

Wedding cake to die for

By Kelli Kennedy
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During the week he throws on his tool belt and hard-hat for his job as a construction superintendent, but on weekends Wilt Stallings is known as the “Cake Man.”

On Saturday afternoon, Stallings sliced layer after layer of decadent wedding cakes and entertained couples with his humorous stories.

“Susie’s always been a good baker, but I married her because she looks good in a bathing suit,” Wilt says with a twinkle in his eye.

In the corner of the store, his wife and founder of Susie Scrumptious, sits at her desk answering phone calls and taking orders. After 15 years in the business, her cakes have garnered a national reputation. Stacked on top of her desk are dozens of photo albums detailing cakes in the shape of everything from The Wheel of Fortune to a life-size Oreo cookie, which the Nabisco company ordered to celebrate their 85th birthday.

And then there are the wedding cakes – tall tiers with columns, cascades of fresh and sugar flowers in a variety of different designs. But it’s the flavors that really make Susie’s cakes stand out.

Her creations are offered in 20 flavors that range from the traditional - Almond, Banana and Cinnamon, to the exotic – Grand Marnier, Linzertorte, and Chocolate Kahlua. Included in her repertoire of flavors is her signature Key Lime cake. To make her homemade cakes even more sinful, Susie’s cake fillings – dark chocolate hazelnut truffles,



Susie's daughter and business partner Chantelle designed her own wedding cake.

Susie and husband Wilt

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chocolate cream ganache, french apple and amaretto cream custard.

“My motto is-if I wouldn’t put it in my own mouth, I won’t sell it,” said Susie.

Every week Susie, and her daughter and business partner, Chantelle, buy the freshest ingredients to bake each cake from scratch. Every Saturday Wilt helps the business by running their free cake sample booth at Field of Flowers and occasionally at Bloomindaes in Town Center Mall.

This weekend, our reality wedding couple, Travis Brown and Corrine Shanley, were on hand to sample that scrumptious cakes that would be served at their wedding. After tasting several of the cakes, the couple chose the

Liznertorte – an almond, cinnamon cake with a raspberry jam filling that is simply delicious. A perfect choice for a morning wedding, according to Susie.

With only three weeks left before their wedding, the couple flipped through Susie’s massive selection looking for a design to fit their style. When Shanley saw the cake Susie’s daughter designed for her own wedding, she was stunned.

“This is the one. This is gorgeous,” Shanley said of the five-tiered ivory cake with elegant etching and large roses. The impressive cake also sits atop a large silver antique box, which Brown said fits perfectly with the old-world theme of their wedding.

The cake is one of her signatures, said the gourmet baker

who left the corporate world 15-years ago.

“Baking has always been like therapy for me,” said Susie, who says working with her family is also a priceless experience. “We laugh, we cry, we scream, but for better or worse we’re always a family and it’s much better working with people you love than in the cold corporate world.”

Susie’s knack for baking took off 15-years ago after she took a cake decorating class because “her cakes always tasted great, but they didn’t look good,” joked her husband. It wasn’t long before Susie was teaching the class and coming up with her own unique designs. Now she has a book full of thank-you letters from satisfied clients.

Sean and Denise Alveshire said guests at their wedding couldn’t stop talking about the Cinderella themed cake Susie created for them.

“Our cake was a magnificent castle! It was absolutely stunning and tasted delicious. Our jaws dropped when we saw that it far exceeded our expectations,” said Denise. “It has now been over a year since our wedding and our family and friends still comment about the cake.”

The wedding cake ranges from \$3-\$15 a person depending on the size and style, said Susie. She also has an impressive selection of cakes for birthdays, baby showers and just about any other occasion. And she’s always busy in the kitchen creating new recipes.

When asked if she ever gets tired of baking, Susie shakes her head.

“I love it.”