

Flavour Guide

This list is not extensive but gives a guide to some of the wonderful and most popular flavours I have created for clients in the past.

Vanilla sponge with strawberry/raspberry jam and vanilla buttercream

Chocolate sponge with rich chocolate mousse/chocolate orange mousse/Irish coffee cream/mint chocolate mousse

Carrot cake with orange and cinnamon buttercream

Lemon sponge with lemon curd and lemon buttercream

Lemon and white chocolate cake with white chocolate buttercream

Almond sponge with raspberry jam and Amaretto buttercream

Angel cake (3 layered sponges in pink, yellow and white) with vanilla buttercream

Rainbow Cake (Multi-layered sponge in rainbow colours) with vanilla buttercream

Coffee cappuccino cake and coffee buttercream

Vanilla and white chocolate cake with white chocolate buttercream

Chocolate and vanilla marble cake with vanilla buttercream

Vanilla and Baileys sponge with Baileys buttercream

Ginger sponge with glaze ginger and ginger buttercream

Spiced apple and cinnamon sponge with cinnamon buttercream

Traditional rich fruit cake matured in fine brandy for 3 months (minimum)

Spiced fruit cake (light)