

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.

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

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.

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.