



**Free Cooking Class
with Alexandra**
NOW ON MONDAYS
at 10:00 AM

JAWAD
Supermarket

The Jawad Dome, Barbar. Tel: 17691010



Printed Wedding Cakes

The latest trend to hit this season is the concept of 'printed' wedding cakes. Any design that you want, whether a quote, song lyrics, wedding invitation, the couple's initials or images, can all be hand painted on the fondant covered cake giving it an illusion of being printed.

Lace Cake

Think romance, think delicate and think lace. Lace inspired cakes have always been a favourite but they are returning with the edible lace cakes. The lace cakes take the traditional plain cake to a whole new level where the designs of the lace could even match the wedding outfit.



Metallic Cakes

Everyone loves a little bling and when it comes to a wedding, bling is in. Yes, Metallic cakes are the latest trends in the market with cakes being made in the traditional Gold, White, Silver, Copper, Rust and many more. They are being incorporated along with classic designs, flowers or even sequins and gold lace.



The 'Toppers' Cake

Well, it's not a cake made specially for someone who has topped an exam. It's a cake with cute little toppings which can be in the form of some figurines, a monogram of the wedding, small miniatures of the newlyweds or even for that matter the recreation of a special moment in the couple's journey.

Motif Cake

The latest trend to hit the market in this context is the 'henna inspired' cake, which often carries the most intricate and complex designs, often the same henna design that is on the bride's hand. The next in series are cakes in all shapes and sizes ranging from a 'saree draped' cake with traditional motifs made in edible gold, to the 'peacock motif' cakes and even cakes in the shape of the Matkas, dhols, elephants and more. Now, that's called creativity! (TOI)

Can't stop drooling over the latest wedding cakes

We can't stop drooling over these latest wedding cakes. Wedding cakes are supposed to bring luck and happiness to the newlyweds. Though we have borrowed the concept from the West, quite characteristically, Weddings in the region have taken this trend to the next level with innovation and grandeur. So, what are the latest trends in the wedding cakes of 2017?

RECIPES

Chocolate Ricotta Muffins

Ingredients

- ▶▶ 1/2 cup and 2 tablespoons unsweetened cocoa powder
- ▶▶ 2 tablespoons ground flaxseed
- ▶▶ 2 teaspoons baking powder
- ▶▶ 1 teaspoon baking soda
- ▶▶ 1/4 teaspoon salt
- ▶▶ 2 large eggs
- ▶▶ 6 tablespoons almond butter
- ▶▶ 6 tablespoons honey
- ▶▶ 2 teaspoons vanilla extract
- ▶▶ 3/4 cup ricotta cheese (regular or light)

Method

Step 1 Preheat your oven to 350°F and prepare a muffin pan by lining the cavities with parchment paper liners. Set aside.

Step 2 Add all of the ingredients except for the ricotta to a high-speed blender, and process on high for about 30-40 seconds or until the batter becomes smooth and creamy. Periodically stop and scrape down the sides of your blender, as necessary. Finally, fold in the ricotta by hand.

Step 3 Spoon the batter into the prepared muffin cups, filling each one about 3/4 of the way full.

Step 4 Bake for 21-23 minutes, until a toothpick inserted into the center comes out clean. Allow the muffins to cool in the pan for 10 minutes before transferring them to a wire rack to cool completely. As soon as they've cooled, transfer them to an airtight container and store them at room temperature for up to 5 days, or freeze for up to 3 months.
(foodrepublic)

