



2025 CAKE CATALOGUE

THE

YORKSHIRE

CAKE COMPANY



@THEYORKSHIRECAKECOMPANY  
WWW.THEYORKSHIRECAKECOMPANY.COM





# Hello

Hello and welcome to the Yorkshire cake company catalogue.

My name is Adel Gascoigne and I am the owner, designer, baker and creator of elegant and delicious bespoke cakes and bakes, designed to give your special event to wow factor. Carefully curated from my clients wishes I have been making cakes and bakes for over 20 years.

I hope that this catalogue helps to provide an insight into my company, the delights I produce as well as some helpful information which makes your planning that little bit easier. From knowing what scrumptious flavours i can offer, what sort of size is right for you event, as well as some examples and information to help you make the right choice a lot easier.

Adel  
Gascoigne

Owner, Baker and creator



## Inside you will find

Flavours,  
Portion guide  
Price guide  
Examples of work,  
Step by step on how to book  
and more...

# FLAVOURS



I know that choosing the right flavour can sometimes be a challenge in itself, whether you are after just one tier or several.

That is why I have an extensive range of flavours that have been tried and tested, so I am confident you will find the right one for your occasion.

If your tastes are a little more exotic than what is listed here then please do let me know as I am always up for a challenge and would be happy to accommodate wherever possible.

**Please note that those Flavours highlighted in PINK are NOT suitable for a stacked or fondant covered cake due to the filling being too soft. However they can be swapped for a buttercream version to accommodate this.**

## **~Red Velvet Cake with cream cheese filling**

A rich and velvety cake with a hint of cocoa, filled with tangy cream cheese frosting.

## **~Chocolate Fudge Cake with chocolate ganache or buttercream filling**

A decadent chocolate cake with layers of smooth and creamy chocolate ganache or buttercream filling.

## **~Lemon Blueberry Cake with lemon curd and buttercream filling**

A light and citrusy cake with bursts of juicy blueberries, filled with tangy lemon curd and sweet smooth buttercream.

## **~Sicilian Lemon Cake with lemon curd and buttercream filling**

A light and citrusy cake, filled with tangy lemon curd and zesty, sweet smooth buttercream.

**~Vanilla Bean Cake with raspberry compote and vanilla buttercream filling**

A classic vanilla cake infused with real vanilla paste, filled with sweet and tangy raspberry compote and smooth sweet vanilla buttercream

**~Strawberry Shortcake with whipped cream filling**

A fluffy and moist cake layered with fresh strawberries and light and airy whipped cream.

**~Coconut Cake with coconut buttercream**

A tropical coconut-infused cake with real coconut sponge with luscious coconut buttercream cream filling. (raspberry jam can be added)

**~Salted Caramel Chocolate Cake with salted caramel filling**

A rich chocolate cake with layers of sweet and salty salted caramel filling, finished with either chocolate or vanilla buttercream

**~Pistachio Cake with pistachio buttercream filling**

A nutty and flavourful pistachio cake with a creamy and decadent pistachio buttercream filling.

**~Oreo Cookies and Cream Cake with cookies and buttercream filling**

A cookies and cream cake with chunks of Oreo cookies in the batter, filled with a creamy cookies and sweet buttercream filling.





**~Black Forest Cake with cherry buttercream filling**

A decadent chocolate cake layered with cherry rippled buttercream, for a rich and indulgent Black Forest experience.

**~Matcha Green Tea Cake with white chocolate ganache filling**

A unique and earthy matcha-flavored cake filled with luscious and creamy white chocolate ganache, perfect for green tea lovers.

**~Pistachio Rose Cake with rosewater buttercream filling**

A delicate and fragrant pistachio cake infused with floral rosewater, and filled with a luxurious rosewater buttercream.

**~Caramel Apple Spice Cake with salted caramel buttercream filling**

A moist and spiced apple cake, filled with a creamy and decadent salted caramel cream, perfect for fall or winter celebrations.



**~Hazelnut Praline Cake with chocolate hazelnut buttercream filling**

A nutty hazelnut cake with a luscious layer of chocolate hazelnut spread filling, creating a decadent and irresistible combination of flavours.

**~Lemon and Elderflower cake with lemon curd and buttercream filling**

a light elderflower sponge, with lemon curd and sweet buttercream filling.

**~Orange Jaffa cake with orange butter cream and marmalade filling.**

Zesty chocolate orange sponge with orange butter cream and marmalade filling.

**~Coffee and walnut cake with coffee buttercream filling**

a coffee and walnut sponge filled with coffee infused sweet buttercream

**~Chai Spice Cake with spiced chai buttercream filling**

A warm and aromatic chai-spiced cake filled with creamy and fragrant spiced chai buttercream, perfect for cozy and comforting occasions.

