



Cake Inspirations

Wish it, dream it, we bake it!

All our cakes are freshly baked in our kitchen for every order and are available in a variety of delicious flavors.

We believe that your cake should be more than a visual masterpiece but also a delight to your taste buds.

Our commitment to quality ensures that only the finest of ingredients are used. Using our own tried and tested special recipes, we take considerable care and attention to ensure that every cake is deliciously moist and lovingly layered with home-made butter cream, luxurious chocolate, ganache or delicious preserves.

Please take a look at the menu below. If your favorite flavor is not listed please let us know and we will do our best to find a recipe to create the perfect cake for you.

1. Almond Lemon

Buttery almond cake with lemon curd baked inside.

2. Black Forrest

Layers of cream, cherry and chocolate make this a lip-smacking creation.

3. Blueberry Yoghurt

This delicious, lemony yogurt cake is studded with blueberries.

4. Brownies Cheesecake

Delicious Cheesecake that include a layer of cream cheese and brownies.

5. Blueberry Cheesecake

Blueberry Cheesecake Dessert with a light and creamy no-bake cheesecake layer.

6. Blueberry Mousse

A super-moist white cake with creamy blueberry mousse and blueberry jelly – it will be a talking point!

7. Coconut Pandan

A fragrant and moist pandan-coconut cake.

8. Chocolate Banana

This lightened up chocolate cake uses bananas to keep it moist, and has just the right amount of chocolate to make it feel like an indulgent treat.

9. Caramel Apple

Freshly chopped apples meet caramel scrumptiousness in this delicious recipe.



10. Chocolate Mousse

Shades of chocolate, these cakes are as pleasing to the eye as they are to the sweet tooth.

11. Dark Chocolate

Moist, rich, chocolatey perfection, something that every chocolate lover should taste.

12. Fruit Flan

This elegant, fruity tart is the perfect way to showcase all the fresh fruit which are on offer.

13. Fruity Sponge

A delicious moist sponge cake bursting with juicy, fruity flavor with apricoteure.

14. Green Tea

This is a light and moist cake that is not too sweet and has a refreshing green tea fragrance.

15. Mocha

This Mocha Cake is a delicious mix of vanilla, coffee and dark chocolate. The three delicious aromas combine for a really memorable cake.

16. Mango Chantilly

Enjoy layers of mango and vanilla chiffon filled with Italian icing and mango jam and decorated with mango marshmallows.

17. Mango Mousse

Delicate layers of sponge cake filled with sweet-tart mango mousse make a beautiful cake that will wow your friends.

18. Mango Cheese

The fresh mango in this cheesecake makes it taste absolutely sensational.

19. Mimosa

Italian Mimosa Cake, a delicious sponge cake, layers of an Italian Special cream, a classic Italian cake, a delicate creamy dessert recipe.

20. Orange Lemon

This citrus cake, crumbly and divine, is a game changer! Visibly soft and unassuming, it has heartwarming flavors of orange and lemon tucked inside every crevice.

21. Opera Cake

Made with layers of almond sponge cake soaked in coffee syrup, layered with ganache and coffee buttercream, and covered in a chocolate glaze

22. Peanut Butter

A mouth-watering sponge with a wonderfully gooey peanut butter and caramel filling.



23. Red Velvet

Traditionally a red or red-brown layer cake - is so much more than a white or chocolate cake tinted red.

24. Sponge Cheese

This easy summer bake is a guaranteed crowd-pleaser.

25. Strawberry Cheese

This creamy strawberry cheesecake is perfect for any special occasion - the stuff cake dreams are made of!

26. Strawberry Cake

Strawberry tart with vanilla pastry cream and fresh strawberries in a delicate cookie crust.

27. Sacher Cake

A chocolate cake, or torte invented by Austrian Franz Sacher in 1832 for Prince Wenzel von Metternich in Vienna, Austria. It is one of the most famous Viennese culinary specialties

28. Strawberry Cheese Mousse

Layered cake with a brownie base, topped with creamy strawberry cheesecake mousse and a strawberry gelée. It has beautiful textures and presentation.

29. Strawberry Jello

Strawberry Jello Cake recipe is the all-time favorite spring and summer desserts: strawberry shortcake, strawberry Jello and no-bake cheesecake.

30. Strawberry Mousse Cake

For the strawberry lover! This cake is loaded with strawberries, starting from the sponge cake base, a double dose in the strawberry mousse and more berries to finish off the top.

31. Vanilla Cake

Light, fluffy texture with a tweak.

32. White Chocolate

This double chocolate cake recipe is perfect as a birthday cake, party cake or afternoon tea.

32. Cookies

Mixed bag or flavors: Vanilla, chocolate, coconut and chocolate.

Price

- ❖ 1 kg – USD 25.00 net per kg
- ❖ ½ kg – USD 12.50 net



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