



— H A N D — C R A F T E D —  
W E D D I N G  
C A K E S





— H A N D — C R A F T E D —

# W E D D I N G C A K E S

We have been making Wedding Cakes for over 100 years and pride ourselves on a strong sense of tradition, the high quality of the ingredients we use, and our meticulous attention to detail. The specialist skills of our craft-trained confectioners have been handed down the generations since the day of our founder, Frederick Belmont, a Swiss confectioner who came to England in 1919.

We have a variety of designs for one, two, three, four and five tier cakes to serve over three hundred guests. Our cakes are hand decorated with the kind of detail rarely seen nowadays – each individual petal, leaf or lacework panel is skilfully crafted by hand.

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# FONDANT FANCY



# FONDANT FANCY



This decidedly different cake is wonderfully unique – and far easier to divide into individual portions! The top tier is covered in soft icing and edged with a handpiped ‘swag’ design, while beautiful handmade roses on top add a finishing touch. Below are layers of individual Fondant Fancies. Each Fondant Fancy is hand-crafted from light Genoese sponge layered with finest quality marzipan, raspberry preserve and vanilla buttercream. After being dipped in fondant icing they are finished off with three handmade rosebuds to match the larger roses. Other designs are also available.





— P E R S O N A L I S E D   F O N D A N T   F A N C I E S —



E   Monogram



G   Two Hearts



H   Single Rose



I   Three Flowers



J   Three Rosebuds



K   Sweet Pea





# CASCADE CAKES



# ROSE CASCADE



The handmade sugar roses turn this understated yet elegant cascade into a stunning wedding cake. Each rose consists of individual petals carefully hand-crafted from sugar paste – an intricate process that requires great skill, a steady hand and no small amount of patience.

The flowers can be carefully dusted with colour to make them look even more realistic. Each tier is covered in soft icing and trimmed with ribbon for a pretty finish.





# PINK ROSE CASCADE



The handmade sugar roses turn this understated yet elegant cascade into a stunning wedding cake. Each rose consists of individual petals carefully hand-crafted from sugar paste – a painstaking process that requires great skill, a steady hand and no small amount of patience. Each tier is covered in soft icing and trimmed with ribbon for a pretty finish.





# LILY CASCADE




The beautiful, realistic lilies on this elegant cake add a dramatic finishing touch. Each tier is covered in soft icing then trimmed with narrow ribbon and delicate beadwork.

To make the lilies look so life-like, each petal is individually cut and delicately textured before being hand-dusted with subtle colour.







# CHOCOLATE RUFFLE



# MILK CHOCOLATE RUFFLE



The perfect choice for chocolate lovers, who will adore this spectacular cake. Made from all-butter chocolate sponge, layered with rich chocolate buttercream, it is then decorated with panels of Swiss milk chocolate and handmade chocolate ruffles. To make each chocolate ruffle, melted Swiss milk chocolate is delicately spread on a frozen piece of marble, where it can then be crafted into a beautiful fan shape. Each is then dusted with icing sugar for a frosted look.







# WHITE CHOCOLATE RUFFLE



The perfect choice for chocolate lovers, who will adore this spectacular cake. Made from all-butter chocolate sponge, layered with rich chocolate buttercream, it is then decorated with panels of Swiss white chocolate and handmade chocolate ruffles. To make each chocolate ruffle, melted Swiss white chocolate is delicately spread on a frozen piece of marble, where it can then be crafted into a beautiful fan shape. Each is then dusted with icing sugar for a frosted look.







CLASSIC



# SATIN TIER



The perfect cake if you're looking for something truly simple to which you can add your own personal finishing touch – such as decorating with fresh cut flowers or handmade sugar flowers.

Each tier is covered in soft icing and carefully trimmed with delicate ribbon and handpiped beadwork.

This cake has an extra advantage in that it can be sent by post without damaging the craftsmanship.







# W E D D I N G   R I B B O N S



# WEDDING CAKE RIBBONS

We have a selection of ribbons in beautiful colours for you to choose from. You are also welcome to supply your own ribbon to match your colour scheme. However, please note that although all Bettys ribbons are suitable for contact with our cakes, we cannot guarantee stability of colour if you are using your own ribbon.

— 25mm RIBBONS —

White



Cream



Dusky Pink



— 10mm RIBBONS —

White



Cream



Bettys Gold



— 3mm RIBBONS —

White



Cream



Dusky Pink







# OUR RECIPES



# OUR RECIPES

Bettys Wedding Cakes are made to our Celebration Fruit Cake recipe with muscovado sugar, wheat flour, butter and almonds. Each cake contains naturally coloured glacé cherries, raisins, sultanas, currants and orange and lemon peel, all steeped in sherry and lemon juice. Black treacle, cinnamon and mixed spices add to the rich, traditional flavour of the cake. The cakes are then brushed with sherry and matured for three months, allowing the delicious flavours and moist texture to develop.

For those who prefer a lighter cake, the top tiers can be made of plain or chocolate Genoese sponge.

Our cakes are covered with a layer of finest quality marzipan and are then iced with either soft sugar paste or traditional royal icing.





# PORTION GUIDE

| PLAIN OR CHOCOLATE GENOESE SPONGE |             |             |
|-----------------------------------|-------------|-------------|
| Size                              | Round Cake  | Square Cake |
| 6"                                | 10 PORTIONS | 18 PORTIONS |
| 8"                                | 20 PORTIONS | 32 PORTIONS |
| 10"                               | 38 PORTIONS | 50 PORTIONS |
| 12"                               | 50 PORTIONS | 72 PORTIONS |
| RECOMMENDED PORTION SIZE 2" × 1"  |             |             |

| BETTYS CELEBRATION FRUIT CAKE    |              |              |
|----------------------------------|--------------|--------------|
| Size                             | Round Cake   | Square Cake  |
| 6"                               | 20 PORTIONS  | 36 PORTIONS  |
| 8"                               | 40 PORTIONS  | 64 PORTIONS  |
| 10"                              | 75 PORTIONS  | 100 PORTIONS |
| 12"                              | 100 PORTIONS | 144 PORTIONS |
| RECOMMENDED PORTION SIZE 1" × 1" |              |              |

Our cake portion guide shows the approximate number of portions a single tier round or square cake will provide based on our recommendations for portion size.