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INDULGE YOUR SENSES WITH A PALETTE OF CAKE COLOURS!

TO OUR READERS

We hope this message finds you in good spirits and with a sweet tooth ready for a delectable journey into the world of cake colours! At Essence of Cake, we believe that a feast for the eyes is just as important as a treat for the taste buds. That's why we're thrilled to show just some of our collection of vibrantly hued cakes that are sure to add a pop of colour to any celebration.



FEATURE DESIGN OF THE MONTH: SPACE CAKE

Prepare to embark on an otherworldly design inspired by the vast expanse of the universe: the Space Cake! This cosmic confection is not only out of this world in flavour but also in its mesmerising array of colours which draw your eyes into the centre point.

Picture yourself gazing up at a starry night sky, filled with galaxies swirling in an infinite dance of color and light. Now, imagine capturing that breathtaking scene in the form of a cake.

OVER THE RAINBOW



The Rainbow Layer Cake

We love making rainbow cakes. As if having a celebration cake isn't enough, imagine you gently slide your knife through the cake, savouring the moment

as it effortlessly glides through each layer. With each cut, you reveal a new burst of colour, unveiling the magical world hidden within.

Whether you're celebrating a birthday, a wedding, or simply the beauty of life itself, our Rainbow Layer Cake is the perfect addition to any occasion. How do we achieve these vibrant colours? We use Sugarflair pastes!

BUTTERCREAM HEAVEN



One of our favourite cake ‘mediums’ is buttercream, it is more versatile than many think. It is smooth, silky, and simply Irresistible and you can make firm, medium or soft textures from your buttercream mix. You can freeze it, colour it, pipe it and even take a kitchen fork to it. Whatever colour or texture you want to achieve is at the palm of your of hands.



Top Tip 1: Red Buttercream

This is one of the two hardest colours to achieve. We recommend using pink first for the base colour and then start adding your red. For faster results use Sugarlair Extra Red.



Top Tip 2: Black Buttercream

This is the other hardest colours to achieve. We recommend using cocoa powder first for the base colour and then start adding your black. For faster results use Sugarlair Extra Black.



CUSTOMISE YOUR COLOURFUL CREATION

If you have a specific colour theme in mind for your event, fear not! At Essence of Cake, we offer customisation options to ensure your cake perfectly aligns with your vision. From ombre effects to personalised decorations, we are ready to bring your colourful dreams to life.

Place your order and treat yourself and your loved ones to an unforgettable visual and culinary experience.



Follow us on social media (@EssenceofCakeUK) and subscribe to our newsletter to be the first to know about the latest happenings at Essence of Cake.

We look forward to bringing a burst of color to your celebrations!