



Cupcake flavours/decorations

Chocolate cupcakes

- **Red Velvet** – Chocolate based cupcake, very moist and fluffy with a red colouring – these will be decorated with beautiful hand crafted roses with an edible glitter finish. Perfect for a 'Ruby' wedding anniversary.
- **Brandy and chocolate (mini)**- These would be simply decorated with a chocolate topping and coco powder.
- **Hot Chocolate** – A gorgeous moist and not too sweet chocolate cupcake, with a chocolate buttercream decorated with handcrafted butterflies and blossom.
- **Chocolate and Raspberry** – A rich dark chocolate cake with the sweetness of raspberries, these can be either decorated with fresh raspberries or sugar blossoms.
- **Chocolate Baily's** – A delicious chocolate cake infused with Irish cream bailey's and topped with Irish Buttercream, decorated in sugarcraft designs and edible glitter.

Coffee Cupcakes

- **Tiramisu- an** Italian Favourite full of creamy mascarpone and full of coffee flavour, decorated in coco powder and chocolate curls.
- **Mocha-** A lovely combination of coffee and chocolate together, decorated with chocolate roses.
- **Cappuccino-** A rich aroma of espresso and topped with a milky coffee frosting and decorated with a sugarcraft design.
- **Gingerbread latte-** A gorgeous coffee flavour and ginger cake topped with a coffee cinnamon topping decorated with ginger bread men and edible glitter for effect.

Fruit cupcakes

- **Banana-** A wonderful moist cake full of flavour and topped with a smooth cream cheese topping, decorated with banana chips and maple syrup.
- **Lemon-** A beautiful sweet and tangy with a light moist texture, decorated with hand crafted butterflies and hearts and blossom.

- Zesty Lemon & White Chocolate- A light and zesty sponge with a white chocolate frosting, decorated with sugared lemons and blossom.
- Strawberry- Fresh strawberries are swirled into a white chocolate cake topped with a strawberry frosting with a garden themed sugarcraft design.
- Apple and walnut- The apples make the sponge really moist and then you have the texture and flavour of the walnuts topped with a cream cheese and cinnamon frosting. Decorated with
- Peaches & Cream – A classic summer combination using fresh peaches topped with a creamy cheese frosting and decorated with butterflies, flowers and blossom.

Other

- Carrot cake- An amazing moist and light cake full of flavour, one of our most popular cupcakes, topped with a cream cheese frosting, decorated with hand crafted bespoke flowers.
- Sticky Toffee- These are a rich smaller cupcake but indulgent, topped with a toffee sauce frosting and decorated with toffee chews and sauce.
- Dulce de Leche- These are another one of our best sellers, a very moist, creamy caramel flavour topped with a caramel frosting and decorated with butterflies and blossom or our bespoke hand crafted flowers.
- Vanilla- An old favourite but which everybody enjoys. Decorated in different colour frostings and some left plain so it looks like a beautiful rainbow. Decorated with a sea life theme.
- Rainbow Velvet- A very moist light cake like the red velvet but without the chocolate flavour and replaced with vanilla, topped with a cream cheese frosting and all the cakes are coloured differently, then once frosted coated in sprinkles.
- Salted Caramel- A wonderful salty sweet combination with a caramel filling, topped with a salted caramel frosting. Decorated with blossom, birds and edible glitter.



Hand crafted bespoke flowers.



_Sea life design



flowers, blossom and cameos.

Birds, butterflies, bespoke



Butterflies, simple roses and hearts and blossom.

These are some examples on the sugarcraft designs that can be done onto your cupcakes.

We also do simple toppings as well, so you could have some with sugarcraft and some without which I have described with some of the cupcakes above.

Designs for the different cakes can be changed; it is all bespoke to what you want.