

Divine Designs

Once upon a time, in the 1400s, Swiss and German bakers began making confections inside intricately carved wooden molds. Today, there are hundreds of wedding-ready motifs that can fit any season, color palette, or personality. On these pages, we put the classic casts to work to create fantastic favors and dress up desserts. The results are anything but cookie-cutter.

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The detailed carvings are amazing alone, but your caterer can elevate them even more by painting the details with luster dust or gel food coloring.



For a fetching favor, tuck these sugar, raspberry, and mint-chocolate cookies into glassine bags, keeping the pretty prints visible.



Vancouver-based Butter Baked Goods topped their marshmallow-mint sandwich (far left) and coconut-cherry bar with springerle trim (from \$5 each, www.butterbakedgoods.com). Love the look? See if your local pastry shop will embellish its specialties with a favorite mold (shop SpringerleJoy.com for hundreds of designs).

Winter Wonder

Come cooler weather, bring on the starry skies, angelic choirs, and majestic evergreens. These iconic motifs are tailor-made for a wintry wedding and can decorate a variety of confections. For the peppermint-buttercream-filled cake (opposite), we imprinted fondant frosting with a snowflake-embossed rolling pin. Then, royal icing was used to attach fondant cookies, cast from molds of snowflakes and the season's zodiac symbols, onto each tier. For our basic springerle cookie recipe, see *The Workbook*.

THE DETAILS: All molds from springerlejoy.com, unless otherwise noted. **Snowflake rolling pin**, \$29, algiscrafts.etsy.com. **Christmas tree mold** (cut from "Santa With Bag" mold), \$36, fancyflours.com.

Serve tea cakes (topped with fondant cookies for extra panache), like these from Dragonfly Cakes in Sausalito, California, with coffee and—you guessed it—tea (from \$5.50 each, dragonflycakes.com).



Take the molds literally (images of violets top our violet-scented cake, opposite), or choose flavors you love that jive with your color scheme: We used rose extract for the pink goodies; Key lime for the green; and lemon for the yellow. Together, they add up to a spread that packs a pastel punch.

Spring Awakening

April showers bring May flowers, such as tulips and forget-me-nots, which appear on the springerles atop these sweets-table treats. When dreaming up your cake, also think about the buds that are meaningful to you, like those in your bouquet or the first ones he gave you. Our orange-chiffon confection with mascarpone filling (opposite) is adorned with birds, bunnies, and blossoms, including that wedding favorite, lilies of the valley, a symbol of purity and happiness.



Summer Romance

Sun-drenched afternoons, a salty, seaside breeze—there's a reason the warmest season is fancy-free. Show off the fruits of your (planning) labor with cakes that celebrate your theme at each table. Attendees will be thrilled to bug out, set sail, or be berry merry.

THE DETAILS: Pineapple mold, \$32, and bee mold, \$21.50, fancyflours.com.

Place individual cakes on each plate, or set a larger one in the center of the table for guests to share.

A single cookie on top of the smaller confections also acts as a topper. For the larger, table-size cake, multiple cookies were placed around the tier's edge so that, once cut, each slice had its own little ladybug (left).

If your party is outside, opt for hardy fondant frosting. It would be a buzzkill if the bee-adorned orange cake with chocolate buttercream (below) melted in the heat.





Brooklyn-based One Girl Cookies stuck baked springerles on brownie bars with dulce de leche frosting (from \$6 each, onegirlcookies.com). Hazelnut bars or shortbread would also make a delicious base.



A cornucopia, symbolizing plenty, marks this small tartlet from New York City's Once Upon a Tart and cues the loads of flavor in store: pumpkin, cinnamon, and gingersnap (\$12 each, onceuponatart.com).



Fall Harvest

If you're throwing a wedding after Labor Day but before the holidays, showcase molds displaying autumn's bounty (think pomegranates and mushrooms) on your dessert spread. Wheat, vines, and acorns make an appearance in the treats on our four-tiered stunner (opposite), but cute critters, such as the gathering squirrels above, are delightful toppers, too. Both the cookies and the frosting are marzipan, which comes by its warm beige color naturally. The seasonal flavors inside the tiers—spice cake with brown-sugar buttercream—guarantee that the confection tastes as good as it looks.



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