

# Floral Icing For Your Wedding Cake

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Who said that you can decorate your marriage cake with cherries and chocolate dressings alone? You can give a floral topping to your marriage cake as well with the help of fresh wedding flowers. Adding marriage flowers to your marriage cake won't just rev up the plain old idea of a wedding of a wedding cake, but it'll also add a touch of freshness to it.

While you may use fresh flowers for your wedding cake, not all flowers are excellent for this reason. There are some flowers that are deadly and shouldn't be used at any cost. Some such flowers are cala lily, tulip, and hydrangea. Check if the flower of your choosing is edible or not before putting in on the wedding cake.

Flowers for the floral icing of the wedding cake may be employed in various forms. You can go in for the fresh form or can always choose the sweetened forms of flowers. Many bakeries use flowers dipped in crystallized sugar. This is followed by allowing the sugar to freeze. The sweetened and frozen petals are then put in the wedding cake. You can use flowers in any of the strategies that suits your liking.

You've got to be careful about which flowers you choose for the wedding cake. The flowers that you choose should match with the flavor and the color of the cake. If you are employing a white wedding cake, then go in for fresh flowers in vibrant hues such as roses, lilies, gerbera, daisies and the like. On the other hand, if you have a rich chocolate cake, white blooms like Amaryllis and Allium work the best. Besides, you also must make sure that the wedding flowers for the cake match the overall theme of the marriage.

Use of fresh marriage flowers for decorating the marriage cake is a particularly unique and creative concept in itself. However, to this creative idea you can add your own set of findings too. You need not use a plain marriage cake finished with flowers. You can use floral icing in form of tires for the cake. You can also try a crescent formed spray of flowers that hang loosely from top to bottom of the marriage cake. If you are not willing to overdo the icing; stick to the basics. You can place loose fresh flowers on cake or can put them well in cake's corner.

If you suspect just flowers are not up to the trick, you can have some leaves on it as well. Make sure that leaves do not have inedible residue or any spike. Rose leaves are a negative for example!

Floral icing on the wedding cake adds on a touch of freshness and also tingle your taste receptors. In addition to this, it also makes the marriage cake more visually pleasing.

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