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bowed over

Looking for cake inspiration beyond flowers?

We turned to N.Y.C. cake designer **Ron Ben-Israel** for his edible takes on tying the knot

YUM!
You can
eat everything
on these
cakes!

WRITTEN BY STEPHANIE DAVILA
PHOTOGRAPHED BY VICTOR SCHRAGER
STYLING BY LYNN BUTLER BELING

MODERN MOOD

This square cake enveloped in crisscrossed grosgrain ribbon is perfect for the country club set.



EXPERT TIP

Ron Ben-Israel, who has baked for Elton John, Uma Thurman and Vanessa Williams, recommends asking your pastry chef to design a cake stand specifically for your confection. It will become "an integral part of the cake," he says, instead of appearing as an afterthought.

SUPREME SOPHISTICATED

Holly Golightly would love this three-tiered confection adorned with Tiffany-blue fondant bows and silver buckles painted in silver.

EXPERT TIP

A bride's gown choice says a lot about her style. "I love borrowing elements of the dress, such as a satin sash, to personalize the cake," says Ben-Israel. ▾

More cakes
from Ron Ben-Israel.
Visit InStyleWeddings.com

GARDEN GLAMOUR

The detailed pattern in this ribbon is complemented by groupings of ranunculus—perfect for the bride who can't fully part with flowers.



EXPERT TIP

"For a more contemporary look, stick with a singular flower and color theme on the cake," advises Ben-Israel.

REGAL ROMANCE

This Marie Antoinette-inspired treat mimics French silk ombré ribbon, complete with a fondant cameo.



EXPERT TIP

"I enjoy incorporating heirloom jewelry, such as sentimental earrings, bracelets and necklaces, into a design," says Ben-Israel. "They become edible variations on the original items, made out of sugar and cake." ■