



PATRICIA ARRIBALZAGA
CAKES HAUTE COUTURE

The Bakery

BY MARILYN LAZER

Ever see a sweet so breathtaking it was almost too beautiful to eat – but you determinedly devoured it anyway? That barely hints at the reaction elicited by the edible works of art introduced on the following pages.

The masters behind them are currently located in Spain and London. So unfortunately, these fondant fancies and flavours are not yet available in Canada. However, as with any inventor or creative genius, we look to these ground-breaking artists for inspiration and a preview of great things to come...



TABLE DE COUTURE BY CAKES HAUTE COUTURE IS ANOTHER FINEST PHOTOS WITH THANKS TO: THE NEW YORK CITY REGIONAL OFFICE OF THE FBI FOR THE FBI CENTRE FOR THE COPPER LAUREL WEDDING MAKEUP.COM

110



CAKES HAUTE COUTURE
ENGLISH GARDENS PINK CAKES
CHERRY CUPCAKES TOPPED WITH
FONDANT ICING AND DECORATED
WITH SUGAR ROSES AND BUTTERFLIES

124



How to explain irresistible appeal of cupcakes? After all you could just slice the right amount of any cake to get your fix of sugar or whatever comfort you're craving.

But the craving has grown into a veritable craze where the miniature desserts not only make their way into classroom celebrations by the bucket, but also adorn the most sophisticated of sweet tables. We've moved from chocolate and vanilla to red velvet and ginger. We've upgraded from icing and sprinkles to marzipan and edible flowers. Cupcakes are capped with not just a colour scheme, but with reproductions of favourite photos.

There are lineups at Magnolia Bakery in New York and lines hanging out at the Yarn Club in Basel, Switzerland – all to wrap anxious fingers around the little baking cup that baked good.

It is like stepping back in time to when we were in grade school and still looked forward to birthday? Or is it today's insatiable indulgence, tooth-rotting and calorie-wad? The indulging and devouring a treat we can't pay for without a credit card and not expire forever at the gym.

As I'm not contacting a social-psychotherapist, I'll conclude as follows: If you haven't snatched the handbag yet – go on and see for yourself!

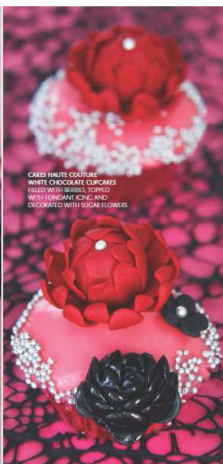
CAKES HAUTE COUTURE
BY VALERIE PERCINO
AND BAKERY CUPCAKES
TOPPED WITH A LILY HEART

125



CAKES HAUTE COUTURE
SPANISH ROSES
CHERRY CUPCAKES WITH A HEART OF
FRESH PEACHES COMBED WITH
TERRIBLE FONDANT AND
DECORATED WITH SUGAR ROSES

126



CAKES HAUTE COUTURE
WHITE CHOCOLATE CUPCAKES
WITH FONDANT ICING AND
DECORATED WITH SUGAR FLOWERS



CAKES HAUTE COUTURE
JEWEL FLOWER CUPCAKES
WITH FONDANT ICING AND
DECORATED WITH SUGAR FLOWERS
AND SUGAR BEES

127