

“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 local cake designers share their favorite creations of the past year.



◀ “I designed this cake for a couple who were married earlier this year at The Inn at St. John’s, in Plymouth,” says **Kory Rollison**, of The Wedding Cake Art & Design Center, in Brighton. “Their wedding was elegant and modern, and they wanted a cake that would reflect that, as well as their blue color scheme.” To create this design, Kory dyed fondant a pale-blue hue to match the color of the bridesmaid dresses. Then, he decorated each tier with navy-blue silk ribbons, arranging them in alternating arcs for a clean and modern look.

▶ “This couple had a ‘Hollywood Glam’ theme for their wedding at a historic theater—the marquee was even personalized with their names,” says **Rhonda Touchette-McKee**, of Tasty Layers, in Flint. The argyle pattern, the scalloped edge, and the vertical stripes were all hand-cut from different shades of chocolate fondant. Each tier was studded with sugar pearls covered with an edible gold dust, and the cake was topped with a Swarovski crystal monogram. “The bride later told me that the cake was the talk of the reception,” says Rhonda.



Maureen Hartson Photography

◀ “Most of my wedding cakes are traditional all-white designs, so I love it when a couple comes to me with something challenging,” says **Michelle Bommarito**, of Michelle Bommarito, LLC, in Ferndale. “This couple—a librarian and a screenwriter—gave their wedding a literary theme, with tables named for authors, and a vintage card catalog instead of a guest book.” Michelle’s “imitation of life” cake was designed to resemble a stack of leather-bound books: Tiers of carrot-walnut cake with vanilla cream cheese buttercream filling were covered in fondant, handpainted, and embossed to mimic antique hardcovers.



Judy Elyas/Studio 925

“You Scream, I Scream...”



A late-night treat is always appreciated by guests who’ve worked off dinner by dancing the night away. The Rochester Hills-based **Meadowbrook Ice Cream Company** serves most of Oakland, Macomb, and Wayne counties with the largest fleet of ice cream carts in the Midwest, all available to rent for your reception.

Station an ice cream cart indoors so guests can queue up for dessert; you can even have one of the company’s classic 1960s-style ice cream trucks parked outside, near the valet station, for a sweet-to-go treat. Ice cream truck rentals include a uniformed attendant, while ice cream carts can be rented with or without a server. Both can be stocked with your childhood favorites, such as ice cream sandwiches and red, white, and blue Bomb Pops, along with more grown-up treats like chocolate-covered Häagen-Dazs ice cream bars. Cost: From \$320 for an ice cream cart (for up to 200 guests); from \$275 for an ice cream truck and two hours of service by an attendant (for up to 200 guests). 248-853-5070, meadowbrookicecream.com