

create your wedding cake by *Lutz*

your wedding cake checklist



Style

When you think "wedding cake," what comes to mind? Do you like what you see? Which word (or words) best describes the vision you'd like to create?

- | | | |
|---------------------------------------|---------------------------------|---------------------------------|
| <input type="checkbox"/> Contemporary | <input type="checkbox"/> Ornate | <input type="checkbox"/> Simple |
| <input type="checkbox"/> Traditional | <input type="checkbox"/> Unique | |

Shape and Structure

Given your cake's style, which shape will represent it best? (Your cake designer can help you decide.)

- | | | |
|---|--|---|
| <input type="checkbox"/> Cupcakes | <input type="checkbox"/> Heart | <input type="checkbox"/> Other |
| <input type="checkbox"/> Rectangular | <input type="checkbox"/> Round | <input type="checkbox"/> Sheet cake |
| <input type="checkbox"/> Tiered, separated (with columns) | <input type="checkbox"/> Tiered, stacked | <input type="checkbox"/> Square, triangle |

Decorations

Details and embellishments, whether lavish or laid-back, will transform the landscape of your cake.

- | | | |
|--|--|----------------------------------|
| <input type="checkbox"/> Fresh flowers | <input type="checkbox"/> Gold or silver leaf | <input type="checkbox"/> Pearls |
| <input type="checkbox"/> Sugar flowers | <input type="checkbox"/> Marzipan flowers or figures | <input type="checkbox"/> Toppers |

cakes: a glossary of terms

- BASKETWEAVE:** A piping technique (like a wicker basket).
- BUTTERCREAM:** A smooth, light, creamy icing that stays soft so it's easy to cut through. It can be used as filling too.
- CHANTILLY LACE:** An elaborate piping technique that yields a lace-like pattern.
- SWEET-HEART DOTS:** A piping technique that forms tiny dots.
- FONDANT:** A sweet, soft or rolled elastic icing made of sugar, corn syrup rolled out on top of the cake. It's a smooth firm base.
- GANACHE:** A sweet flowerless chocolate cake rich with milk or dark chocolate.
- LATTICWORK:** A piping detail that criss-crosses with an open pattern.
- MARZIPAN:** A paste made of almonds, sugar, and egg whites, which can be used for decoration. (flowers, figures)
- SEPARATORS:** Dividers used in a tiered cake.
- TRIM:** Decorative details created using a pastry bag. Piping details include leaves, borders, basket-weave patterns, and flowers.
- PULLED SUGAR:** A technique in which boiled sugar is manipulated and pulled to produce flowers and bows.

ingredient choices

Sponge Cake Layers

vanilla, hazelnut, chocolate

Fillings

sacher, brandy, black forest, grand manier, rum, rum krokant, marzipan, pineapple, hazelnut, cheese whipped cream, mousse (strawberry, raspberry, brandy and chocolate) or cream filling (lemon, vanilla, chocolate, mocha)

Fruit Fillings

banana, cherry, kiwi, apricot, orange, peach, pineapple, strawberry

Frosting

whipped or butter cream, marzipan, fondant icing, white or bitter-sweet dark chocolate

Flower Decorations

fresh flowers, butter cream or marzipan roses



notes

call 773-478-7785
for a free consultation

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