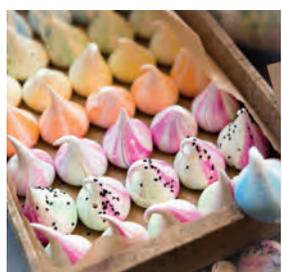




Time for **TEA!**

For a dessert table that looks as decadent as it tastes,
follow this DIY guide from **The Social Kitchen**

Thanks to The Social Kitchen, thesocialkitchen.org, [@the_social_kitchen](https://www.instagram.com/the_social_kitchen)



Step-by-step table decorations

- 1 Lay the table cloth.
- 2 Add small tea plates, in a stack, to either end of the table, with tea forks and spoons. You can use a teapot or jam jar to hold the cutlery.
- 3 Place your most impressive cake in the centre of the table.
- 4 Add the other cakes, on stands, around the table. Move them about until you are happy with how they look. Alternating them by height and clustering them in odd numbers creates a pretty effect.
- 5 Place the flowers into the vases on the table, using the same method. Make sure they fill the space but don't block the view of anything else.
- 6 Add the vintage teapots to the table, removing the lids (these can be placed beside the pot). Stuff the teapots with brown paper parchment and then top with sweets that spill over the brim and onto the table.
- 7 Add the three-tier cake stand and fill it with cupcakes of varying sizes. You can also put pieces of fruit around the cupcakes to decorate, draping grapes over the edge of a cake stand, for example. Dot any remaining miniature cupcakes around the table.
- 8 Use the rest of the fruit to fill in any remaining spaces on the table.

THINGS YOU WILL NEED

- Natural or pale coloured table cloth
- A range of pink, purple and lilac flowers, with greenery. You can use other colours, but make sure you stick to a colour scheme that works
- Three or four vases of varying sizes for the flowers
- Cake stands of varying heights
- Brown parchment paper
- Three-tier cake stands
- Vintage teapots
- Fruit, including strawberries, raspberries, blueberries, grapes, red currants, passion fruit (these look good when cut in half), figs (in quarters, half and some left whole), and pears
- Cakes in a range of flavours, including chocolate, carrot cake and vanilla rainbow cake
- Cupcakes in a mixture of miniature and regular sizes, so you can dot the tiny ones across the table
- Brownies in any shape or size
- Sweets. Choose varieties that take you back to your childhood, add giant options like candy canes that can be displayed in jars and stick to your chosen colour scheme
- More sweets! Marshmallows, Love Hearts, Haribo hearts, pink lollipops, Fruit Pastels, Smarties, to name a few. Don't underestimate how many you will need and let the sweets flow over the top of the vessels, spilling over the table

TIPS

Don't mix the sweets – it looks a mess!

Add a few personal touches, such as a baby photo of the bride, or something distinctive from her mother's kitchen.