



## Cake Menu

Here's a starter list of flavours and recipes I hope gives you some inspiration for your dream cake.

Remember, you can wish for pretty much anything you want as I make all my cakes in the Pudding Fairy Kitchen HQ. I regularly test and add new recipes on request.

### *About ingredients...*

I bake all my cakes from scratch using churned dairy butter, free range eggs and local ingredients as much as possible.

I only use top quality Belgian chocolate for all my cake recipes, fillings and decorations.

I make my own fillings, syrups and pastes or purchase them, along with my specialist ingredients, from professional patisserie suppliers.

I use meringue buttercream unless you prefer something different, for a super light and fluffy finish (except for dairy free cakes).

### *Allergies and intolerances*

All the cakes below can be made with gluten free flour. Some of my cake recipes are naturally gluten free and marked (GF). Cakes marked (DF) are dairy free. Cakes marked (N) contain nuts. Several of the recipes below contain a small amount of alcohol I- I can easily swap it for fruit juice or anon alcoholic flavoured sugar syrup.

All the cakes below are suitable for vegetarians.

**Classic French style Victoria sponge:**

Superlight vanilla Genoese sponge, lightly soaked in vanilla syrup; raspberry jam; vanilla butter cream

**Classic vanilla sponge:**

Superlight vanilla Genoese sponge, lightly soaked in vanilla syrup; vanilla butter cream

**Victoria sponge “like when I was little”:**

A rich and very, very buttery vanilla sponge, sandwiched with vanilla meringue buttercream and strawberry jam.

**Classic chocolate sponge:**

Superlight unsweetened cocoa Genoese sponge, lightly soaked in vanilla syrup; Belgian dark or milk chocolate ganache

**Classic white chocolate:**

Superlight vanilla Genoese sponge, lightly soaked in vanilla syrup; vanilla Belgian white chocolate ganache

**Espresso:**

Vanilla Genoese sponge, espresso syrup, coffee buttercream

**Tiramisu:**

Vanilla (or chocolate) Genoese sponge, espresso syrup, Masala wine (or coffee) mascarpone cream and a thin layer of coffee flavoured chocolate ganache.

**Summer Tiramisu:**

Vanilla Genoese sponge, strawberry syrup, Masala wine mascarpone cream and fresh strawberries

**Tangy Lemon:**

poppy seeds and Lemon crème fraiche sponge cake, lemon drizzle syrup, lemoncurd, lemon buttercream, lemon and lime zests.

**Chiffon cake (DF):**

Superlight Genoese sponge style, this cake can be adapted in many flavours (vanilla, chocolate, lemon,.....) and filled with jam, marmalade, or dark chocolate ganache

**Fraisier:**

Vanilla Genoese sponge, vanilla custard buttercream, fresh strawberries, Kirsch, finished with marzipan (N)

**Framboisine:**

Vanilla Genoese sponge, vanilla custard buttercream, fresh raspberries, Chambord raspberry liqueur, finished with marzipan (N)

**Decadent chocolate salted caramel:**

Pillowly light chocolate Genoese sponge, milk or dark chocolate ganache and “salidou” Brittany salted caramel sauce

**White chocolate and raspberries:**

Vanilla Genoese sponge lightly soaked in vanilla syrup; white chocolate ganache mousse and fresh raspberries.

**Milk chocolate and passion fruit:**

Vanilla Genoese sponge lightly soaked in mango juice; milk chocolate ganache mousse and fresh passion fruit

**Lemon Limoncello cake:**

Lemon Genoese sponge lightly soaked in limoncello; lemon curd and lemon buttercream or white chocolate mousse

**Orange, cardamom and almond cake(DF) (N):**

Almond and cardamom moist and rich gluten free, dairy free cake filled with orange curd and vanilla meringue buttercream

**Chocolate praline Marjolaine (GF) (N):**

Hazelnut dacquoise (gluten free, meringue based sponge), milk or dark ganache mousse, crunchy hazelnut praline paste

**Lemon raspberry white chocolate crunch:**

Lemon Genoese sponge, lemon syrup, lemon white chocolate mousse, lemon curd, fresh raspberries, and a secret biscuity milk chocolate crunchy layer

**Strawberries and cream:**

Vanilla Genoese sponge, vanilly syrup, vanilla mascapone buttercream, fresh strawberries with a hint of fresh mint.

**Tangy Lemon blueberry:**

Tangy yoghurt and moorish sponge cake, lemon syrup, fresh blueberries, blueberry jam, lemon buttercream

**Red Velvet cream cheese:**

Red Velvet cake with cream cheese buttercream (or white chocolate ganache if you prefer).

**Carrot, pineapple and coconut (DF) (N):**

A superlight and moist carrot cake, with a little crushed pineapple and coconut. hints of cinnamon and mixed spices, with a tangy cream cheese vanilla buttercream.

**Grown up Jaffa:**

Vanilla Genoese sponge lightly soaked in orange juice, orange chocolate ganache, plus a hint of Cointreau for good measure (optional)

**Poire Belle Helene (N):**

Inspired by a traditional ice cream dessert I loved when I was growing up in France...poached pears in cinnamon syrup, vanilla buttercream and chocolate sauce drizzled inside a light vanilla Genoese sponge cake, finished with toasted sliced almonds for a little crunch

**Rum “arrangé”:**

Inspired by the French Antilles rum cocktails....a lightly spiced banana sponge cake drizzled with orange rum punch, passionfruit buttercream and curd, finished with lime zests

**Pêche Melba:**

Vanilla Genoese sponge, peach coulis, fresh strawberries, with vanilla buttercream and fresh mint

**Pudding Fairy “Pirates” fruit cake (N):**

A rich fruit cake with dried apricots, raisins, sultanas, currants, hazelnuts, brazil nuts, whole almonds, glacés cherries and dark muscovado sugar; laced with orange zests and a generous amount of Dark Rum \*\*\*\*3 months leadtime minimum\*\*\*

**Tarte Tatin:**

Vanilla Genoese sponge; caramelized apples; salted caramel sauce and vanilla buttercream

**Totally Nuts and decadent (N):**

Vanilla Genoese sponge with vanilla syrup; hazelnut praline buttercream; dark chocolate ganache; crushed hazelnuts toasted in caramel

**Olive Oil, lemon and raspberry (DF)(N):**

A wonderfully moist cake that contains no butter and a half flour/half almond mix, lifted by the addition of lemon zests and lemon juice. This is a really moorish cake!

**Raspberry and pistachios cake (N):**

A delicious pistachio sponge with a hint of green tint, contrasted with sharp pink fresh raspberries, lemon buttercream and caramelised almonds for a little crunch. One of my favourite cakes!