



Wedding Wisdom

Wedding Tips That Take The Cake

(NAPSA)—For some soon-to-be-married couples, choosing a wedding cake is becoming more important than deciding on an entrée. When selecting a wedding reception menu, the engaged are finding it's hip to “marry” the unexpected, like pairing wine with wedding cake.

Couples often serve wedding cake with champagne, but a sweet cake can exaggerate champagne's acidity and leave a bitter taste. When choosing a wine to serve with wedding cake, keep in mind complementing aromas, textures and dominant flavors. The main cue in wine pairing is the type of sauce or spice used in each dish—and the same goes with dessert. Focus on the strongest flavors, particularly the frosting and filling. A rich chocolate cake, for example, calls for a bold and velvety red wine, such as Mirassou's Merlot, to complement and enhance the full flavor of the chocolate.

Anna Pezik, a senior editor with Brides.com, knows firsthand how important a couple's food and wine choices—and other wedding details—can be in influencing the feeling of their big day.

Ms. Pezik notes, “From their color choices to their tasting preferences, couples want their wedding day to reflect their personal style. By offering their guests a selection of varietals that pair up with each course throughout the reception—from the appetizers to the wedding cake—couples set the tone of their day and offer guests a memorable culinary experience.”

Here are some other innovative wedding cake ideas:

- Square-shaped cakes are becoming more popular. Balance out the clean lines of an angular cake with an ornate, vintage cake topper.

- Ivory buttercream icing is still a classic, yet it can be mod-



Chardonnay pairs well with vanilla-flavored and almond-flavored cakes that have buttercream or coconut filling or icing.

ernized with accents of brown, platinum or even black icing. Choose a color scheme that complements your wedding.

- Traditional cake flavors—such as chocolate cake with buttercream filling, and white cake with white chocolate filling and fresh berries—are always delicious. Look to a family or childhood favorite for inspiration.

- Many of today's cakes are being lavishly adorned with flowers. Consider a flower that has special meaning for you and your fiancé.

- The cake's stand or display table should not be forgotten but also shouldn't detract from the cake. Focus on simplicity and harmony—if roses are prominent in your centerpieces, sprinkle rose petals on the table rather than adorning it with an arrangement.

However you decide to personalize your wedding, remember that food and wine choices can add or detract from the feeling of your special day. Envision your dream wedding and let the magic of perfectly paired food and wine inspire your wedding day. For more bridal tips or to enter the “I Do with Mirassou” contest, visit Mirassou.com.