



Cake flavours

Classic;

Vanilla bean – Vanilla bean sponge with strawberry jam and vanilla bean buttercream

Tangy lemon – lemon sponge with lemon curd and lemon buttercream

Chocolate – chocolate sponge with chocolate buttercream

Fruity;

Classic fruit cake – Rich fruit cake soaked with brandy covered with marzipan and sugarpaste icing.

Apple and blackberry – a moist apple cake filled with blackberry jam and blackberry buttercream.

Gooseberry and elderflower – A delicate fragrant elderflower flavoured cake filled with gooseberry jam and elderflower buttercream.

Banoffee – A moist caramel banana cake with caramel buttercream.

Coconut and lime – Coconut sponge cake with tangy lime buttercream.

Chocolate orange – A delicious orange flavoured sponge cake filled with marmalade and chocolate orange ganache.

Black forest – A rich chocolate mud cake spiked with kirsch soaked cherries filled with cherry buttercream

Spicy;

Gingerbread – A warming spicy gingerbread cake filled with lemon buttercream.

Mayan chocolate – A rich chocolate mud cake with cinnamon, chilli and orange zest filled with chocolate ganache

Coffee – A warm coffee cake filled with chopped pecans and coffee buttercream.

Modern favourites;

Chocolate mud – A very rich chocolate cake filled with chocolate ganache made with dark Belgium chocolate.

Red velvet – Classic red velvet cake filled with lemon buttercream

Carrot cake – Moist carrot cake with sultanas and pecans filled with lemon buttercream

Salted caramel – Salted caramel cake filled with salted caramel and caramel buttercream