



TWO LITTLE CATS

BAKERY

FLAVOURS

A GUIDE TO CHOOSING YOUR CAKE FLAVOURS



FLAVOUR GUIDE

FULL ON FLAVOUR

Did you know that cutting your wedding cake is your first official duty as a married couple, and is one of the most photographed moments of the wedding day? Having a beautiful cake is one thing. Having a cake that looks beautiful and tastes incredible ...that's what will make you and your guests keep coming back for more and talking about it for months to come.

At Two Little Cats we are known for our flavours. Whether you fancy something classic, fruity, chocolatey or unique, we've got you covered. You can try up to four flavours at your tasting, so grab a drink and your partner and have fun looking through our menu and choosing your favourites!

Here are some tips for planning which flavours you would like in your wedding cake:

- Consider making one tier a "crowd pleaser" that anyone would enjoy from the youngest to the oldest. These are usually the "classic" flavours. If you have a "safe" option then you can get really creative with your other tiers!
- What time of year are you getting married? Light, zesty flavour combinations are great in summer, but in winter we tend to reach for more comforting options like salted caramel, spiced apple or chocolate.

- What are you having for your dessert? If you're having a chocolate dessert you might not want lots of chocolate flavours in your cake...unless of course you seriously love chocolate!

And most importantly

- Remember that this is your wedding cake. Choose flavours that excite you both and that you can't wait to dig in to on your day!

We can't wait to hear your flavour choices and to meet you at your consultation soon.

Jenni x



CLASSIC

VANILLA

The classic cake! Vanilla sponge with vanilla buttercream and raspberry jam.

CHOCOLATE

Indulgent chocolate cake with your choice of vanilla or chocolate buttercream.

RED VELVET

A modern classic. Red velvet cake and our cream cheese frosting.

ZEBRA

Our take on a marble cake. Chocolate and vanilla sponge with vanilla buttercream.

RAINBOW

6 layers of rainbow magic! Vanilla cake with vanilla buttercream.

FUNFETTI

The ultimate party cake! Vanilla funfetti sponge with our signature sprinkle buttercream and chocolate drip in your choice of colour.

FRUITY

MIXED BERRY

Vanilla cake with fresh raspberries and blueberries baked inside and our pink raspberry buttercream.

LEMON MERINGUE

Lemon cake with lemon buttercream, lemon curd and meringue pieces.

LEMON & BLUEBERRY

Lemon cake with fresh blueberries baked inside, lemon buttercream and lemon curd.

LEMON & RASPBERRY

Lemon cake with fresh raspberries baked inside, lemon buttercream and your choice of lemon curd or raspberry jam.

LEMON & ELDERFLOWER

Lemon cake with elderflower buttercream and lemon curd.

STRAWBERRY & ELDERFLOWER

Pink strawberry cake with elderflower buttercream and strawberry preserve.

WHITE CHOCOLATE & PASSIONFRUIT

White chocolate cake with white chocolate buttercream and passionfruit curd.

WHITE CHOCOLATE & RASPBERRY

White chocolate cake with fresh raspberries baked inside, white chocolate buttercream, raspberry jam and white chocolate drip.

APPLE AND SALTED CARAMEL

Spiced apple cake with vanilla buttercream and salted caramel.

CHERRY BAKEWELL

Almond sponge with vanilla buttercream and black cherry compote. (contains nuts).

BANOFFEE

Banana cake with vanilla buttercream and salted caramel.

CHOCOLATEY

CHOCOLATE & SALTED CARAMEL

Chocolate cake with salted caramel buttercream and salted caramel

BLACK FOREST

Chocolate cake with vanilla buttercream and black cherry compote.

MALTESER

Malteser cake with crushed Malteser buttercream

NUTELLA

Chocolate cake with Nutella buttercream. (Contains nuts)

KINDER BUENO

White chocolate cake with Nutella buttercream. (contains nuts)

SNICKERS

Chocolate cake with peanut butter buttercream and salted caramel. (Contains peanuts)

OREO

Chocolate with Oreo buttercream

SOMETHING DIFFERENT

CHOC CHIP COOKIE

Vanilla chocolate chip cake with crushed cookie buttercream

BANANA & NUTELLA

Banana cake with Nutella buttercream.

BISCOFF, WHITE CHOCOLATE & RASPBERRY

White chocolate cake with Biscoff buttercream and raspberry jam

BISCOFF AND SALTED CARAMEL

Vanilla sponge with Biscoff buttercream and salted caramel

STRAWBERRY & CHAMPAGNE

Pink strawberry sponge with Champagne buttercream and strawberry jam. (Contains alcohol)

FEELING INSPIRED?

[BOOK A CONSULTATION](#)







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We are a multi-award winning cake company specialising in semi-naked and buttercream cakes. We make beautiful, bold and colourful cakes in a range of unique and delicious flavours, ensuring that your cake delights both you and your guests.

www.twolittlecats.co.uk
[@twolittlecatsbakery](https://www.instagram.com/twolittlecatsbakery)

