

A quick guide to Cake Portions



Size In Inches: diameter/across (standard height approx. 3" tall unless otherwise quoted)	Round Sponge Finger Portion	Round Sponge Dessert Portion	Square Sponge Finger Portion	Square Sponge Dessert Portion	Round Fruit	Square Fruit
3	2	1	3	2	4	5
4	6	3	7	4	11	14
5	9	4	12	6	18	23
6	14	8	17	9	26	33
7	19	11	24	13	36	45
8	25	14	31	16	47	59
9	32	18	40	21	59	75
10	39	21	49	25	73	93
11	47	25	60	31	89	113
12	57	28	71	36	106	134
13	66	34	84	43	124	158
14	77	41	97	49	144	183
15	89	43	112	57	166	210
16	101	50	127	64	189	239
17	114	55	143	73	213	270
18	128	62	161	81	239	303

A sponge finger is approximately 1"x2"

A Sponge dessert portion is approximately 2"x2"

A fruit cake portion is approximately 1"x1"

Other sizes and shapes available on request.

Cake Flavours, Fillings and Finishes



Flavour	Description
Chocolate Fudge Cake	Rich, indulgent and ultra moist this is the king of chocolate cakes. Made with copious amounts of Belgium dark chocolate and my added secret ingredient this is sure to please any chocolate lover!
Vanilla Sponge	A classic, made with vanilla bean paste and real butter
Orange/Lemon/ Lime Drizzle Cake	A classic sponge with a zesty edge, the cake is drizzled with a citrus syrup whilst still warm giving it a moist grain and zingy taste.
Boozy rich Fruit Cake	A rich fruit cake, overflowing with glace cherries and mixed us with a smidge of warming stem ginger and an intense hit of brandy to finish. This cake is matured over many weeks and given extra shots of ginger wine and brandy before being wrapped in natural marzipan and decorated.
traditional fruit cake	A traditional mix of mixed peel, dried fruit, nuts, and spices this cake is full of flavour.
Victorian Fruit Cake	The height of luxury, a lighter fruit cake that is heavy on flavour. Pineapple, dried apricots, almonds and glace cherries make the ideal mix. Even those who don't eat fruit cake fall in love with this spectacular cake.
Coffee (with either walnuts or pecans to taste)	With or without nuts this cake is sure to please. Made using espresso coffee the flavour is full and the cake is sweet.
Red velvet cake.	A modern cake concept but non the less very well liked. The sponge is deep red in colour with a hint of milk chocolate on the palette, it is a really moist and indulgent treat.
Carrot or passion cake.	A soft yet dense texture, this lightly spiced cake is packed with wholesome carrots letting you believe you are eating something healthy! With walnuts for a classic carrot cake or juicy sultanas for a passion cake, or why not be cheeky and have both!
Ginger Cake	The warmth of stem ginger chunks and richness of the dark brown sugar make this a real grown up treat
Toffee Cake	Super sweet, a subtle and mellow flavour that will have you asking for second helpings.
Chiffon Cake	A super light and airy sponge, the candy floss of cakes.
White chocolate and berry	This is a traditional vanilla sponge married with chunks of white chocolate throughout and then given a scrummy fruity berry twist. Choose from cherries, strawberries, raspberries or blueberries.
Nutty cake.	A decadent sponge that is laced with crushed nuts and finished with nut syrup. Choose from pecan, almond, pistachio, walnut, cashew or hazelnut.
Floral fever	A simple sponge can be made truly exciting with the addition of a subtle floral note, an unusual choice that is sure to get everyone at your big day talking. Popular choice are elderflower, rose or lavender and all work especially well when paired with sweet berries or citrus flavours.
Bakewell delight	Like a Bakewell tart on cake! An almond sponge speckled with glace cherries.

Cookie and cream	Think Cake and then add crushed Oreos, how can anyone resist, a real favourite amongst the little ones on our lives.
Tipple treat	Sometime a big celebration deserves added fizz or spirit- literally! Any flavour cake of your choice with a drizzle of an complementary tipple of your choice to make the cake more moist and the celebration a very grown up affair!
Something a bit different	Pineapple and coconut, banana and chocolate, passionfruit and mango, earl grey, green tea, peanut butter, maple and pecan, liquorice and blackcurrant,, rum and raisin, spiced pumpkin, rhubarb and custard, the choices are truly endless. If you want something a bit different just ask to see what taste bud rocking concoction we can create.
Filling Choices	Varieties
Buttercream	Vanilla, orange, lemon, lime, coffee, stem ginger, almond, banana, Oreo, strawberry, raspberry, blueberry, mint, liquor (baileys, Tia Maria, limoncello, cassis etc) peanut butter, honey, maple, coconut and pineapple, cherry, pecan, spiced, custard and many more!
Jams and Conserves	Raspberry (homemade) strawberry, blueberry, blackcurrant, ginger, plum, apricot, rhubarb, bramble, pineapple, marmalade, fig, cherry, damson, elderberry, gooseberry, peach.
Ganache	White, milk or dark chocolate.
Curds	Lemon, orange, Passionfruit, lime, mango, blackcurrant, raspberry, cherry, coffee, ginger.
Homemade caramels	Salted, butter or chocolate
Cream cheese or mascarpone	Plain or infused with the same flavours available in the buttercream selection
Cream	Fresh or Chantilly (only available in cakes to be eaten on receipt- further instructions provided on delivery)
Other ideas	Biscoff spread, chocolate spread, chocolate fudge style filling, honey, soft meringue style filing, there are endless options, why not mix and match from the above list for something even more scrummy.
Covering Choices	Description
Marzipan	Almond flavour paste
Ganache	White, milk or dark chocolate
Sugar Paste	A sweet sugar dough that is rolled out to cover cakes. Available in any colour.
Fondant	A more supple icing that is traditionally associated with being on top of fondant fancies or Bakewell tarts. This can be
Buttercream	Butter creamed with icing sugar, the finish remains soft to touch and can either be presented smoothed, piped or tex-
Royal Icing	A mix of icing sugar and stabilised egg whites this dries to a hard finish to touch and can be presented smooth,
Other ideas	Mirror glaze, printed edible ink sheets, marshmallow fondant, American style frosting, chocolate fudge, fresh buttercream, chocolate paste (like sugar paste). Again this I a never ending list, speak to Sophie to see if she has what you are