



## **CAKES**

**The centre of the celebration, I guess cakes are to bakers as cards are to hallmark.**

**It may be a simple pound cake or sponge, or it could be a glamorous, multi layered, highly decorated, two tier or three, the mock wedding cake, the over the top birthday cake, we can make anything**

- 1 Almond and praline cake - layers of almond sponge and praline cream, finished with shards of toffee
- 2 Apple pie – ok, I know it's not a cake, but it has to be listed somewhere
- 3 Berry pound cake, or apple or pear with cinnamon sugar
- 4 Chocolate fudge cake - my favorite, Elizabeth David's flourless chocolate and almond cake layered with rich chocolate marquis, topped with chocolate curls [gluten free]
- 5 Chocolate truffle cake - Layers of Andrea's famous chocolate espresso cake with light and dark truffle filling, chocolate glaze and rosettes
- 6 Chocolate ripple cake – what can I say?
- 7 Croquembouche – classical French wedding cake
- 8 Cup Cakes - the phenomenon of the 90's, vanilla, lavender and walnut, mocha, blueberry, topped with royal icing and garnish – tiered display available
- 9 Hummingbird cake - Moist fresh fruit cake; passionfruit, mango and pineapple, cream cheese frosting and glazed seasonal fruit
- 10 Lemon polenta cake
- 11 Lemon Myer cake
- 12 Lemon tart
- 13 Lime and passionfruit tart
- 14 Meringue - Crisp and chewy meringue filled with berry mousse, whipped white chocolate mousse, fresh berries and berry jelly (seasonal)
- 15 Orange and almond cake [gluten free]
- 16 Orange and poppyseed cake
- 17 Pear and polenta cake
- 18 Russian coffee cake
- 19 Sticky date pudding with caramel sauce
- 20 Sticky prune and walnut pudding with whiskey caramel sauce
- 21 Upside down pear sour cream cake with caramel sauce

**Personalise your cake with a plaque and message.**