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# Bride&Groon

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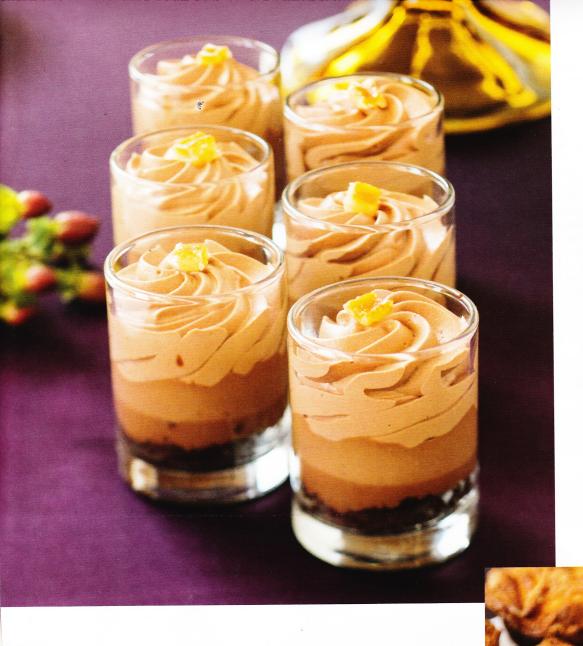
# **SUMMER**

The bright melon colors and bold stripes on this white chocolate fondant cake by Marcee Kitchen of Dippidee (801-756-4383, dippidee.com) would fit right in at a preppy summer party. To achieve the dessert's clean lines, fondant stripes are individually cut, placed, and fused on an acetate band. The band is then wrapped around the tiers, which are lightly frosted in lemon buttercream. Inside,

orange and grapefruit pies from Sugar Daddy Sweet Shoppe (801-231-0797, sugar daddysweetshoppe.com) are perfectly sized for dessert buffets or take-home favors. Quench guests' thirst with Les Madeleines' (801-355-2294, les-madeleines.com) housemade strawberry lemonade. Lanterns: Soirée Productions. Pedestals: Bed Bath & Beyond. Glasses: Crate & Barrel. Dishes, flatware, and tablecloth: Diamond Rental. Runner: BBJ Linen









## **AUTUMN**

When the last of autumn's colorful leaves have dropped, the Wasatch Front and Back are left with a landscape of starkly beautiful trees. This old-fashioned naked layer cake topped with a nest of delicate spun sugar by Jen Sorensen of The Honey House (801-871-5847, saltlakehoneyhouse.com) feels right for the season. Sorensen, a fan of fondant-free desserts, says this molasses spice cake with pecan praline and bourbon buttercream tastes like a slice of pecan pie and a hot toddy rolled into onebuttery and caramely, with a hint of cinnamon. "I want the exterior of a cake to reflect the interior—a preview of things to come," she explains of the cake's unfrosted appearance. • Celebrate the warm cozy, feel of the season with deca-

dent desserts. Your guests will

355-2294, les-madeleines. com) mini kouign amann (a rich, buttery treat named 2012 Pastry of the Year by Food & Wine); chocolate verrine shots with layers of devil's food cake, chocolate ganache, chocolate cremeux, chocolate mousse, and a hint of Grand Marnier; and mugs of "liquid apple pie" made with cider, assam tea, and house-made pumpkin spice syrup. Finish off the spread with Sweet Janes' (801-244-5511, sweetjanesutah. com) dark and milk chocolate ·sea salt caramels, and caramel apples dipped in white chocolate and cinnamon sugar or rolled in milk chocolate and toasted coconut. Paper leaves: Soirée Productions. Dishes, chargers, flatware, and tablecloth: Diamond Rental. Runner: BBJ Linen



### **SPRING**

it also feels right for more casual celebrations, your dessert spread should be equally versatile. A color-coordinated buffet of highbrow and downhome treats gets the job done. A perfect pairing: pretty pastel macarons in inventive flavors like green tea chai, lemon and Earl Grey, and lavender and vanilla bean, with layered lemon-cream whipped custards made by Tiffany Spegar foodfinery.blogspot.com). Paper butterflies: Soirée Productions. Lace-detail plates: Pier 1 Imports. Tablecloth, platter, and flatware: Diamond Rental. Runner: BBJ Linen

