



layering is key

European-style vanilla genoise is soaked in a light Chambord Liqueur syrup before being layered between seedless raspberry jam and bittersweet-chocolate mousse for delicious bites top to bottom. Sliced from a four-tiered cake, right, frosted with dark-chocolate ganache and dressed up for the occasion with a hand-piped white-chocolate design and fresh hydrangeas, \$7 per person, created by Truly Jörg's, Saugus.

ACCESSORIES INCLUDE WHITE DESSERT PLATE WITH SILVERED EDGE, SIMILAR ITEMS AVAILABLE AT LAVENDER HOME & TABLE, BOSTON.

the sweetest thing

Choosing the right cake means a happy ending for your wedding

BY CHRISTIE MATHESON

OF ALL THE DECISIONS REQUIRED DURING the course of planning a wedding, the choice of cake is the tastiest. It certainly shouldn't be stressful—but you do need to start planning this detail well in advance if you want the cake of your dreams. Here's a big slice of what you need to know.

PHOTOGRAPHS BY KELLER + KELLER
STYLING BY BETTE TROY FOR ENNIS INC.



If you'd like something other than traditional American wedding cake, consider taking inspiration from European traditions. Truly Jörg's Pâtisseries in Saugus and Boston offers croquembouche, which owner Jörg Amsler describes as "a traditional French wedding cake that's actually a tower of cream puffs filled with all kinds of different custards and dipped in hot caramel." Amsler also can do a genoise, a light and airy French sponge cake that he brushes with simple syrup or Grand Marnier

to keep it nice and moist," or a kransekake, a Scandinavian wedding cake that has layers of graduate marzipan rings stacked together in a cone shape and "glued" together with icing. If you have a cake that nods to your heritage that you'd like to serve at your wedding, talk to a pastry chef to find out if they can do it. As Amsler says: "I'll do just about anything a bride wants.