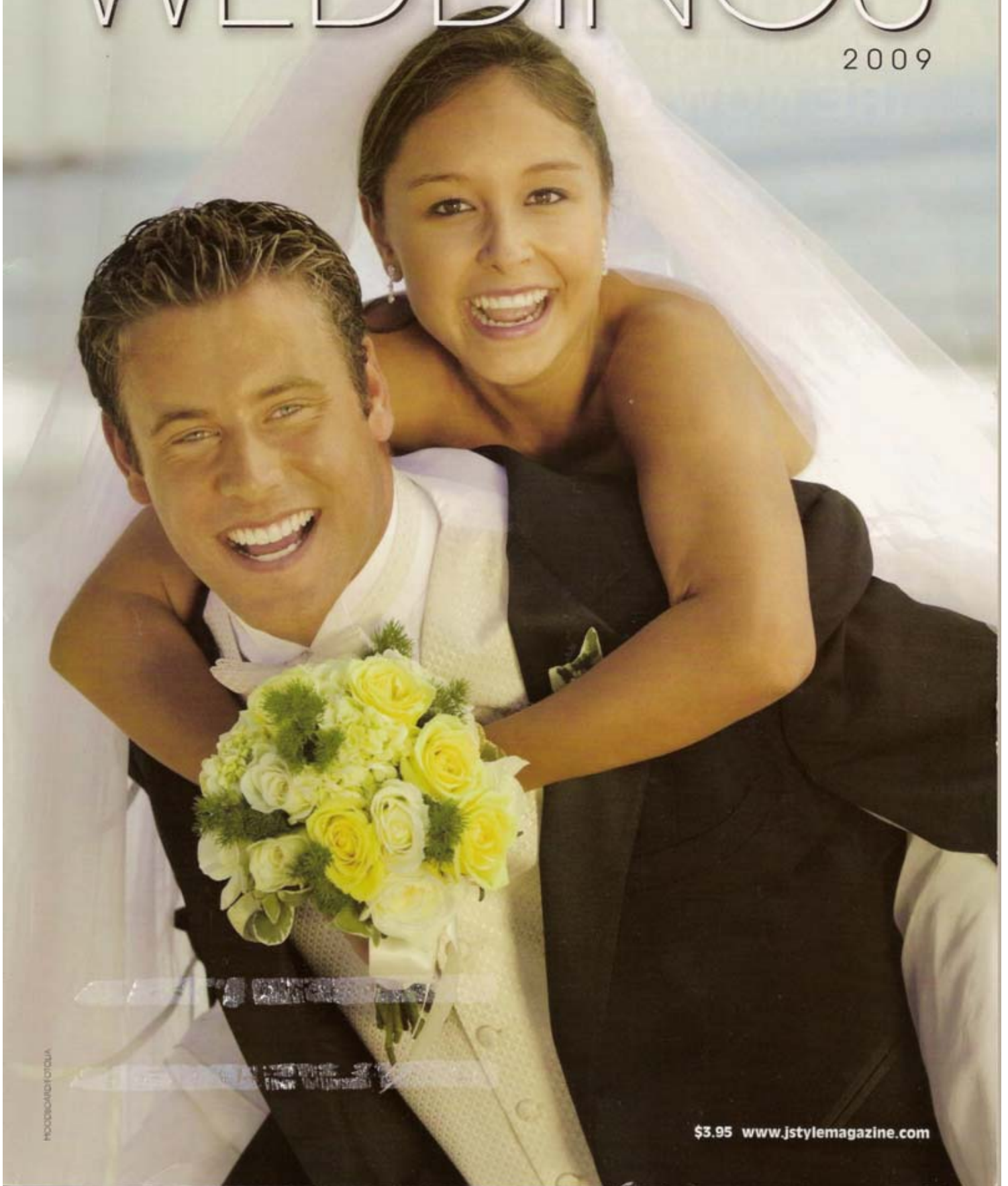


CLEVELAND JEWISH NEWS / JSTYLE

WEDDINGS

2009



PHOTOGRAPHY

\$3.95 www.jstylemagazine.com

Drool-liscious

Common cake terms you'll discuss with your baker.

Basketweave

Piping technique featuring interwoven vertical and horizontal lines (like a wicker basket).

Buttercream

Smooth, creamy icing that stays soft so it's easy to cut through. It can be colored and/or flavored. Also used to create piping, swags, and other borders, as well as decorative rosettes. Can be used as filling. The best-tasting frosting, but beware: Buttercream is made from butter (as its name implies), so it may melt in extreme heat or humidity.

Cornelli

Elaborate piping technique that yields a lace-like pattern.

Dotted Swiss

Piping technique that forms tiny dots in random patterns to resemble a fine Swiss dot fabric.

Dragées

Round, edible sugar balls coated with silver or gold and used for decorative purposes.

Fondant

Sweet, elastic icing made of sugar, corn syrup, and gelatin that's literally rolled out with a rolling pin and draped over a cake. It's a smooth, firm base for gum paste flowers, decorative details, and architectural designs and has a porcelain finish.

Ganache

Sweet, rich chocolate, denser than mousse but less dense than fudge. It can be used as icing or filling. Ganache is made of chocolate and heavy cream, so it can soften in very humid weather.

Gum paste

This paste of sugar, cornstarch, and gelatin is used to mold realistic-look-

ing fruits and flowers for garnish. Gum paste decorations are edible and will last for years as keepsakes, but, some say, they don't taste as yummy as marzipan.

Latticework

Piping detail that criss-crosses with an open pattern.

Marzipan

Paste made of ground almonds, sugar, and egg whites, used to mold edible flowers or fruit to decorate the cake. Marzipan can also be rolled in sheets, like fondant, and used as icing.

Pillars

Separators used in a tiered cake. They can be made of plastic or wood in several lengths to achieve the desired look.

Piping

Decorative technique using a pastry bag and various metal tips. Piping details include leaves, borders, basketweave patterns, and flowers.

Pulled sugar

Boiled sugar is manipulated and pulled to produce flowers and bows.

Royal icing

Made of egg whites and confectionary sugar, this icing starts life as a soft paste piped from a pastry bag to create latticework, beading, bows, and flowers.

Torte

A dense cake that does not use leavening agents like baking powder or baking soda.

Whipped cream

Heavy cream beaten to achieve a thick consistency. Whipped cream does not work well as an icing and must be kept refrigerated. It is unstable and not recommended for outdoor weddings. ♥

Courtesy, The Knot



Individual cakes serve as centerpieces and as dessert.



Cupcakes form a unique "cake" that is easy to serve.