

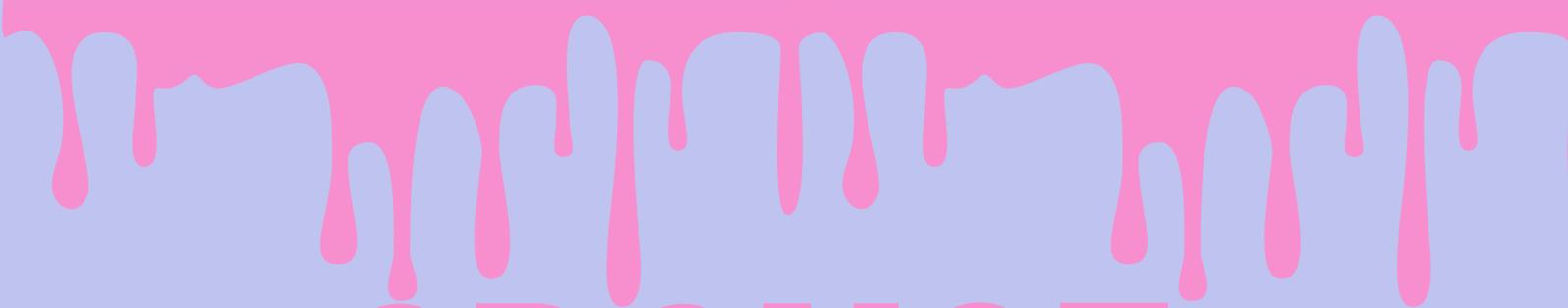


# CAKE

## Handbook



DESIGN YOUR CAKE



# SPONGE

## *Flavours*

**VANILLA**

**CHOCOLATE**

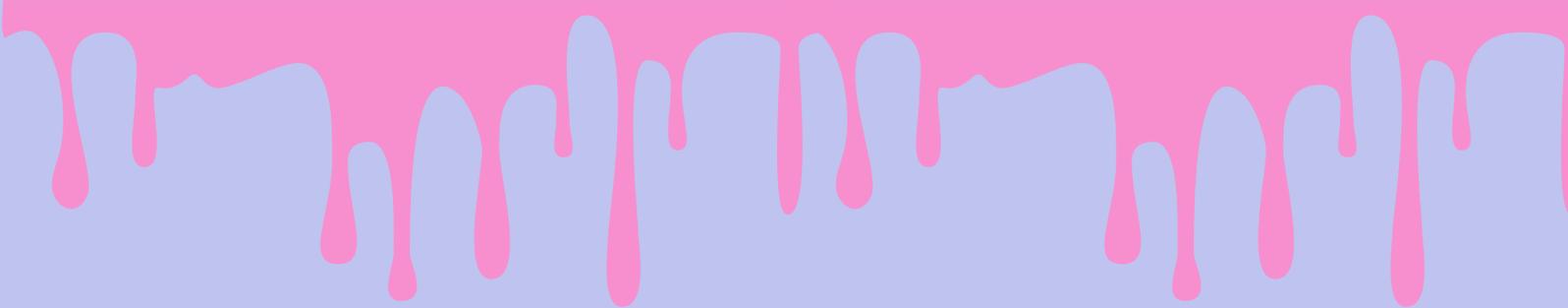
**BROWN SUGAR**

**COFFEE**

**LEMON**

**RED VELVET**

**CARROT & WALNUT**



# BUTTERCREAM

## *Flavours*

**VANILLA**

**LEMON**

**CHOCOLATE**

**CHOCOLATE ORANGE**

**CHOCOLATE HAZELNUT**

**WHITE CHOCOLATE**

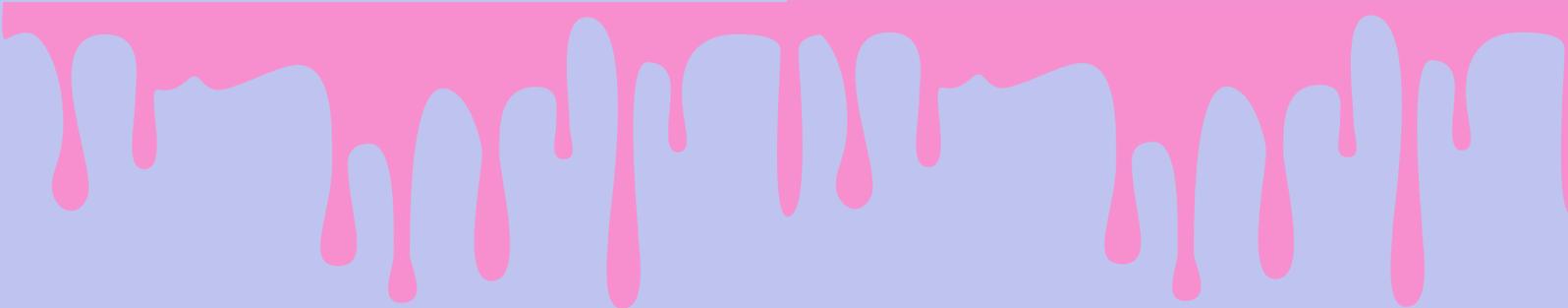
**COOKIES + CREAM**

**PEANUT BUTTER**

**CARAMEL**

**COFFEE**

**BISCOFF**



# **ADDITIONAL**

## *Fillings*

**RASPBERRY JAM**

**STRAWBERRY JAM**

**CHERRY JAM**

**LEMON CURD**

**CHOCOLATE HAZELNUT SPREAD**

**WHITE CHOCOLATE HAZELNUT SPREAD**

**BISCOFF**

**PISTACHIO SPREAD**

# 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

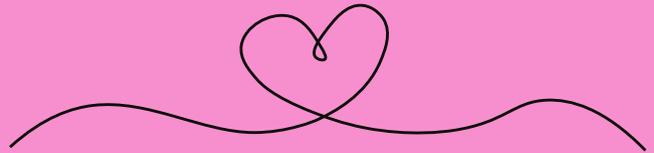


# CAKE STYLE



## 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/Wood/Acrylic Toppers

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 intolerance can be accommodated. All flavours are able to be made Vegan. Gluten free ingredients can also be used.

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](http://www.drizzlendrool.com)**

**Email - [drizzlendrool@gmail.com](mailto:drizzlendrool@gmail.com)**

**Facebook + Instagram -**

**@drizzlendrool**