

The Study of Traditional and Modern Style Wedding Cake its Flavors and Presentation

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Abstract: *The wedding cake is an essential element of a ritual system that expresses the public establishment of a marriage. Traditionally the wedding cake was considered to bring good luck to the bride and the groom and its Victorian origins the white three-tiered wedding cake has signified female procreative fertility, with the associated rituals of the wedding reception conveying mutual consent. Throughout history this tradition has evolved, resulting in the multi-tiered and impressively decorated structures that are today known as 'wedding cakes'. The traditional recipe for an English wedding cake is a fruit cake. This type of cake has a long shelf life. The deliciously simple, foolproof flavor works well with nearly any type of frosting and filling, leaving a plenty of opportunity to be creative and innovative. Sometimes a combination of flavors is used to enhance the taste and add an extra flavor of guest choice. Modern pastry chefs and cake designers use various ingredients and tools to create a cake that usually reflects the personalities of the couple. The wedding cake being the center of attraction at all weddings.*

Keywords: Tier, Frosting, Icing, Royal icing, Fondant, Gum paste, Confectionery, Meringue

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