

Wedding Cakes By Pamela

Choosing the right flavour(s) for your bespoke design

I make all my cakes to order, using only the best local and imported ingredients to make sure my cakes taste as good as they look!

All of the “sponge cakes” will each be made up of 4 layers of cake and 3 layers of buttercream filling (which looks impressive and tastes great too)!

Here is my flavour collection for **2015** – you can choose up to 2 flavours to give your guests great choice :-

Vanilla sponge cake – always popular

A light and lovely vanilla sponge cake split & filled with any of the following delicious buttercreams:-

**Raspberry or strawberry jam and vanilla buttercream (it was Queen Victoria’s favourite cake)*

**Strawberry buttercream – a real taste of Summer, made with tiny pieces of fresh strawberry and a hint of rum (seasonal).*

**Lavender buttercream – infused with real provencal lavender – a true taste of Provence!*

**Rose perfumed buttercream – another delicate and lovely perfume flavour ideal for Summertime.*

**Dulche de Leche and Dulche de Leche buttercream – South America’s creamy, dairy heavenly favourite.*

**Salted caramel and salted caramel buttercream - a wonderful contemporary choice.*

Lemon drizzle cake – choose either a light or denser option

A moist, tangy and scrumptious lemon drizzle cake, split and filled with either:-

**Zingy lemon curd buttercream (& a drizzle of limoncello too, if liked)*

**Chocolate ganache buttercream.*

NB This cake works really well as dessert if served with seasonal fruits and extra

Wedding Cakes By Pamela

Choosing the right flavour(s) for your bespoke design

chocolate ganache or cream on the side.

Carrot Cake – An American favourite

This is an excellent, lighter & dairy free alternative to a classic English fruit cake. Moist and sweet it contains walnuts, spices, oranges and lemons and of course carrots.

This cake is delicious served just on its own but also works well split and filled with 1 layer of either :-

*Orange buttercream

or

*Vanilla buttercream.

Light Chocolate Cake – Popular with all ages as it's not toooooo rich.

A light and tasty chocolate cake split and filled with either :-

*Buttercream (choose any of the above flavours) or

*White or dark Chocolate ganache buttercream

Rich Chocolate Cake – a rich, dark and moist chocolate cake

Packed with 70% chocolate and split and filled with :-

*Buttercream (choose any of the above flavours) or

*White or dark chocolate ganache buttercream.

Red Velvet Cake – another favourite from the USA

With a dark chocolatey/red interior, it looks striking when it is served as well as tasting yummy. The cake itself has strong vanilla and lighter chocolate notes finished with a lovely light vanilla buttercream filling.

Wedding Cakes By Pamela

Choosing the right flavour(s) for your bespoke design

Coffee and Walnut Cake

A light and subtle combination of fresh espresso coffee and chopped walnuts works like dream.

Split and filled with espresso buttercream it is a delightful and different choice.

Traditional English Fruit Cake

Classic English Wedding Cake

Made with a selection of dried fruits, candied peel, nuts and spices. This is a moist and delicious traditional combination. This cake is a “stand alone” cake so its not split and filled with other flavours

N.B. This cake is at its best after 2 months, so please allow sufficient time when ordering.

Fondant or Royal Icing? Marzipan or not?

To create their smooth and beautiful finish, all my cakes are covered in a layer of marzipan and a layer of fondant icing or royal icing (fondant icing has a soft edged soft sheen finish, royal icing has a sharp-edged, matt finish).

If you prefer to omit the marzipan, you could choose a double thick layer of fondant icing instead.

A traditional note ...

In England it is tradition to keep the top tier of a wedding cake to become the christening cake for the couple's first child. If you've chosen an English style cake, why not go for the whole tradition? An English fruit cake is the perfect choice for this cake as it keeps well for several years!

Wedding Cakes By Pamela

Choosing the right flavour(s) for your bespoke design

Pamela Brown

email: pamela@weddingcakesbypamela.net

website: www.weddingcakesbypamela.net