

IVORY *towers*

WHO SAYS AN ALL-WHITE *wedding cake* IS BORING?
FIVE OF THE HUB'S BEST *pastry chefs* CRAFT
CONFECTIONS THAT ARE ALMOST TOO PRETTY TO SLICE.

PHOTOGRAPHS BY *hornick/riulin* STYLING BY *joji goto/ennis*



FOUR SEASONS EXECUTIVE pastry chef Tim Fonseca took cues from modern Japanese architecture when imagining this carefully balanced, cubist-style cake. Thin geometric piping and blocks of molded white chocolate accentuate the spare buttercream squares, while sprigs of white dendrobium orchids echo the Asian theme.

\$15 per slice, 617-338-4400, fourseasons.com/boston.





A RUFFLED PRISCILLA OF BOSTON GOWN inspired the elaborate “fabric” details on Natick-based baker Linda Brudz’s fondant-covered dessert. A hint of shimmery pearl dust highlights the second and top tiers’ pleats.

\$8 per slice, Sweet Alternatives, 617-820-7670, sweet-alternatives.com.



TRUE TO HIS TRADITIONAL European roots, Saugus pastry chef Jörg Amsler executed a masterfully piped garland design using royal icing on white fondant. The cake topper features miniature white calla lilies.

\$9–10 per slice, Truly Jörg’s Patisserie, 781-231-5888, trulyjorgs.com.

BOSTON CUPCAKE BOUTIQUE
Sweet proves its talent isn't
limited to single-serving
desserts. Cake decorator
Emily Bao's three-tiered
creation combines candy
flowers, stamped fondant,
and piped white icing.

*\$4 per slice, Sweet, 617-247-
2253, sweetcupcakes.com.*



THIS PERKY, LIGHTEARTED
design is Brookline pastry
chef Ellen Bartlett's ode
to the modern bride. A
smattering of small flow-
ers keeps the look classic,
while the big-petaled pat-
tern pushes the envelope.

*\$10 per slice, Cakes to
Remember, 617-738-8508,
cakestoremember.biz.*