

# Cake Menu



## CHOCOLATE SPONGE

Chocolate sponge cake layered with chocolate buttercream and raspberry jam.



## CHOCOLATE GANACHE

Chocolate sponge cake layered with chocolate ganache cream (fresh cream & melted chocolate).



## CHOCOLATE BISCUIT

Butter biscuits in a milk chocolate covering.



## CHOCOLATE TOFFEE

Chocolate sponge cake layered with caramel toffee sauce.



## BLACK FOREST GATEAU

Dark chocolate cake layered with fresh cream and cherries.



## TIRAMISU

Chocolate rum sponge layered with mascarpone and custard.



### **WHITE CHOCOLATE GANACHE**

Vanilla sponge cake layered with white chocolate ganache cream.



### **RED VELVET**

Moist vanilla & chocolate sponge with cream cheese and fresh cream filling.



### **CHOCOLATE MANGO MOUSSE**

Light chocolate sponge with mango & chocolate mousse layers.



### **CHOCOLATE RASPBERRY MOUSSE**

Light chocolate sponge with raspberry & chocolate mousse layers.



### **OPERA CAKE**

Light almond sponge layered with dark chocolate and coffee filling. Covered with a dark chocolate glaze.



### **PEANUT CAKE**

Vanilla & chocolate sponges layered with light vanilla buttercream & peanuts.



### **SALTED CARAMEL CRUNCH**

Caramel sponge with a homemade salted caramel filling and crunchy flakes.

### **NUTELLA CAKE**

Chocolate sponge cake with Nutella mascarpone filling.



### **CHOCOLATE VICTORIA SPONGE**

Chocolate sponge layered with fresh cream and jam (strawberry or raspberry). Topped with fresh berries.



### **VICTORIA SPONGE**

Vanilla sponge layered with fresh cream and jam (strawberry or raspberry). Topped with fresh berries.



### **CHOCOLATE SWISS ROLL**

Chocolate sponge rolled with fresh cream and raspberry jam. Topped with fresh berries.



### **SPONGE ROLL**

Vanilla sponge rolled with fresh cream and raspberry jam. Topped with fresh berries.



### **CUSTARD CREME**

Flaky pastry layered with vanilla custard and blackcurrant jam.



### **RAFAELLO**

Vanilla sponge layered with light cream filling and coconut flakes.



### **MASCARPONE & FRESH CREAM**

Vanilla sponge layered with mascarpone and fresh cream filling. Filled with fresh berries.



### **MERENGUE ROLL**

Merengue filled with fresh cream and fresh berries.



### **YOGHURT CAKE**

Fluffy vanilla sponge with yoghurt and fruit or jelly filling.



### **PAVLOVA**

Crunchy merengue base with fresh cream. Topped with fruit and berries.

### **OREO CAKE**

Chocolate sponge with Oreo buttercream filling. Includes real Oreo crumbles.



### **COFFEE CAKE**

Classic coffee sponge with coffee buttercream filling. Topped with walnuts.



### **HONEY CAKE**

Moist honey sponge layered with fresh cream and sour cream.



### **LEMON DRIZZLE**

Lemon sponge soaked in sweet lemon syrup.



### **CARAMEL SLICE**

Shortbread layer topped with sticky caramel and chocolate.



### **CARAMEL BISCUIT**

Butter biscuits in a caramel covering. Topped with milk chocolate.



### **PISTACHIO**

A unique pistachio sponge with cream cheese and buttercream filling.



### **SNICKERS**

Toffee flavoured sponge layered with fresh cream, chocolate, toffee cream and peanuts.



### **CARROT CAKE**

Moist carrot cake with walnuts and sultanas. Topped with vanilla buttercream and cream cheese.



### **FRUIT TART**

Shortcrust pastry shell filled with vanilla cream. Topped with fresh berries and fruit, encased in a layer of gelatine.



### **APPLE TART**

Shortcrust pastry filled with apple sauce. Topped with baked apples.



### **LEMON MERENGUE TART**

Shortcrust pastry shell filled with lemon custard. Topped with flamed merengue.

