Couture Cakes

With trends in cakes as there are in fashion, Sarah Lyon takes a look at what brides can expect from Couture Cakes this season

Katie Watts

Couture Cakes are inspired by the fashion houses of Paris A couture cake is individually designed to reflect a client's personality and style of wedding. Katie Watts needs only to meet and listen to her clients to identify a style that will suit them, choosing from classic and sophisticated to modern and funky. Continue your wedding theme through to your cake, incorporating edible 'pearls', Swarovski crystals, ruffles, sash or the lace pattern from your dress to be recreated in royal icing.

The attention to detail continues through to every last crumb. "My creations are as much about the taste as they are the design", claims Katie. "To bake each cake, we don't just use the finest quality ingredients, but produce many of them ourselves so that you are guaranteed complete traceability of natural ingredients from our conservation award-winning farm."

Eggs are taken from the farm's own free range chickens, organic wheat is harvested on the farm and then taken to Maud Foster Windmill, Boston to be milled, producing the flour for Katie's cakes. Sponges are sandwiched together with home grown, homemade strawberry jam whilst cakes are baked in the family's farmhouse Aga because Katie believes the Aga produces a moister cake that is unrivalled. All recipes are tested and developed to produce the most delightful flavours: Classic Vanilla Cake with Homemade Raspberry Jam; Indulgent Chocolate Truffle Cake; Luscious Lemon Drizzle Cake; Cappuccino Cake; Moist Carrot Cake; Sticky Banoffee Cake; Chocolate Fruit Cake; Fruit and Nut Cake.

Set in the heart of the Lincolnshire countryside Katie's Couture Cakes is based in a modern studio within a converted barn on the family farm. She uses her B.Sc. Hons. in Food and Nutrition combined with her experience as a pastry chef, and training from Dawn Blunden the Royal wedding cake designer to bring an exceptional taste and design to her own exclusive cake decorating venture.

Couture Cakes, Vine House Farm Studio, Deeping St Nicholas, South Lincolnshire PE11 3DG, Tel: Katie 07968 596912, www.couture-cakes.co.uk (visit web-site to watch 15 minute feature from Country Lives programme).

PHOTO: STEPHEN GORMLEY PHOTOGRAPHY

'Katie's ability to be totally individual and creative is what I loved about her work, along with her contagious smile and sense of humour'

Rose Brush Embroidery – Romantic intricate detailing

PHOTO: STEPHEN GORMLEY PHOTOGRAPHY

Swarovski Scatter Crystals are ideal for decorating your cake table, particularly if you have a white cake with crystal detailing – a much more sophisticated alternative to metallic confetti. There are 170 crystals in a selection of sizes for the cake table (£9.50), but you can also decorate every table at your reception with a much larger pack of 1440 medium crystals (£49).

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'Haute' Couture Cakes

Taking the finishing touches of cake design to another level

Pearls & Brooch – Opulent finishes

PHOTO: STEPHEN GORMLEY PHOTOGRAPHY

Shelley Prout of Apple of My Eye Design has created deliciously individual wedding and social stationery. Shelley believes that everyone should have access to a variety of design choices, as nobody should settle for one size fits all. *Contact Shelley at Apple of my Eye Design, Tel: 0845 3911965, www.appleofmyeyedesign.co.uk*

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Sash – A classic finish