

Daily Buzz- Prettiest Cakes Ever

Written by Claire Perkins

Wednesday, 12 August 2009 08:07 - Last Updated Wednesday, 12 August 2009 08:47

Prettiest. Cakes. Ever.



We consider ourselves to be cake connoisseurs, and we have never seen such pretty little confections!

Becky Whately, Pastry Chef and Bakery Manager of **The Kitchen** in Scottsdale, has an incredible selection of cakes to entice those of us who visit The Kitchen for lunch every day. Our jaws dropped the first time we saw the glittering display. The only thing stopping us from buying one is we'd have to eat the whole thing on our lunch break. A few of our faves:

- **The Holly GoLightly** (pictured) is a moist white cake with white chocolate icing. It's garnished with pink icing, blackberries, edible glitter and black polka dot ribbon. We are so buying this for our friend's engagement party.
- **The Queen Bee** is a spicy (but not too spicy) carrot cake with raisins and layers of cream cheese frosting. It's garnished with white frosting, white chocolate curls and orange chocolate accents.
- **The Verbena Bridge** is a smooth dark chocolate glaze over chocolate cake layers and dutch cocoa chocolate frosting. It's garnished with chocolate accents and gold dust.
- **The K. Markoff** is Raspberry Mousse with white cake layers, studded with fresh raspberries and raspberry marmalade. It's garnished with incredible sugared ladyfingers, red ribbon and fresh fruit.

Best of all, these masterpieces won't break the bank! You can complete a baby or bridal shower or anniversary with one of these beauties for **between \$23 and \$44**, and all are available in six and eight-inch sizes. Whately offers additional options, like fondant accents and additional decorative options at an extra fee.



Watch out, Tammie Coe!

The Kitchen is located at 8977 N. Scottsdale Road in the Shops at Gainey Village.