



# WEDDING CAKE ALTERNATIVES

PERSONALISED CAKE IDEAS FOR YOUR WEDDING

So if you are like me, a complete and utter ‘dessertarian’, then this blog post is for you. I am a fattie, there is no denying this and I have a few favourite moments at weddings, but tasting the wedding “cake” is probably my absolute FAVOURITE! It’s like there is a party in my mouth! I am a happy human!

Anyways let’s talk “cake”, thankfully weddings have become more personalised and cakes are no longer the “big, white and tiered” design! But if you go that way, no judgement from my side, cake is cake! But if you are looking for something a little non traditional by giving your guests a taste of your personalities. Keep reading!  
inspiration.

## C H E E S E

---

Cheeeeeeeeeese! Insert the biggest heart emoji here! Who doesn’t like cheese? If you have one person at your wedding who doesn’t like cheese, ask yourself do you really need that kind of negativity at your wedding? Cheese wedding cakes are becoming more and more popular (my tummy and taste buds are forever grateful!).

Cheese cake can be arranged by placing cheese wheels and blocks on top of each other, I don’t know which cheeses you choose and which ones you leave out. Once you have made your selection decorate them with fruits (figs is very popular) or flowers.

Of course I need to leave you with a few cheese jokes!!!  
What do you call cheese that doesn’t belong to you? NACHO CHEESE!  
What kind of music does cheese listen to? R’n BRIE!  
What did the cheese say to itself in the mirror? HALLOUMI



## M A C A R O N S

---

Whoever invented the Macarons deserves some kind of award. All the rage a couple of years ago, but still a winner. These delicate French treats come in a variety of AMAZING flavours. Anything from peanut butter to Turkish delight, I love them all! Not only are these macarons yummy to Hoover down they come in a variety of colours that will add elegance to any wedding!

## C A K E P O P S

---

How can you go wrong with cake on a stick, dipped in chocolate, frosting and decorated with icing, candy, chocolate chips, sprinkles and just about anything you can imagine. The flavours and textures are endless, you are going to have so much fun with these!

## C U P C A K E T O W E R

---

Again, cupcakes scream fun, Fun, FUN! You just can't go wrong with cupcakes and this is another fun idea to mix and match with an assortment of flavours, textures, coloured icing and toppings. From the humble vanilla to red velvet and everything in between.



## D E S S E R T   T A B L E

---

Probably the most popular choice, a dessert table has something for everyone. Anything goes here, from small milk tarts, brownies, cheesecake in a glass, cake pops, malva pudding, fruits, the list goes on and on. This allows guests to pick and choose from the assortment provided. This is also great for accommodating guests that have allergies, such as gluten intolerance, nut or egg allergies.

## C R O Q U E M B O U C H E

---

I am sure Master Chef Australia made the croquembouche a hot trend in recent years. This is NO JOKE! Just imagine this, French confectionaries made from fluffy pastries, that are held together by caramel syrup (drooling) and form the most magnificent cone tower decorated by spinning sugar or a chocolate drizzle.....YUM!

## N A K E D   C A K E

---

If you have a rustic or country themed wedding, then the naked wedding cake will be a perfect fit for your day. Once again, be careful not to expose them, no frosting means they will dry out faster. Nobody wants to eat stale cake. Decorate your cake with flowers or fruits!



## I C E C R E A M

---

Even if you have a winter wedding, ice cream is always so popular. From ice cream carts to waiters passing cones, you can't go wrong here. Get creative people!

Whatever you do, don't forget toppings from smarties, Oreos, cookie crumbs, sprinkles, chocolate and and and. You will have everyone from young to old trying all the flavours and oohing and aaahing about how they are going to out do the person next to them!

## C O O K I E S

---

It's not only Father Christmas who loves cookies and milk! This trend is all the rage right now. Easy to pack out and easy to make them your own. Consider your favourite cookie and frost them with your wedding colours. Don't forget to serve chilled milk with all the alternatives from Soya to Almond Milk. Cover those bases!



## D O U G H N U T S

---

If your mouth is not watering by now, I am sure when you read doughnuts you are dribbling a bit. Writing this makes me dream of the best doughnuts I ever had, Donut World in Jeffery's Bay. Sigh....ANYWAYS! We have all seen those amazing "doughnut walls", trust me they are impressive as the photographs have portrayed. Get creative by filling them with little surprises.

My only advice here, as I have seen, tasted & drooled over them. Keep those doughnuts in a air tight container until the last moment possible, too many times I have eaten them and I was disappointed, not by how they look, but how they tasted, stale and dry. Not worth the calories, even for this fattie!