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Exclusive interview with Fiona Cairns, royal baker behind Prince William and Kate's wedding cake

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At **William** and **Kate**'s christening celebration for **Prince George** last week, the Middletons and members of the royal family were treated to a slice of fruitcake that was cut from the top of the couple's eight-tiered wedding cake.

Fiona Cairns, the creator behind the masterpiece, caught up with **HELLO! Online** at the launch of Quintessentially Weddings' new Atelier. The royal baker spoke about her pride at making the cake, the "lovely and creative" Duchess of Cambridge and how she almost didn't recognise Prince William.

Click on the photo below for a gallery of William and Kate's wedding cake.

Fiona has previously revealed that at the time of the 2011 nuptials, three tiers of the cake were removed — two of which were "for the future" — hinting of siblings to come for Prince George.



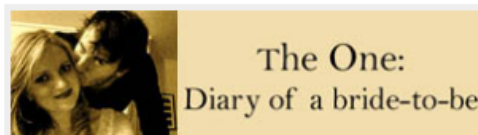
Photo: © Getty Images

CLICK ON PHOTO FOR GALLERY OF WILLIAM AND KATE'S WEDDING CAKE

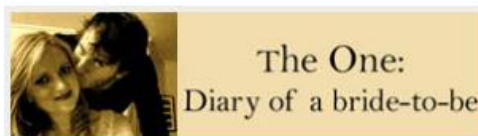
Did you know that William and Kate were going to save a tier for the christening?

"We were always told that the cake would be saved for the future so we did assume. The past week has been so exciting for us. It's always been a tradition and that's why the cake was fruitcake, because after 30 months it's even more delicious."

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