



YONNIE KOCHLANY, CAKE DESIGNER AND AWARD-WINNING SUGAR artist, created the confectionary piece de resistance for his daughter's recent wedding celebration. Most of his customers at Aventura's Gallery of Cakes will order something far less elaborate, but Kochlany encourages every couple to be creative.

"Whatever people ask me for I can make," says Kochlany, whose talents include blowing sugar, using the same method as Italian glass blowers; air-brushing images on top of cakes, and creating lifelike figurines out of sugar. He has decorated cakes with sugar peacocks, seashells, bouquets of sugar flowers, and made cakes in the shape of suitcases and wrapped gifts. Popular among his customers is his garden design — an elegant spread of cakes placed on platforms across the table rather than piled into layers. Kochlany creates a new line of wedding cakes each year for brides to choose from, or just use for inspiration. "A lot of our customers want something special, but we would never send away a simple two-hundred-dollar cake," Kochlany says. "Every cake should be a work of art."

Lucila Jimenez, a nationally renowned baker and cake decorator whose cakes have been rated number one by TV chef David Rosegarten, also takes great pride in her creations' beauty and style. At Sweet Art by Lucila, with four locations in South Florida, brides can seek inspiration in Lucila's gallery