



Baker Cake
Weddings



photography: Jake Jimms

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Hello...I'm Emily

Cake designer, baker, and proud owner of Baker Cake. I'm based in the beautiful village of Stithians in Cornwall, conveniently central to Truro, Falmouth, Helston and Redruth.

Growing up in a family where the kitchen really was the heart of the home, baking is something I have always done, making cakes for friends and family since I was a teenager with my first wedding cake made over 20 years ago!

Growing up on a farm in the countryside, caring for the world around us is vitally important to me, and I was delighted to be recognised in 2021 as a Plastic Free Champion by Surfers Against Sewage.

I love to create sugar flowers and to enhance my designs with delicately piped royal icing, but the inside must taste as good as the outside looks. My recipes have been tested and tweaked over the last 30 years to ensure they are as delicious as possible for your special day, with my homemade jams, curds and fillings further accentuating the flavour.

I am a firm believer that the wedding planning process should be as stress-free as possible and I love to create elegant cakes with that same relaxed feel to them, priding myself on providing a friendly, reliable and efficient service.



Emily

photography: Liz Williams

How to order your dream wedding cake

1 Our first step is to have a brief discussion about your plans so far - your date, venue, budget and style. Ideally this will be during a brief discovery call, or if we've already had a chat at a wedding fayre we can continue via email. At this stage I will give you an estimated price.

If our cake dreams align, and I am available on your date, a £75 deposit secures the date in my diary. I only accept one wedding cake per day, and a maximum of two per week to ensure everything is as perfect and stress-free for you as possible. I strongly advise booking your date as soon as you can to avoid disappointment.

2 Your design consultation and cake tasting appointment is where we iron out all the important details - what it will look like, any extra items you may wish to order, and how your cake will be displayed. I like to hold these 6-9 months before your big day, either in my design studio or at a mutually convenient location. We can chat over a pot of tea about your theme, your dreams and any design ideas you might already have. You can choose up to 3 flavours of cake to enjoy either at this meeting, or to take away and enjoy later.

During this meeting I'll start sketching your ideas so you can see it come to life before your eyes. It gives us the perfect opportunity to discuss how various elements will affect the final price, and I can suggest alternatives to help keep within your budget. Following our meeting I'll email you a colour sketch of your cake design along with the final price.

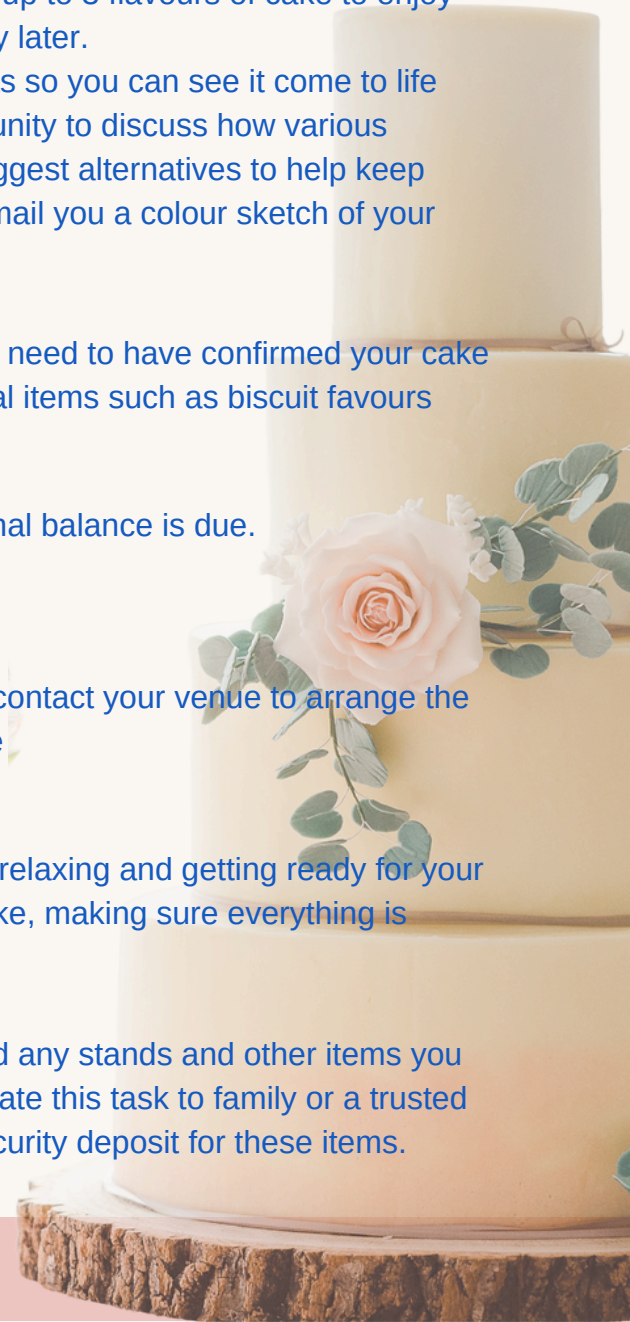
3 Two months before your wedding you need to have confirmed your cake flavours and give me final numbers for individual items such as biscuit favours

4 One month before your wedding the final balance is due.

5 Two weeks before your wedding I will contact your venue to arrange the best time for me to deliver and set up your cake

6 On your wedding day while you are relaxing and getting ready for your ceremony, I'll deliver and set up your dream cake, making sure everything is perfect ready for the big reveal

7 One week after your wedding I will need any stands and other items you have hired returned to me. Many couples delegate this task to family or a trusted friend. Once safely returned I will refund the security deposit for these items.



