

“My Favorite Cake of the Year”

Bakers get a lot of requests. Some cakes they make with a forced smile, and others they simply fall in love with. Here, three Northern California bakers share their favorite creations of the past year.



Wendy K. Yalom

◀ “My husband once gave me a chocolate box featuring a pattern of bold, abstract flowers outlined in gold, and I’ve held on to it, just waiting for the right occasion to use it as inspiration for a cake,” says Stephanie Masquelier of **Flours**, in San Francisco. “To my delight, I recently got to work with a couple who wanted the wedding cake to capture their natural, modern, sophisticated style. I based the design on my chocolate box, creating asymmetric, hand-sculpted sugar roses tipped with gold luster dust.”

▶ “This is one of my favorite designs, because it’s current—ethnic patterns have been popular lately in fashion and textiles—and yet traditional in its origin,” says Sonya Cho Hong of **Butterfly Cakes**, in Burlingame. “The bride, who is Indian, wanted the cake to be a subtle nod to her heritage. I used royal icing to hand-pipe a henna pattern onto rolled fondant. Even though it’s busy, the restrained use of color keeps the overall design classic and sophisticated.”



Wendy Maclaurin Richardson

◀ “I often have no idea how I’m going to do something when an idea is proposed, so part of the fun for me is the challenge of figuring it out,” says Edith Meyer of **Edith Meyer Wedding Cakes**, in Santa Cruz. “As for this design, sparkly fabric and angel wings served as motifs throughout the couple’s wedding. The cake I came up with is fairly simple—tiers covered in white chocolate and edible glitter. But I accented it with delicate, realistic-looking sugar ‘feathers,’ which were tricky to create—the process took a whole week. So seeing the final result was rewarding.”



Get to Know Kathy Goodman



The lofty goal of the rehearsal dinner is to foster inter-family mingling—but planning this party can often be overshadowed by the main event, as event planner Kathy Goodman learned

when she got married a few years ago. “Since our wedding was really about my style—girly, lots of pink—I wanted the rehearsal dinner to be a surprise tribute to my groom,” says Kathy. She was working in corporate events and marketing at the time, and thought planning would be a breeze. “But I quickly realized that if I wanted an unforgettable event, it was going to require lots of work on top of planning the wedding,” she says.

That’s when the idea for an event-planning business strictly devoted to rehearsal dinners began to form in Kathy’s mind—and last year she launched her company, **Well Rehearsed**. As a planner, she can be as involved as a bride needs her to be, executing every detail—from booking the venue to selecting the menu and establishing décor and invitation design concepts—or simply recommending vendors and offering creative suggestions. “I’ve worked directly with the couple, as well as with the parents of the groom, who are the traditional rehearsal dinner hosts,” says Kathy. “It’s great for them, since often they’re from out of town and don’t know where to start.”

Cost: From \$400; wellrehearsed.com



Kathy created AstroTurf table runners and carnation “footballs” for two USC fans.