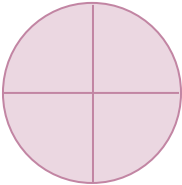
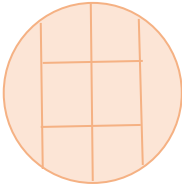
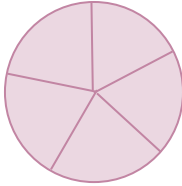
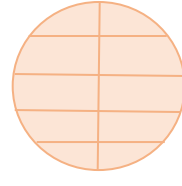
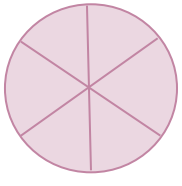
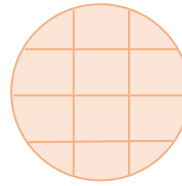
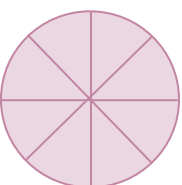
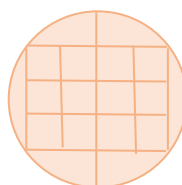
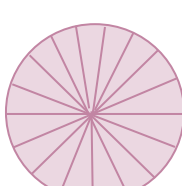
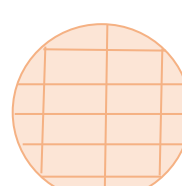
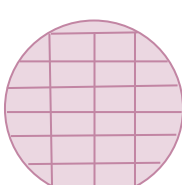
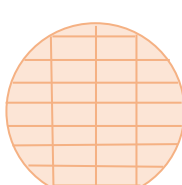
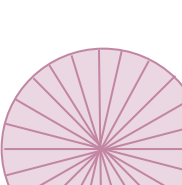
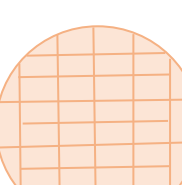
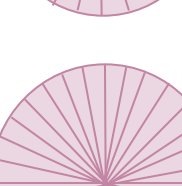
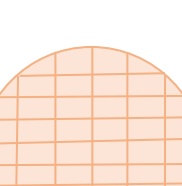
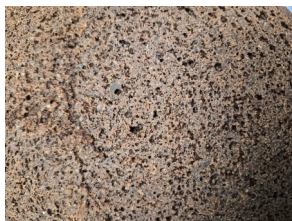


*Party Sewings  
(Dessert)*

*Wedding Sewings  
(Tea/Coffee)*

|                                                                                     |              |         |           |                                                                                       |
|-------------------------------------------------------------------------------------|--------------|---------|-----------|---------------------------------------------------------------------------------------|
|    | <i>2-4</i>   | 4 inch  | <i>8</i>  |    |
|    | <i>4-5</i>   | 5 inch  | <i>10</i> |    |
|    | <i>6-8</i>   | 6 inch  | <i>12</i> |    |
|   | <i>8-10</i>  | 7 inch  | <i>18</i> |   |
|  | <i>15-20</i> | 8 inch  | <i>24</i> |  |
|  | <i>18-20</i> | 9 inch  | <i>32</i> |  |
|  | <i>20-28</i> | 10 inch | <i>38</i> |  |
|  | <i>20-30</i> | 12 inch | <i>56</i> |  |

# Party Cakes Whitsunday– Cake Flavours and fillings



**Chocolate mud cake**– made with melted rich dark chocolate, whipped into eggs and sugar. This cake is rich and dense and is perfect to make a shaped/themed cake such as a 3D Car, or animal. Also suitable for basic style ganache iced cake.

When used in a layered cake chocolate ganache is used as a filling, sometimes accompanied with buttercream, depending on the outer icing.



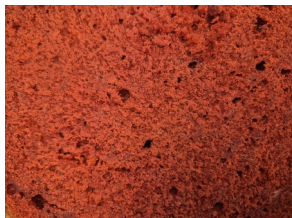
**White chocolate mud cake**– made with rich white chocolate, this cake is also suitable for shaping into 3D cakes. This is a rich and dense cake also utilised in ganache or buttercream iced cake designs.

When used in layered cake designs, white chocolate ganache is used as the filling, sometimes accompanied by buttercream, depending on the outer icing.



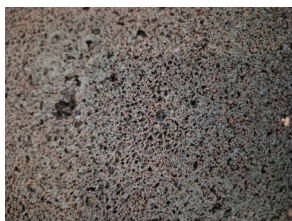
**Caramel Mud Cake**– made with a mixture of white chocolate and soft brown sugar my caramel mud is a rich dense, but moist flavour. This cake can be used for 3D shaped cakes, or layered buttercream designs.

When used in layered cakes, a filling of caramel ganache, made with a rich house made caramel maison. This is usually accompanied with a layer of buttercream, in a specialised designed cake.



**Red Velvet**– made with a rich mix of red colouring and cocoa powder, accompanied with buttermilk. Red velvet is a medium density cake with a distinct flavour.

Red velvet is suitable for a layered cake, with buttercream outer icing, or iced with cream cheese icing as a gourmet cake. It is not suitable for shaping into a 3D design.



**Moist chocolate**– is a soft moist cake made with a cocoa base. This delicious cake is a crowd favourite being not too rich, or dense. It's actually also dairy free and is perfect for those who require a dairy free option.

When paired with a dairy free buttercream.

It is suitable for layered cake designs iced with buttercream, but not for 3D designs.



**Vanilla Butter cake**– is a moist soft cake infused with vanilla essence, usually accompanied with a vanilla buttercream. This cake is used for layered cake designs with a filling of buttercream, but can have other flavoured fillings added.

It is suitable for layered cake designs iced with buttercream, but not for 3D designs.

**Carrot Cake**– is a super moist and soft cake made with a mixture of nutmeg and cinnamon spices to enhance the carrot flavour. It is usually paired with a cream cheese icing. This cake is recommended as a basic or gourmet cake only, as the structure is not as stable as others for a layered. design.

**Orange and Almond cake**– is a super moist cake made with whole orange, combined with almond meal and eggs. This is the perfect basic cake option for a gluten free diet. It is usually paired with a cream cheese icing. This cake is recommended as a basic or gourmet cake only, as the structure is not as stable as others for a layered. design.