

Sweet-Natured

Summer cakes take their cue from the bounty of blossoms in Charleston's gorgeous gardens

Confederate Jasmine

Details:

White chocolate cake layered with white chocolate mousse blended with raspberry purée, iced in vanilla almond buttercream, and covered in vanilla fondant. Wrapped in vines and handmade sugar flowers.

Serves: 45 (\$405)

Designer: Ashley Bakery



All Wrapped Up

Repeat the look of this cake and don a wreath of Confederate Jasmine in your hair, or have your flower girls follow suit.

ABOUT CONFEDERATE JASMINE

Confederate jasmine has been a Southern staple since it was imported from Asia centuries ago. Perhaps that's because the hardy vine is such a good climber and thus perfectly suited to adorn the region's porch columns and outdoor trellises. When it blooms April through May, piazzas far and wide are filled with a heady fragrance that's synonymous with budding romance. Add that the vine is an evergreen, ever-thriving plant—a good symbol for a wedding—and Confederate jasmine makes an obvious choice for a Lowcountry wedding accoutrement. One word of warning: the cut vines hold a viscous, milky sap, so wear protective clothing when handling.