



CAKE

Handbook



DESIGN YOUR CAKE



SPONGE

Flavours

VANILLA

CHOCOLATE

COFFEE

LEMON

RED VELVET

CARROT



BUTTERCREAM

Flavours

VANILLA

LEMON

CHOCOLATE

CHOCOLATE ORANGE

CHOCOLATE HAZELNUT

WHITE CHOCOLATE

COOKIES + CREAM

PEANUT BUTTER

CARAMEL

COFFEE

BISCOFF



ADDITIONAL

Fillings

RASPBERRY JAM

STRAWBERRY JAM

CHERRY JAM

BLUEBERRY JAM

BLACKBERRY JAM

LEMON CURD

CHOCOLATE HAZELNUT SPREAD

WHITE CHOCOLATE HAZELNUT SPREAD

BISCOFF

BUTTERCREAM BASE

Solid Colour

Choose one colour to create a plain background for further decoration



Striped

Choose two or more colours to create a stripey pattern



Watercolour

Choose two or more colours to blend together for an artistic flare



Ombré

Choose two or three colours to create a sunset effect with the colours blending together

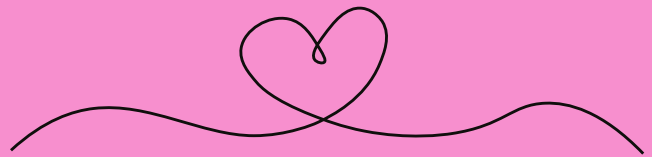


CAKE STYLE



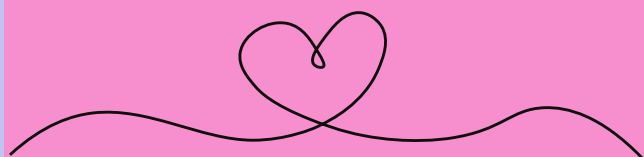
Drip Cake

This style works best for tall and double barrel cakes. White chocolate can be dyed to create colourful drips.



Lambeth Cake

This vintage design is highly effective and can be used for a variety of events. Different colour combinations can be used to suit all ages.



CAKE STYLE



Themed

Custom themes available
on request.



Rustic/Semi-Naked

Thin layer of frosting is applied to the cake's exterior, allowing parts of the cake layers to show through. This technique creates a rustic, minimalist, and elegant look that is popular for weddings, birthdays, and other celebrations.

DECORATIONS

Buttercream Flowers

Hand piped buttercream flowers. These flowers are edible and add texture and colours to your design.



Faux Flowers

A wide range of high quality fake flowers can be used to create a beautiful design. Using faux flowers allows a greater variety of flowers to be used.



Edible Images

Complete your cake with an image of your choosing. That may be an image of your loved ones, a celebrity, or a character.



DECORATIONS

Card Toppers

Card toppers add layers to your cake and really bring your theme to life.



Metallic Finishes

Cakes adored with gold leaf, metallic painted chocolates, metallic splatters and sparkles. These are a true showstopper.

Edible Decorations

Your favourite chocolates/sweets/biscuits can be used to complete your dream cake. Further edible decorations can be made using chocolate and modelling chocolate.



ALLERGY DISCLAIMER!

Whilst Drizzle N Drool is NOT a registered allergen free kitchen. Cakes suitable for those with a mild allergy/intolerance can be accommodated. All flavours are able to be made Vegan. Gluten free ingredients can also be used.

A separate area of the kitchen is used to create these bakes and every effort is made to avoid cross-contamination. However, I cannot be 100% sure that bakes are free from allergens.

The kitchen handles MAJOR ALLERGENS!

I also cannot guarantee that the manufacturers have not handled the 14 MAJOR ALLERGENS. Please do not purchase a bake if you suffer from any serious food allergies!

I want to keep you safe.

HOW TO ORDER?

Send an enquiry via any of the contacts provided below.

Share your vision and you will be sent a free quote.

If you are happy with the quote and the T's & C's provided, a 50% payment will be required to secure your date!

Final payment will not be required until 7 days prior to the collection/delivery date.

Please state any allergies upon ordering!

Website - www.drizzlendrool.com

Email - drizzlendrool@gmail.com

Tel - 07745859951

Facebook + Instagram -
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