

# THE CAKERY

BY  
*Cristina*

If you would like to order a cake from The Cakery for your special occasion, we request you fill out the form on our website.

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## All sponge cakes are sized at 25cm and charged at R350.00

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**VANILLA BUTTER:** Moist vanilla sponge decorated with hundreds and thousands.

**VANILLA CARAMEL:** Morish sponge filled with a homemade caramel (Dulce de Leche) filling. Covered with a light caramel butter-cream, decorated with a biscuit crumb.

**VANILLA AND CHOCOLATE SWIRL:** A half and half swirled sponge filled and covered in a light caramel butter-cream. Decorated with a mix of white and milk chocolate curls.

**4 LAYER:** A complimentary combination of vanilla, caramel, coffee and chocolate filled with a Belgian chocolate ganache. Lightly iced with a vanilla butter-cream and drizzled with ganache.

**OREO:** Original Oreo studded sponge, covered in a delicious crunchy Oreo butter-cream.

**CANDIED PEANUT AND NOUGAT:** Our signature cake! Vanilla butter sponge layers filled and iced with a chopped candied peanut and nougat filling. Decorated with nougat and peanut brittle.

**CHOCOLATE LATELLA:** A moist chocolate sponge smothered in original Nutella. Decorated with Ferrero Rocher slices.

**BELGIAN CHOCOLATE:** A rich chocolate cake covered in the finest Belgian chocolate ganache, beautifully adorned with handmade chocolate shards and curls.

**CARROT, PINEAPPLE AND WALNUT:** A pineapple studded, cinnamon infused carrot and walnut sponge. Covered in a delicious cream cheese, butter-cream, decorated with handmade dehydrated fruits and roasted nuts.

**RED VELVET:** The all-time favourite crimson buttermilk sponge, laced with dark cocoa. Covered in the traditional cream cheese butter-cream, decorated with white chocolate pieces.

**ORANGE SYRUP:** A syrupy orange flavoured sponge made using freshly squeezed oranges, topped with a homemade orange syrup. Decorated with dehydrated orange wheels.

**LEMON POUND:** A zesty and moist citrus sponge, layered and topped with a homemade lemon curd butter-cream. Decorated with syrupy lemon preserve.

**GRANADILLA:** A passion punched flavoured sponge that is both moist and fragrant, topped with a morish granadilla butter-cream.

**COCONUT:** Coconut infused sponge made with real coconut milk. Lightly iced and adorned with lightly toasted coconut flakes.

**VERY BERRY:** Layers of vanilla butter sponge filled and covered with a fruity and delicious homemade mixed berry compote butter-cream. Decorated with seasonal mixed berries.

**CHEESECAKE:** The best! New York style baked cheesecake encased in a biscuit shell. *Available in:* Plain, Berry or Belgian Chocolate.

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### Notes and Beliefs:

-Unsalted butter only!

-Belgian chocolate is a standard requirement.

-All essences are of the highest quality.

-Our fruit and nuts are locally sourced. We believe in small quantity purchases to maintain our standard of freshness.

-Our products do not contain preservatives, therefore we recommend a shelf life of 3-4 days only.

-As much as we try our best to remain nut free, our kitchen does make use of nuts.