**~Almond Cake with raspberry jam and buttercream filling**

A subtle and nutty almond cake layered with tart and sweet raspberry jam, creating a perfect balance of flavours.

**~Mocha Cake with espresso chocolate buttercream filling**

A rich mocha-flavoured cake with layers of intense espresso-infused chocolate filling.

**~Funfetti Cake with vanilla buttercream filling**

A colourful and fun cake speckled with rainbow sprinkles, filled with creamy and smooth vanilla buttercream.

**~Tiramisu Cake with mascarpone cream filling**

A coffee-soaked sponge cake with layers of mascarpone cheese and coffee-flavoured cream filling, reminiscent of the classic Italian dessert.

**~Carrot Cake with cream cheese filling**

A moist and spiced carrot cake with a creamy and tangy cream cheese filling.

**~S'mores Cake with marshmallow filling**

A rich chocolate cake with layers of gooey marshmallow filling, graham cracker crumbs, and chocolate ganache, reminiscent of the classic campfire treat.

**~Lavender Honey Cake with lavender-infused honey buttercream filling**

A delicate and floral lavender cake filled with a light and sweet honey buttercream, creating a unique and elegant flavour profile.





# PORTION SIZES

I understand the importance of knowing exactly how many guests your cake will cater for, as getting the portion sizes right is key to ensuring that everyone gets a taste of the sweet celebration.

That's why I have created a quick and easy guide to portion sizes, designed to take the guesswork out of planning for your event.

This helpful guide will assist you in determining the ideal cake size based on the number of guests you wish to serve, ensuring that there is plenty to go around without any wastage.

Whether you're hosting an intimate gathering or a grand affair, My portion guide will help simplify the planning process and ensure that your cake is perfectly tailored to your event.

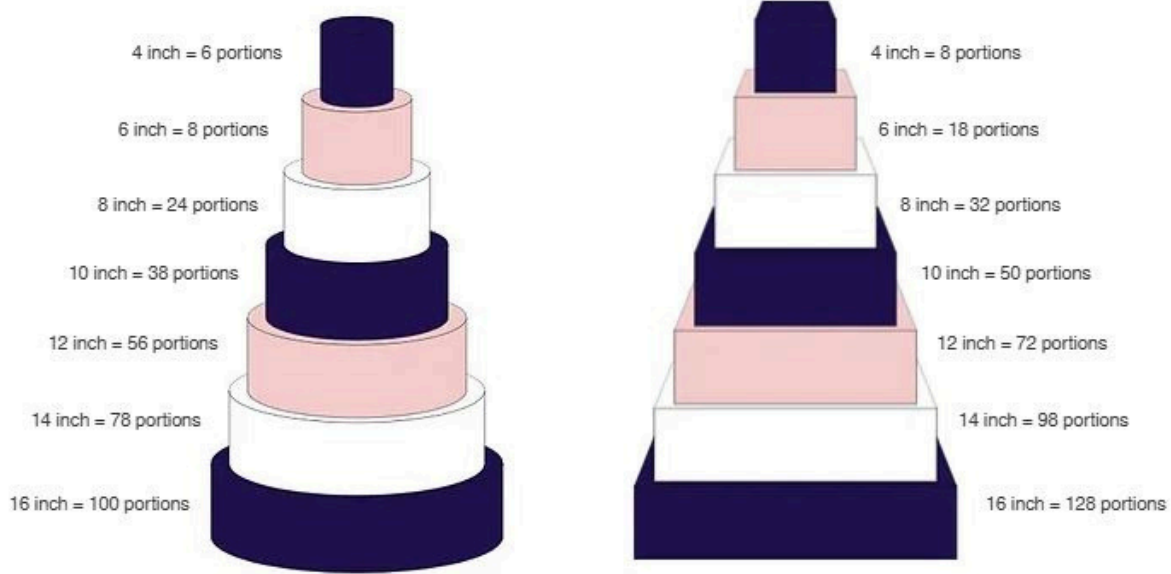
Just another way The Yorkshire cake company strives to make every step of your cake selection process a piece of cake.

TIP - Why not make sure you have little cake take away boxes on stand by to allow those guests who are rather full to take a slice of the excitement away with them?





### Cake service portions



Please note that this is a size guide and will vary depending on cake depth, cake structure and the individual carving. This guide is based on the standard serving portion size of 1 inch by 2 inches from a 4 inch deep sponge cake.

### Tasters and samples

Throughout the year I offer a selection of my most popular flavours to order. They are posted direct to your door and are perfect for giving you an idea of what I have to offer. Keep an eye out on my website and social media for when these taste boxes are available.

