

# 2015 Baking & Decorating Trends

The Wilton Test Kitchen and Decorating Room named the 2015 Top 10 Baking and Decorating Trends. Take a look at what you'll be seeing and savoring this year.



## 1 Marvelous Merveilleux

Un petit treat, aka the Marvelous Merveilleux, is a trendy treat that is popular in French and Belgian pastry shops, and it's making its way to America. Merveilleux (pronounced mahr-vee-ooo) means marvelous in French. When you combine light and airy meringue cookies, layered with whipped cream filling and ringed in decadent toppings, like chocolate shavings, caramelized hazelnuts or colorful sprinkles—the end result is quite marvelous.

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## 2 Middle Eastern & N. African Flavors

Inspired by the aromatic flavors of a spice market, Middle Eastern and North African spices are becoming an increasingly popular ingredient in baking and other sweet treat making. International ingredients, like harissa, zaatar and Aleppo peppers, introduce complex flavor profiles that pair well with dark chocolate, creamy custard and many sweet treats.



## 3 Smoke Meets Sweet

Deep, smoky flavor has been big in the culinary world for a while, and in 2015, it moves onto the dessert plate. The match made in heaven introduces woody notes of smoke infused-flavor, adding decadent depth to the dessert menu. Rich, smooth smoked flavor pairs well with almost any sweet treat. Add a dash of smoked sugar or smoked cinnamon for a hint of wood fire flavor. Or, opt for unmistakable flavor using ingredients, like smoked coconut, smoke roasted apples and whiskey dripping with smoky notes.



## 4 Dessert Mash Ups & Remixes

We're serving up classic treats with a twist. Familiar favorites are taking on ultra-indulgent new forms. Cake flavors merge into cookies, cookies into pies, pies into ice creams... and the list goes on. From banana walnut French toast cupcakes to red velvet cookies and pecan pie cheese cake, there's no telling what we'll come up with next.



## 5 Fruitful Possibilities

Produce sections are piled high with an ever-expanding selection of fruit. Heirloom apples, like Orange Pippin and Pitmaston Pineapple, are being sold alongside newer varieties, like Pink Lady. Each type boasts its own signature flavor, texture, fragrance and color. This fruit expansion continues beyond apples with special varieties of mandarin oranges, grapefruits and even kiwi fruit.



## 6 Geometric Sugar Art

Bold geometric patterns are taking shape in sweet new ways. Geometric sugar art exemplifies the grace and beauty of crisp clean lines and simple shapes. Mix-and-match sugar art shapes to decorate cakes and sweet treats with trendy geometric patterns and abstract designs.



## 7 Dazzling Delectables

Gold, silver and bronze take first place in all categories. Whether adding shimmering accents, dazzling depth to detailed designs or completely color blocking sweet treats, metallics are in. The luminous metallic colors make a bold, stylish statement to match any décor or occasion.



## 8 Fondant Watercolor

Fondant is our blank canvas, and our inspiration is reminiscent of great watercolor artists. We're taking traditional watercolor techniques and applying them to the artistry of cake design, creating soft sweet effects and vivid floral arrangements.



## 9 Revolutionary Color Confectionery

Adjust shades and hues of any color under the sun. Combine colors to create surprising new palettes with unexpected pops of unique color. Play with color combinations to create new pairings using everything from stunningly chic neutrals and soft pastels to opulent jewel tones and vibrant primary colors.



## 10 The Statement Flower

Make a bold statement with look-at-me flower pieces. Larger-than-life fondant and gum paste flowers are simply stunning with lifelike detail and realistic color techniques. Freshly bloomed blossoms, like poppies, peonies and ranunculus, breathe life into cake design with lush petals and beautiful colors.