



ABOVE: This beautiful three-tiered round cake featured a raspberry and chocolate ganache filling and buttercream icing with an overlay of fondant. Other fillings available are: Raspberry, Chocolate Ganache, Lemon, Cherry, Strawberry, Apricot, Blueberry, Banana, Apple, Custard, Fudge, Mocha, Whipped Cream, Butter Cream. Fillings can be combined. Designed by Kristin Stagg of Kristin's Konfections. Photos by Tia Owens-Powers.

## Let Them Eat Cake!

LOCAL BAKERIES CUSTOM DESIGN CREATIVE CAKES AND MORE

By Patricia Ellyn Powell  
For Signature

For a sweet tooth can have the ultimate wedding cake and gourmet groom's cake without traveling to *Charm City Cakes* in Baltimore, Maryland, where Alexandrian Barbara Provosty's granddaughter and Food Network's *Ace of Cakes* designer, Katherine Hill, bakes stunning cakes.

Bart and Kristin Stagg of Kristin's Konfections feature one of the most beautiful cakes imaginable at their web site, [www.kristinskonfections.com](http://www.kristinskonfections.com). "We have made the perfect marriage of art and taste," Bart brags. The old adage is to have the cake and eat it, too. But with some wedding cakes, that cannot do! The proof in the pudding requires a cake to taste as good as it looks. "With care and creativity, Kristin's delicately blends artistic and linear concepts into beautiful and delicious cakes." Kristin's offers a fresh flair and prices that are in keeping with the standard.

Kristin's Konfections will help you design the cake, which is baked fresh. There are no pre-made or frozen cakes. Bart says he, "hopes to fill the gap in Alexandria with ornate and elaborate specialty cakes and custom designed wedding cakes that feature artistic fondant work." The couple offers non-traditional cakes that other bakeries do not offer. A recent groom's cake featured at the website shows an artistic cake prepared for the wedding of Dr. and Mrs. Tommy Granger. This Marksville wedding featured a red velvet possum groom's cake at the Red River Grill reception.

Mark and Rhonda Atwood offer 32 years of expertise at their MacArthur Drive bakery, Atwood's. No workers are allowed to smoke at all, to avoid contamination. Brides should make appointments and bring the budget. However, an e-z payment plan can be accessed. There are many cakes and fillings to choose from, including baskets, a sculpted 3-D cake and an Italian Crème or chocolate lover's cake for the groom.

Atwood's boasts two master bakers and four nationally certified cake decorators who participate in ongoing training. All the wedding cakes are custom designed. The cakes are priced according to the number of servings. Their best seller features the traditional southern butter cream frosting on almond butter cake. In addition to favored flavored icings, European rolled fondant is available.

Harlowe's Bakery of Pineville invites brides to come take a look at three photo books that feature their handmade creative cakes with icing. Three certifications and eleven years of experience make Sharon Vandeveld the expert that she is. "Some of the superstores ship in frozen cakes. Others use computer scanning for images. Here at Harlowe's, we bake everything fresh and hand draw your design." Though no fondant is used, the creative offerings are immense, featuring groom's cakes that appear to be tacos, pizzas, hamburgers and hot dogs.

However it is handled, the pièce de résistance of every wedding is the cake. The panache of the ganache lingers long after the thrill is gone. After all, it's a piece of cake!