

Wedding cake trends seem to always be changing and becoming more and more unique. While some people opt for other desserts such as ice cream or pies, “naked cakes” are going to be a big hit for upcoming weddings.

“Naked cakes” forgo an outer layer of buttercream or fondant. This traditional wedding cake alternative gives the cake a more organic and natural feel. To make these cakes even more interesting, have contrasting layers of your favorite flavors, such as different layers of red velvet, vanilla, and lemon cake.