### **LAYERED CHEESECAKE**

Thinly baked sponge with a cheesecake layer and a jelly topping of mango, raspberry, blackcurrant or passionfruit flavour.



### **BAKED CHEESECAKE**

Crumbly biscuit base with a baked cheesecake topping. Filled with raspberries and decorated with buttercream and fresh berries.



### **LEMON CHEESECAKE**

A creamy lemon cheesecake on a crumbly biscuit base. Topped with lemon & fresh berries.



### **STRAWBERRY CHEESECAKE**

A creamy strawberry cheesecake on a crumbly biscuit base. Topped with fresh berries.



### **BAILEYS CHEESECAKE**

A creamy baileys cheesecake on a crumbly biscuit base. Topped with fresh berries.



### **BLACK FOREST CHEESECAKE**

A creamy cheesecake on a crumbly chocolate biscuit base. Topped with cherry jam and chocolate.



### **BAKEWELL PIE**

A buttery shortcrust shell filled with raspberry jam & an almond frangipane.

### **CHERRY PIE**

A buttery shortcrust shell with a cherry pie filling. Topped a hatched crust.



### **APPLE CRUMBLE**

Crumbly butter pastry filled with spiced apples.

### **RASPBERRY CRUMBLE**

A buttery pastry topped with raspberry jam and crumble.

### **APPLE CINNAMON**

A spiced cinnamon sponge filled with fresh apples.



### **APPLE WALNUT**

A vanilla sponge filled with fresh apples and walnuts.



### **BROWNIE**

A fudgy chocolate brownie topped with icing sugar.

### **OTHER**

All cakes can be customised to your liking. Decoration, sponge flavour, filling, etc can be discussed when ordering

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**SWEET PLANET THE HOME BAKERY**

*Sweet Planet Bakery*

# Other Treats



## **SPRINKLE BUTTER COOKIE**

Soft butter cookie topped with icing and sprinkles.



## **CHOCOLATE BUTTER COOKIE**

Soft butter cookie half covered in chocolate.



## **CHOCOLATE CHIP COOKIE**

Giant chocolate chip cookie with big chunks of milk chocolate.



## **RED VELVET COOKIE**

Giant red velvet cookie with big chunks of white chocolate.



### **OAT AND SULTANA COOKIE**

A healthier cookie made of oat flour, filled with sultanas.



### **WHOLEMEAL COOKIE**

Digestive inspired cookie made of wholemeal flour, covered in chocolate.



### **GINGERBREAD MAN/FACE**

A man shaped gingerbread cookie topped with chocolate and chocolate buttons.



### **OREO COOKIE**

Two brownie like cookies filled with Oreo flavoured cream.



### **MERINGUE**

A light, airy dessert made from whipped egg whites and sugar. Topped with milk chocolate.



### **PEANUT COOKIES**

Cookies made with peanut butter then topped with extra peanuts.



### **CANELE**

A French pastry with a caramelized crust and a soft, moist, custard-like interior flavoured with rum and vanilla.



### **MACARON**

A delicate, meringue-based French sandwich cookie made of almond flour. Varied flavours.



### **CAKE BALL/POP**

Cake sponge mixed with buttercream made into a dough and covered in chocolate.



### **COCONUT MACAROON**

A round coconut and condensed milk confectionary, topped with a drop of jam.



### **VENICE SWIRL**

Two butter cookies filled with buttercream, half covered in chocolate.



### **CUPCAKES**

Chocolate, Vanilla, Red Velvet and Lemon flavoured cupcakes. Can be topped with buttercream upon request.



### **BANANA BREAD**

Sweet bread with mashed bananas. Inspired by a family recipe.



### **GUINNESS BREAD**

Dark, rich bread made with Guinness beer. Traditional Irish classic.



### **SCONES**

Plain, Fruit and wholemeal scones. Served with butter and jam.



### **SODA/ WHOLEMEAL BREAD**

Rustic style breads inspired by traditional, feel good recipes.

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