

Beautiful Wedding Cakes on a Budget

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Wedding cakes can cost a fortune. Even a simple, single tier mud cake can cost upwards of \$500, so finding a wedding cake you love, that also fits within your budget isn't easy. Here are some ideas that may give you the cake of your dreams (your Cheapskates wedding dreams that is!).

1. Make the cakes yourself. Find a good recipe, have a couple of practice runs to get the recipe right, and then hire the tins (around \$15 each, and you'll get your deposit back when you return them) and halve the cost of your wedding cake.
2. If you aren't a baker, consider buying undecorated sheet cake from a bakery and then having it cut to shape and decorated.
3. Decorate a simple white cake with fresh wedding flowers. One pretty idea is to use sugared sprigs of the wedding flowers under sherry glasses. The glasses then act as the columns to support the other tiers.
4. Offer other dessert options in addition to cake. Some guests would rather have a cookie.
5. Have a smaller fancy cake for photos and keeping, along with several sheet cakes for cutting and eating.
6. Cupcakes have become popular. Have a smaller wedding cake, plus lots of cupcakes.
7. Order less cake than the number of guests. Not everyone will have a piece of cake.
8. The teacher or one of the better students of a cake decorating class can be a cost-effective solution to having a bakery decorate your cake.
9. Consider having the lower level of the cake not being a cake at all!
10. A Styrofoam lower layer will save money, and no one will ever know the difference.
11. Choose a less expensive type of icing.
12. Don't get your cake from the venue; they're probably just going to get someone else to make it for you anyway and add a fee.
13. Tiered cakes are more expensive than single layer cakes.
14. Consider having multiple single layer cakes.
15. Decorate your own cake with beautiful, edible decorations from a bakery supply store.
16. Limit the number of flavours in the cake — no one will notice.