

CAKE FLAVOURS

All cakes are layered with either creamy butter cream (made with real butter and vanilla), or chocolate ganache. There are many flavour variations, please just ask. Also please note that not all cakes are suitable for all situations, due to texture required and weather conditions. Also, seasonality can affect supply of certain ingredients.

Egg free and gluten free cakes can also be arranged.

APPLE SPICE

Needs no explanation.

BANANA & WHITE CHOCOLATE

A great new twist on an old favourite. Can be done without white choc if required.

CARAMEL MUD

Great caramel flavour – not quite as rich as regular mud.

CARROT

A flavoursome mix of carrots, nuts and rich spices.

CHOCOLATE

A moist chocolate cake, not as fudgy as mud, but very chocolatey. Layered with dark chocolate ganache!

CHOC-MUD

Rich, dense and fudgy. A favourite with almost everyone. Can also be tricked up with dried cranberries for a fruit hit.

CHOC-ORANGE

For all the jaffa lovers out there!

CHOC LIQUER RAISIN

A fantastic alternative for those who don't like traditional fruitcake. Raisins steeped in my favourite – Spanish Black Sherry – or your favourite liqueur and combined with a rich dark chocolate batter – So good!

COCONUT

A creamy smooth flavour, layered with coconut butter cream and homemade raspberry jam if desired.

CONTINENTAL

An old family recipe consisting of many layers of honey flavoured wafer-thin biscuit, combined with rich butter cream and homemade raspberry jam. Has to be tasted to be believed.

CROQUEMBOUCHE

Each profiterole filled with vanilla custard or chocolate custard, drizzled with toffee and piled into a tower. Can also be embellished with edible gold or silver leaf for weddings or special occasions.

FRUIT - LIGHT OR DARK

Fruit Cake consisting of mixed fruit and nuts.

GINGERBREAD

All the rich spice flavours of gingerbread in a butter-cake base.

HUMMINGBIRD

A moist combination of pineapple and banana.

LEMON YOGHURT

A dense moist delicious cake which can also be done with poppy seeds.

LIME AND COCONUT

Combines the zestiness of fresh limes with the creaminess of coconut.

LUMBERJACK

A winning mix of apples, dates and coconut. Comfort food in a cake.

MARBLE

A great combo of choc/strawberry/vanilla

ORANGE POPPYSEED

A beautifully moist cake with the great crunch of poppy seeds. The seeds can be left out if required. This is a flourless cake, enriched with almond meal.

STICKY DATE

Another crowd pleaser. Really needs no explanation!

VANILLA BUTTERCAKE

An old favourite flavoured with best quality vanilla for that unmistakable taste. Can also be enhanced with choc chips or triple choc chips.

WHITE CHOC MUD

Not as fudgy as regular mud, but great white chocolate flavour.

The descriptions are an example of what can be done – however – the sky is the limit! If the cake can be shaped and I can make it stand up – I'll give it a go. A challenge is good!

On the other hand, if you like simple, elegant and stylish this is equally as do-able.

Prices to be advised per order.

- ◆ Weddings
- ◆ Birthdays
- ◆ Engagements
- ◆ Christenings
- ◆ Corporate Functions

We use free range eggs and the best quality chocolate and ingredients.



Opening Hours

Monday-Friday

8..00-6.00

Saturday

8.00-3.00

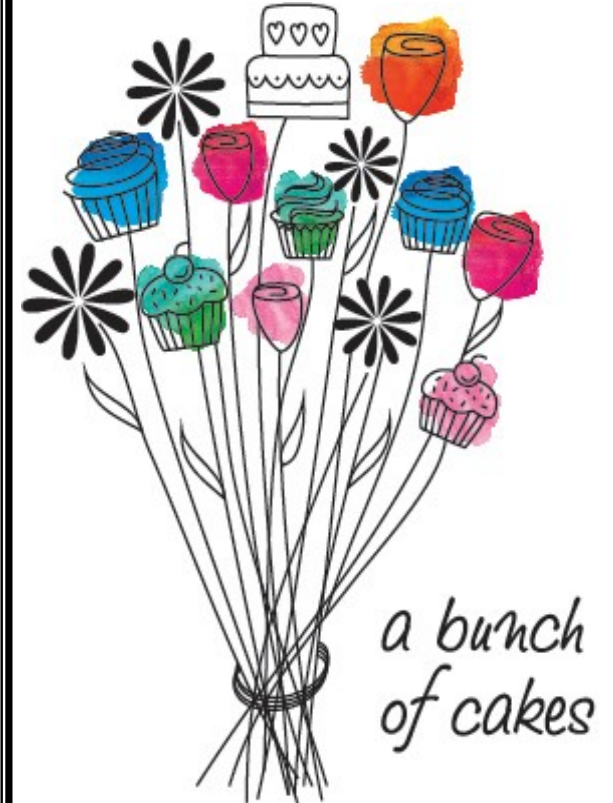
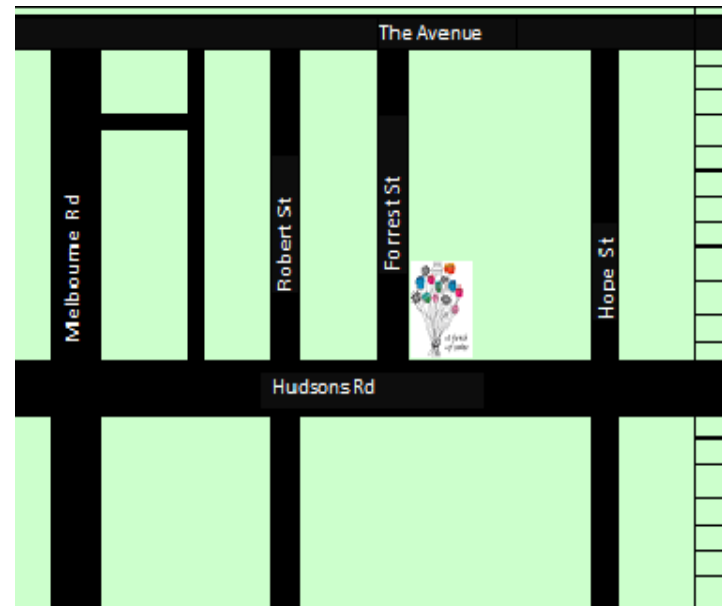
Sunday

9.00-2.00

To order please phone or email with your requirements and contact details.

Delivery available.

For photos find us on Facebook!



86 Hudsons Rd Spotswood

Ph. 9939 1393

info@abunchofcakes.com.au

Wedding, birthday and special occasions cakes to Order

Cupcakes, Brownies, Friands, Tarts, Biscuits and more daily!

Flowers for all occasions