How much cake will you need?



photography: Jake Jimms

I usually advise 1" x 1" portions (my cakes are typically 4"-5" high) and find that this is a nice size to serve with coffee after a meal. If you are planning to serve your cake as dessert, or if you know that your friends and family will enjoy a larger slice, we can adjust the portion sizes and quote accordingly.

As a guide to my standard height round cakes:

A 2-tier will serve 65 portions

A small 3-tier will serve 70 portions

A standard 3-tier will serve 130 portions

A 4-tier will serve 140 portions

I don't offer dummy tiers due to the impact the polystyrene they are made from has on the environment, however I do have a number of alternatives to help achieve both the aesthetic you want and the number of portions you need.

Alternatively I can provide a "kitchen cake" to increase the amount of cake in the most cost effective way. This is a layered cake, baked, filled and the top iced just as your wedding cake is, but rather than being displayed it remains in the kitchen to be sliced and served alongside your actual wedding cake. No one will ever know the difference!



Let's talk prices

As all my cakes are bespoke they are individually priced, but below are some starting prices for some of my more popular sizes and designs

A 2- tiered buttercream cake, serving 65 portions starts from £355

A small 3-tiered buttercream cake, serving 70 portions starts from £415

A standard 3-tiered buttercream cake, serving 130 portions starts from £500

A 4-tiered buttercream cake, serving 140 portions starts from £550

These prices include delivery within a 30-minute radius, deliveries further afield will incur additional charges

Prior to booking you will be invited to have a brief discovery call, where I can discuss your plans and ideas so far and receive a more bespoke estimate



photography: Jake Timms

Cake Flavours

Classic Vanilla

Light vanilla bean sponge layered with my signature white chocolate buttercream and homemade strawberry conserve

Chocolate Fudge

Rich chocolate sponge layered with an indulgent chocolate fudge icing

Zesty Lemon & Elderflower

Zesty lemon sponge layered with elderflower buttercream and lemon curd

Spiced Carrot

A deliciously moist sponge packed with carrots and warm spices layered with a citrus buttercream

White Chocolate & Raspberry

A light vanilla bean sponge marbled with raspberry coulis, layered with a white chocolate buttercream and homemade raspberry conserve

Gingerbread

Sweet, sticky and packed full of stem ginger. Layered with a brown sugar and cinnamon buttercream

Coffee Cake

Light, fluffy coffee sponge layered with a creamy coffee buttercream

Coconut Cake

Soft coconut sponge layered with a coconut buttercream

Banoffee

Soft sponge packed full of banana, layered with a toffee buttercream

Sticky Toffee

Always a favourite dessert, the lightly spiced, fruity sponge is layered with a rich toffee buttercream

Pumpkin Spice Latte

A special flavour only available during the autumn months, pairing the ever popular texture of my carrot cake with the warming autumnal flavours of coffee, spices and pumpkin

Rich Fruit*

Made to a traditional recipe passed down through generations of the Baker family, packed full of juicy fruit, matured for a minimum of three months, regularly soaked in brandy before being encased in luxury almond paste and iced. Nut and alcohol free versions can be made on request

I am always happy to mix and match cake flavours, icings and jams, just ask for your favourite combinations.

Special Diets

Please talk to me about the different options available to cater to your dietary requirements. Please note, that whilst I can bake to a "free from" recipe, my kitchen regularly handles many allergens so may be unsuitable for those with severe reactions.



*additional charge will apply for rich fruit cakes

Alternatives to a Traditional Tiered Cake



While a tiered wedding cake has been a symbol of celebration dating back to the 18th Century, many couples are wanting something more unique, yet equally spectacular and indulgent.

Dessert tables are a fun and interactive way to round off your meal, offering a variety of sweet treats with something there for everyone. The beauty of a dessert table lies in its versatility. Whether you prefer a sleek, modern display presented on pristine white platters, or a more rustic, romantic vibe, each table can be customised to blend seamlessly with your wedding decor.

If you and your guests have less of a sweet tooth, why not elevate a traditional cheeseboard into a showstopping centre-piece with a tower of light cheese scones adorned with slices of local Cornish cheese and sumptuous fresh fruits.



photography: Steven Rees-Webb



Favours and Cupcakes



Add a touch of sweetness to your wedding day with edible tokens of gratitude for your guests. Delicate vanilla or lemon shortbread or spiced gingerbread biscuits elegantly decorated with royal icing.



Each biscuit can be beautifully personalised with your initials or wedding date, or a custom design to compliment your overall wedding theme and decor.

Looking for a thoughtful alternative to the traditional bouquet of flowers? Our luxury cupcake boxes offer a delicious and elegant gift, perfect for thanking those who have helped to make your day a memorable and special event.



Our boxes of beautifully crafted cupcakes are the perfect addition to pre-wedding celebrations such as bridal showers and rehearsal dinners. Cupcakes decorated to match your wedding colours to share with colleagues enable you to extend the joy, celebrating long after the final notes of your last dance have faded away



Like what you've seen?

As you close this brochure, imagine the perfect wedding cake that captures the essence of your love story - a masterpiece that not only tantalizes taste buds but also serves as a centerpiece for your special day.

“

From the initial tasting to the final, delectable mouthful, Emily's Lemon and poppyseed wedding cake really exceeded our expectations. Our guests are still raving about the individual cakes, each one a perfect balance of zesty lemon and the gentle crunch of poppyseeds

K & A, May 2024 ”



photography: Hannah Wilde

Embarking on your journey to creating your dream wedding cake with me starts with a free, no-obligation discovery call where we can discuss your vision and turn it into a reality.

Reach out via email or fill out the contact form on our website. Let's make your wedding day as extraordinary as you've always envisioned.

“

Emily was a joy to work with. Our wedding cake was exactly what we wanted. Ant the taste!! So many compliments on how delicious it was. We could not recommend Emily highly enough

M & J, August 2024 ”



photography: wild tide love

Contact



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