PLEASE NOTE: That if these boxes are not available, you can request a bespoke taster box to be posted direct to you at a cost of £35.00. This will include my most popular flavours for you to try.

### Thoughts to consider

#### How many guest do I need to cater for?

Do not forget to including evening guest as the cake is usually cut towards the later part of the dinner service or the beginning of the evening

#### What is my budget?

The bigger the tiers the more expensive the cake will become. The more decorations you require on the cake the more time needs to be taken when creating your design, and the longer it will take to set up. These factors play a part when quoting for a cake





# BISCUITS & CUPCAKES

I also offer a range of iced biscuits and cupcakes, these are a popular choice for guest table placements, gifts or as a delicious accompaniment to your event.

Biscuits and Cupcakes can be personalised to your theme and colour schemes, as well as provide a even more personalised touch with iced name or message disc toppers.

Each cupcake and biscuit can be individually packages and wrapped with ribbon

## Biscuits

The biscuits that I offer can be personalised with your colours and initials.

I use rolled icing to provide a clean finish and to ensure consistency across the order.

Each biscuit is individually sealed in its own clear bag and ribbon can be added to co-ordinate with your event.

My biscuits are available in the following flavours

**Vanilla all butter biscuit**

**Chocolate butter biscuit**

**Gingerbread Butter biscuit**

**Lemon Butter biscuit**



## Cupcakes

The cupcakes I offer, are sponge and topped with a swirl of buttercream. Various decorations can be added to personalise your cupcakes from printed and wafer toppers, iced flowers to personalised icing discs.

Cupcakes can be packaged individually in either a white box, or plastic pod. Ribbon can also be added to co-ordinate with your special event

My most popular cupcakes are  
**Vanilla, Chocolate and Lemon**

If you have an alternative flavour in mind, I am happy to accommodate wherever possible



# P RICING

Celebrations deserve a touch of sweetness, which is why I cater to a range of budgets, from simple cupcakes to elaborate-layered cakes. Our creations are individually priced according to the bespoke nature of your order, unique vision and budget.

While my prices are a rough guide I am more than happy to work with you to tailor a package that best suits your needs and preferences.

-PRICINGS-



**Single tier\*** – Prices start from £100.00

**Two tier\*** – Prices start from £170.00

**Three tier\*** – Prices start from £360.00

**Four tier\*** – Prices start from £520.00

**Five tier\*** – Prices start from £800.00

**Novelty cakes** – Price start from £140.00

**Tall Cakes** – (*6+ inches tall for a single tier*) – Prices start from £100.00

**Biscuits** – (*minimum of 6*) – Prices start from £2.50

**Cupcakes** – (*minimum of 6*) – Prices start from £2.50

**Please be aware that these are rough guides and the cost will depend on materials and ingredients required, as well as the details of decoration and time taken to create your design.**

\*Each tier is approximately 5 inches deep, including the filling.

#### **Delivery and set up**

Please note that there may be an additional charge for delivery and set-up, which will vary depending on the venue distance and the time required for set-up.

For those who prefer to collect their cake, certain options may be available for collection please contact me directly for further details.





# HOW TO PLACE AN ORDER

Organising a show stopping event can be stressful enough I have made my ordering process simple. So you can spend more time focusing on other things.

Placing an order with me is so simple I have listed the main steps below



1 REQUEST A QUOTE

2 ACCEPT THE QUOTE

3 PAY YOUR DEPOSIT

4 MAKE FINAL PAYMENT

5 DELIVERY AND SET UP

- HOW TO PLACE AN ORDER -

**To help you understand each step in detail I have provided an explanation of each step**

1

### **REQUEST YOUR QUOTE**

Simply pop along to my website at [www.theyorkshirecakecompany.com](http://www.theyorkshirecakecompany.com) and click on the request a quote tab in the top menu.

Fill out the online form with as much detail as possible including, sizes, colour schemes and flavours. I will then respond to you with your very own personal quote for your consideration, direct to your email. Be sure to keep an eye on your Junk mail folder just incase it drops into there.

Once you have received your personal quote, please take time to review it in detail. If you have any questions please do get in contact

2

### **ACCEPT THE QUOTE**

If you are happy with your quote and would like to go ahead and place your order to secure your date and price simply follow directions outlined within the email.

You can either confirm your acceptance via the email link, or by contacting me directly via email.

Once you have accepted the quote, you will receive your cake order and invoice to your email address.

Please be aware quotes are only valid for 14 days and your date is not secured until your booking fee/deposit is paid.

3

### **RECEIVING YOUR CAKE ORDER AND PAYING YOUR DEPOSIT**

Once you have received your cake order and invoice please take a moment to review all the information enclosed, as this will contain all the details about your order. Along with spellings of names, delivery dates, times and locations. It is also important to check information such as any allergens I have been made aware of, and payment details and dates.

