

Cake flavours

Recommended for buttercream cakes (large cakes and cupcakes):

* Most cakes flavours can be done as a GF option.

Vanilla base

- **Velvet vanilla (can be done as funfetti or in rainbow layers)** – vanilla cake with vanilla buttercream
- **Vanilla + salted caramel** – vanilla cake with salted caramel buttercream and salted caramel sauce
- **Vanilla + white chocolate and peppermint** – vanilla cake with white chocolate and peppermint buttercream
- **Strawberry + vanilla** – strawberry cake with vanilla buttercream
- **Cookies and cream** – cookies and cream cake with cookies and cream buttercream
- **Peanut butter and banana** – banana cake with peanut butter buttercream
- **Pink Champagne** – pink champagne cake with pink champagne buttercream
- **Champagne and Strawberries** – champagne cake with champagne buttercream and fresh strawberries

Chocolate base

- **Salted caramel** – chocolate cake with salted caramel buttercream and salted caramel sauce
- **Chocolate + espresso** – chocolate cake with espresso buttercream
- **Chocolate + vanilla** – chocolate cake with vanilla buttercream
- **Chocolate + raspberry** – chocolate cake with raspberry buttercream
- **Chocolate + cream cheese** – chocolate cake with cream cheese buttercream
- **Chocolate + hazelnut** – chocolate cake with chocolate hazelnut buttercream

Fruity cake base

- **Lemon, raspberry + coconut** – lemon and raspberry cake with coconut buttercream
- **Lemon meringue** – lemon cake with lemon curd and vanilla swiss meringue buttercream
- **Apple + caramel** – spiced apple cake with salted caramel buttercream and salted caramel sauce
- **Hummingbird (banana, pineapple, coconut)** – banana, pineapple and coconut cake with vanilla buttercream
- **Carrot, orange and pecan** – carrot, orange and pecan cake with cream cheese buttercream

Recommended for Royal Icing and fondant covered cakes:

Cakes with chocolate ganache and mudcakes (made with premium couverture chocolate)

- **Velvet vanilla (can be funfetti or rainbow layers) + chocolate ganache** (white, milk, dark, cookies and cream, strawberry + white chocolate)
- **Velvet vanilla + lemon curd + white chocolate ganache** (April – October only)
- **Pink champagne** – pink champagne cake with white chocolate ganache

- **Champagne and strawberries** – champagne cake with white chocolate ganache and strawberries
- **Cookies and cream + chocolate ganache (white, milk, dark or cookies and cream)**
- **Rum ball cake** – dark chocolate, cherry and coconut mudcake, filled with rum infused chocolate ganache and toasted walnuts
- **Chocolate mudcake + salted caramel ganache**
- **Chocolate mudcake + cookies and cream ganache**
- **Chocolate orange mudcake + chocolate orange ganache**
- **Chocolate mint mudcake + chocolate peppermint ganache**
- **Caramel mudcake + dark chocolate ganache**
- **Caramel mudcake + cookies and cream ganache**



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