



MRS. B'S CAKES Joan Borzomati with her daughter and business partner, Dana

WARM WELCOME

Joan Borzomati has called Montclair home for 30 years. To Borzomati, the Mrs. B. in Mrs. B's Cakes, May in Montclair is all about homes and storefronts festooned with flowers. Mrs. B.'s door cake was designed by her daughter and business partner, Dana. It is a three-foot tall sculpted fondant cake in the shape of a door, complete with a wreath of delicate sugar paste flowers and a metallic kick plate and door-knob. "It's all the elements of what we do," says Dana.

ABOUT MRS. B'S CAKES

Joan Borzomati is a self-taught baker who believes that taste need not be sacrificed for design. "Your cake should taste as good as it looks," she says. While Mrs. B. does the baking and works strictly with butter cream icing, her daughter, Dana, who trained at the French Culinary Institute, handles the fondant work and intricate decorating. The mother-and-daughter team operates out of a commercial kitchen in their Montclair home where a comfortable living room serves as an ideal spot for tastings. "A lot of [brides] have given us creative reign," says Dana, whose fashion background makes her well-suited to talk about trends. Lately, she says, lavenders and purples are all the rage. In addition to custom cakes, Mrs. B.'s offers cupcakes, cookies and pastries made to order. ➤



FLOWER PROWESS Mrs. B.'s handmade sugar paste flowers make a beautiful wedding cake topper.