The order and invoice will outline details of your payments, along with their due dates. You will also receive a copy of the terms and conditions which are also available via my website.

Now all you are be required to do is pay the booking fee which acts as your deposit. This is used to secure your order and your special date in my diary.

You will receive a receipt as confirmation of payment for your records.



#### **PAYING YOUR CAKE BALANCE**

4

Sometimes we are able to offer you an instalment plan, spreading your payments over 3 lumps - the deposit and booking fee, a partial payment and then a final payment which is due 4 weeks before your order date.

However if you would prefer to pay for the cake upfront, or in two payments rather than 3 please do let me know.

The dates and the values of each payment due will be outlined in your cake order and invoice

#### **CAKE DELIVERY / COLLECTION**

5

Now simply sit back and relax, your cake has been taken care of and will be ready for you on the confirmed date, time and at the location agreed.

I will make contact with you or your allocated planner/point of contact to confirm the delivery time and date. However if you are in regular contact with a venue events planner it is also suggested that you advise them of your arranged delivery date and time for your order.

When I deliver the cake I take time to set it up and organise any decorations which maybe required. Photographs and videos are taken of your cake in situ before it is then left in the capable hands of the venue.

Additional services ....

#### **CONSULTATIONS**

If you would like to have an online cake consultation prior to ordering then I can accommodate this either through email or via Zoom. This can be arranged by contacting me via my website or by emailing me directly.

#### **TASTERS**

If you would like to order tasters this can be accommodated. Please see the section on tasters for more information.



# UNDERSTANDING THE ARTISTARY

As you can see my business is my passion, and ensuring that I provide your with the absolute best in quality takes both time and a lot of planning.

As an independent business I pride myself on providing the highest quality products, from the ingredients I use, to the packaging, the craftsmanship right through to the service you receive as a valued client.

And therefore I wanted to offer you the opportunity to understand behind the scenes, and what really goes into your cake order.

If you follow along with my social media @theyorkshirecakecompany you are probably already aware of all the training, the qualifications, the licencing and environmental paperwork, not to mention the insurances and the ordering of materials and ingredients, the over head costing and logistics or diary planning and the essential parts of running a business.

However I wanted to offer you the insight of what it takes to produce a single bespoke cake order, so you can see just how important and special each client and order is too me, and why i take such pride over what I do.

- UNDERSTANDING THE ARTISTARY -



*M*y dearest clients,

I wanted to take a moment to express my gratitude for entrusting me with creating your bespoke cake order. From the moment I receive your initial contact, to the final delivery and set up at your special event, there is a great deal of detail and planning involved in bringing your vision to life, which I would like to share with you so you may better understand just how special your order is.

Upon receipt of your first enquiry, I begin by creating any tasters you may have ordered. Baking, decorating and packaging before sending them out to you so that you can sample the flavour's and textures that will make up your cake.

Once we have agreed on the perfect combination, I move on to creating a detailed quote that includes recipe costings, any specialist products or materials needed, and any variations or special requests you may have to ensure your order is exactly as you have described.

Throughout the process, I am here to answer any questions you may have and to conduct online consultations where required to discuss your special requests or clarify any queries you may have. Once your order is confirmed, I work diligently to sketch out designs, coordinate colours to swatches and flowers, in addition to ordering ingredients and special products needed to bring your vision to life.

The baking and crafting process can take several days, and for more intricate orders or handcrafted flowers, up to three weeks in advance. I also take the time to contact the venue to confirm delivery times and dates, ensuring a seamless experience for you on the day of your event and delivery.

Upon delivery, I carefully set up the cake at the venue, which can take on average 1-2 hours, to ensure it looks as beautiful as it tastes. And of course, I always follow up with you to make sure your day was everything you had hoped for.

Creating your bespoke cake order is not just a job for me, but a labour of love. I am truly grateful for the opportunity to be a part of your special day and to bring your vision to life.

With love and gratitude,

*Adel Gascoigne*





# Y OUR THOUGHTS

Thank you for taking the time to view my catalogue, I hope it has been a useful guide in supporting you to decide what kind of cake or bake is best suited to your special event.

I pride my business on the quality, elegance and creativity of both the products , and the service that I provide.

As my clients and their custom is so incredibly important to me it is essential that I ask you kindly to offer me your feedback on my products and service, so that I may best adapt and continue to evolve to ensure you the absolute best.

I would therefore be grateful if you would take a few moment to leave me your thoughts either via the contacts tab on my website, or via email.

Thank you

-YOUR THOUGHTS -



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