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BRIDES TURN THEIR BACK ON TRADITION AND CHOOSE CHEESE OVER CAKE

Brides-to-be are breaking away from the norm and opting for a savoury cheese wedding cake instead of the traditional tiered cake.

In a recent survey conducted by Original Dutch Edam cheese, 53% of potential brides said that they would prefer to add a quirky twist to their wedding meal and cut into a tiered cheese selection instead of the traditional fruit cake.

Coming in second was the traditional three tiered cake at 25%, followed by the trendy cupcake option at 17%, with 6% saying they would serve a doughnut wedding cake at their reception.

A spokesperson for Dutch Edam Wedge and ball said: “We weren’t surprised that a cheese wedding cake topped the survey. There are many people that don’t have a sweet tooth and prefer to end their meal with a delicious selection of cheese and crackers. Original Dutch Edam would be perfect for a cheese wedding cake, as its mild taste will appeal even to children, while its red wax will add a touch of colour to the celebrations.”

To view the entire collection of Original Dutch Edam cheese, or try one of their tasty recipes go to www.edammade.co.uk

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