

MILL POND CAKES

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CAKE FLAVOURS

(Allergens listed in bold)

Vanilla Buttermilk Cake with vanilla buttercream frosting (and raspberry jam, optional)

Using buttermilk gives this classic vanilla sponge a delicate texture.

Flour, Sugar, **Butter**, Free range **egg**, **Buttermilk**, Vanilla extract, Salt, Bicarbonate of soda, Baking powder. Frosting: icing sugar, **butter**, vanilla extract, salt. Raspberry Jam: Sugar, raspberries, citric acid, pectin

Lemon Buttermilk Cake with lemon buttercream frosting (and lemon curd, optional)

This lemon buttermilk sponge is drenched in lemon syrup when it comes out of the oven.

Flour, Sugar, **Butter**, Free range **egg**, **Buttermilk**, Icing sugar, Lemon juice, Lemon zest, Salt, Bicarbonate of soda, Baking powder. Frosting: icing sugar, **butter**, Lemon extract, salt. Lemon Curd: Sugar, pasteurised free range **egg**, salted **butter**, concentrated lemon juice, water, lemon oil, agar, **sulphur dioxide**

Devil's Food Cake with vanilla or chocolate cream cheese frosting

Because it is made with oil rather than butter, this classic chocolate cake can be served straight from the fridge.

Flour, sunflower oil, Sugar, **Buttermilk**, Cocoa, free range **egg**, Vanilla extract, White vinegar, Coffee powder, Salt, Bicarbonate of soda. Frosting: Icing sugar, (70% chocolate – if used) **cream cheese**, **butter**, Vanilla extract

Hummingbird Cake with vanilla cream cheese frosting

The combination of banana, pineapple and pecan is delicious!

Flour, crushed pineapple, banana, sugar, sunflower oil, **pecans**, free range **egg**, Vanilla extract, Cinnamon, Bicarbonate of soda, Salt. Frosting: Icing sugar, **cream cheese**, **butter**, vanilla extract

Carrot Cake with vanilla cream cheese frosting

This version of carrot cake can be made with or without carrots.

Flour, sugar, sunflower oil, crushed pineapple, carrot, **walnuts**, dessicated coconut, free range **egg**, cinnamon, Vanilla extract, Bicarbonate of soda, salt. Frosting: Icing sugar, **cream cheese**, **butter**, vanilla extract

A NOTE ABOUT DECORATIONS:

I use Renshaw Flower & Modelling Paste, coloured with edible gels, pastes & powders to create all my handmade decorations. If you have any queries about edible colourings, please do get in touch.

My main supplier for ready-made decorations is Twist Ingredients. You can find a full ingredients list for every product they sell at www.twistingredients.co.uk. I use Chocoballs, Pearls and 100s & 1000s.