

MARTHA STEWART

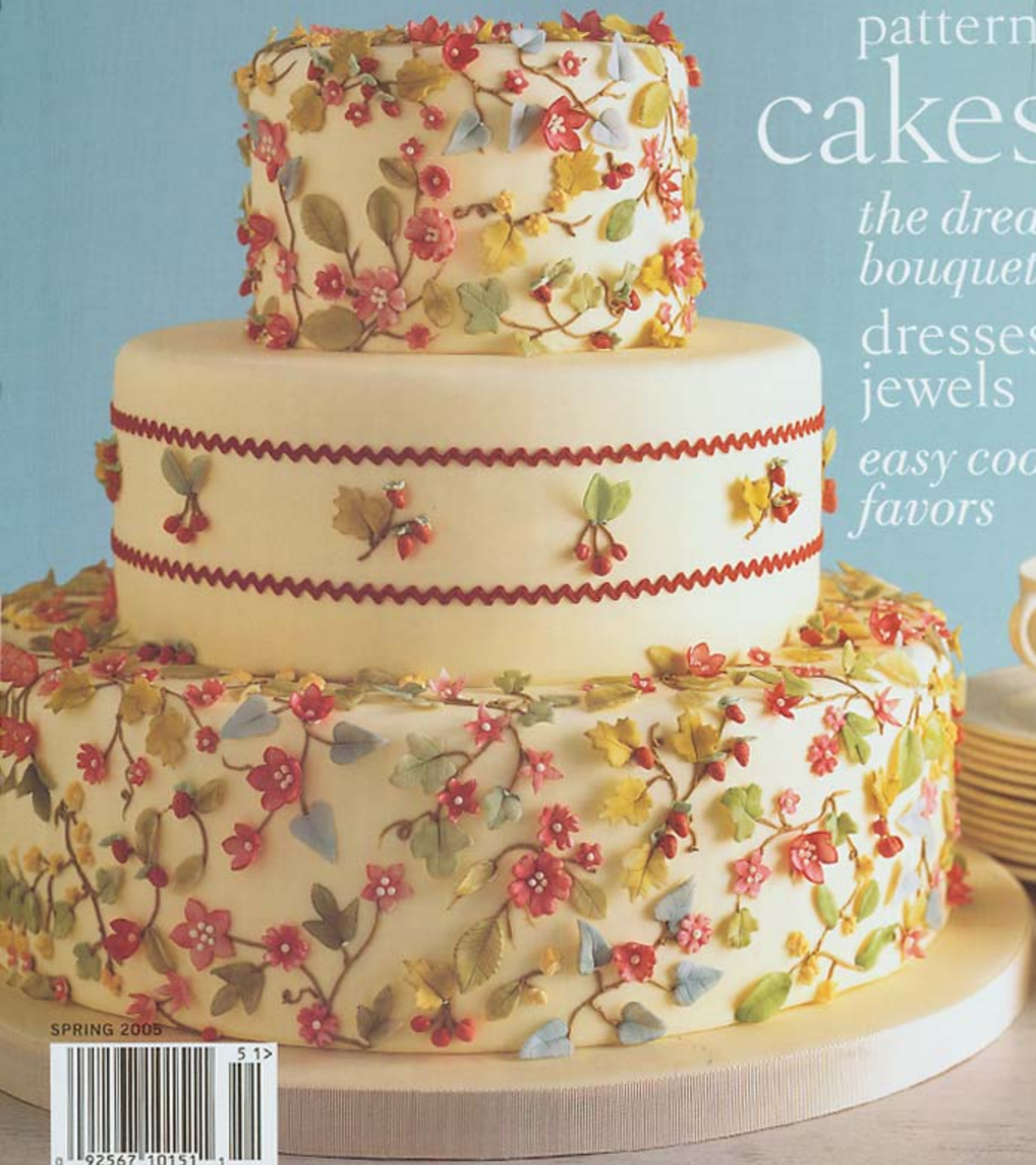
# weddings

patterned  
cakes

*the dreamiest  
bouquets*

*dresses and  
jewels*

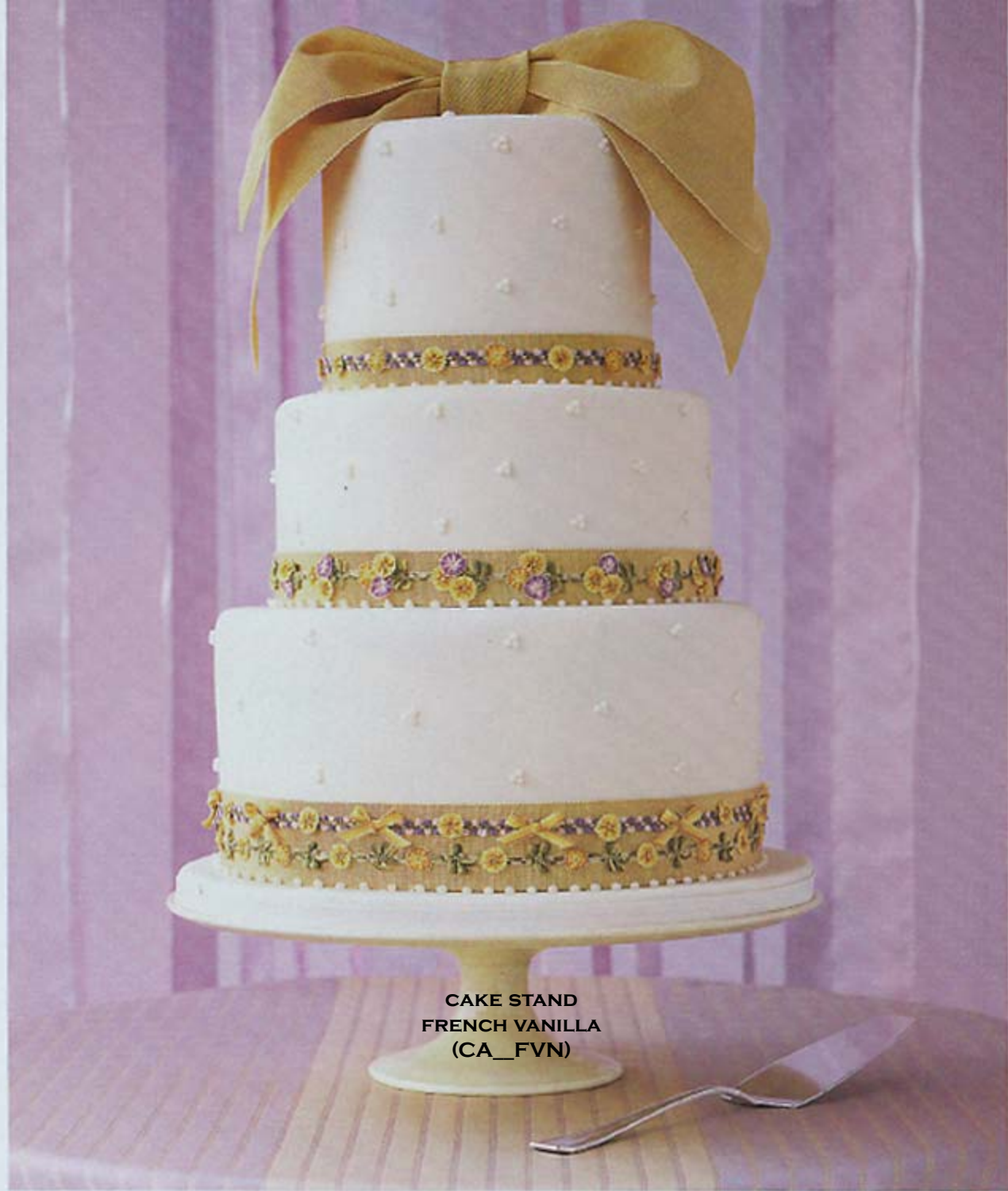
*easy cookie  
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## wrap the tiers of a cake in flowering ribbon trim

A petite wedding cake decorated with floral trim looks as *sweet* as it tastes. Ribbon florets are an economical alternative to sugar-paste blooms made by a baker, and the effect is fresh and charming. The creamy *ivory fondant* of this cake, by Confetti Cakes in New York City, is simply piped with clusters of royal-icing dots. The floral pattern varies from tier to tier: We used garlands of yellow ribbon flowers and purple-

and-white ribbon trim, then hot-glued on some additional *florets* and tiny yellow ribbon bows. The decorations are glued to *grosgrain ribbon* ( $\frac{1}{8}$  inch on top two tiers, 2 inches on bottom), which was cut to fit with a slight overlap and pinned at the back with pearl-head pins (make sure all pins are removed before slicing). More icing dots are added around the base of the ribbons. A grosgrain-ribbon bow tops the cake.

