



Bonus points if you
understand this reference!

LET THEM EAT CAKE

A Pando Presentation with Annabelle

CAKE, ANYONE?

- How many of you like cake?
- Any of you like baking cake?
- Have any of you attended a wedding?
 - Have any of you gone to a wedding without cake?



QUESTION: WHERE WERE THE FIRST WEDDING CAKES?

- *Answer:* Ancient Rome!
- Guests of the weddings would crumble wheat or barley cakes over the couple for good luck
- The couple would eat some crumbs together



WARNING

**Please don't try
this at the next
wedding you go
to!!**

ing cake" tradition went

throw the cakes at the



MORE CAKES
THROUGH THE
(MIDDLE) AGES



- couples had to try to kiss over a stack of spiced buns.
- Sign of a good marriage to come if the pile didn't fall over

MIDDLE AGES CONTINUED: "BRIDE PYE"

- 1685
- "pastry crust filled an assortment of oysters, lamb testicles, throat, rooster comb, and pine kernels" ([History of Wedding Cakes](#))
- Eating a slice = a happy life for the couple
- Sometimes a ring was hidden in one of the slices and whichever guest had it would marry next according to legend

MODERN WEDDING CAKES (≈ 18TH CENTURY)



- Anyone know why wedding cakes are usually covered with white icing?
 - Hint! White sugar used to be really expensive a couple centuries ago!
 - Answer: White cakes were signs of wealth. Also the white color was meant to show purity (same for why wedding dresses are usually white)
- Wedding cakes became more and more popular
- Fun fact! One type of white icing, royal icing, was first used in Queen Victoria's wedding which is where it got its name

TRIVIA!

- How much did the world's most expensive wedding cake cost?
 - 52 million dollars! It was covered with 4,000 diamonds!
- How tall was the world's biggest wedding cake? How much did it weigh?
 - 17 feet tall and 15,032 pounds!





GENERAL PROCESS

1. Planning theme, flavors, size, and look
 2. Making or getting decorations like sugar flowers or bows
 3. Making cake fillings and icing
 4. Within the week of the wedding, bakers make the cake
 1. Can be hundreds of pounds!!!
 5. Ice the cakes
 6. Stack and assemble
- If you're interested, here's a great video on this:
<https://www.youtube.com/watch?v=6af8Sqzn5YM>





ACTIVITY: DESIGN A WEDDING CAKE!

Think about what flavors you want your cake to be

How big is it?

What color do you want it to be? (it doesn't have to be white)

What kinds of decorations do you want?

DECORATING EXAMPLES



IF YOU WANT TO KNOW MORE...

- <https://www.rd.com/food/fun/history-of-wedding-cakes/>
- <https://www.insider.com/wedding-cakes-over-the-years-2017-3>
- <https://www.foodnetwork.ca/fun-with-food/blog/secret-history-of-wedding-cakes/>
- <https://www.pbs.org/empires/romans/empire/weddings.html>
- https://www.guinnessworldrecords.com/search?term=wedding%20cake&page=1&type=record&max=50&partial=_Results&
- <https://www.allculinaryschools.com/articles/wedding-cake-design/>
- <https://www.marthastewartweddings.com/640896/how-wedding-cakes-are-made>
- <https://www.youtube.com/watch?v=6af8Sqzn5YM>