

Chicago

A New What-You-Need
Where-You-Need-It
WEDDING

*Cakes & Menus***N**ew Baker We Love! All About Flavor

Fans of Sarah's Pastries and Candies on Oak Street know that Sarah Levy is a master with a Kitchen-Aid mixer. She's famous for her devilishly delicious black and white cupcakes and assortment of sinfully sweet gourmet chocolate candies.

Up next: custom wedding cakes. She started making them last year to rave reviews. "Just the other day a client came into the store and gave me a hug!" recalls Levy. "She said she was so happy about the wedding cake we made for her that she just had to come in and tell me herself."

And more gushy feedback can't be far off, thanks to Levy's use of high-quality ingredients to achieve the best taste possible. "To me, it's the most important part," she says. For the mouth-watering combination of pecan cake with caramel crème brûlée filling, for example, Levy says, "We roast fresh pecans, then grind them to give the cake batter a true pecan flavor instead of an artificial one. The filling is made with Madagascar vanilla beans and the caramel is made in the bakery as opposed to store-bought caramel-flavored syrup."

Meanwhile, the actual cake designs are no less carefully executed. For a springtime wedding, Levy covered each cake layer in pink fondant, adorning the edges with ribbon, sugar paste flowers, and a few gold dragées (right). For the top and base of the cake, fresh flowers and crystals were added for a whimsical touch. Cost: \$7 a slice.



Sarah's Pastries & Candies
11 E. Oak St.
312-664-6223, sarahscandies.com

