

Betty's
EST. 1919



HANDMADE
WEDDING CAKES



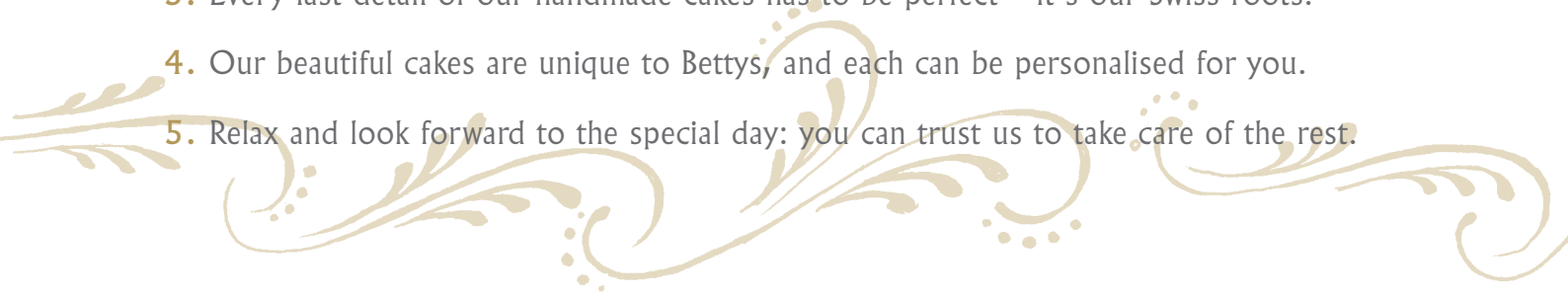


HANDMADE
WEDDING CAKES

We have been making Wedding Cakes for nearly 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.

5 REASONS TO BUY YOUR WEDDING CAKE FROM BETTYS

1. At our award-winning Craft Bakery we use only the finest ingredients, often locally sourced.
 2. Just like home-baked ones, our cakes contain no artificial preservatives.
 3. Every last detail of our handmade cakes has to be perfect – it's our Swiss roots.
 4. Our beautiful cakes are unique to Betty's, and each can be personalised for you.
 5. Relax and look forward to the special day: you can trust us to take care of the rest.
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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 handmade 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.



FONDANT FANCY





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-moulded from sugar paste – a painstaking process that requires great skill, a steady hand and no small amount of patience.

The flowers are 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-moulded 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.



This pretty cake is one of our most popular designs. Its classic style is inspired by 1920s photographs from the days of our founder, Frederick Belmont. Each tier is covered in soft icing then trimmed with narrow ribbon and delicate beadwork.

The handmade sugar flowers are painstakingly moulded and shaped before being wired together, then carefully dusted with a hint of colour to make them look even more realistic.



SWEET PEA CASCADE



ORCHID CASCADE

An ideal choice if you're looking for something a little more exotic, the beautiful orchids delicately draped around the cake add a stunning finish. Each elegant tier is covered in soft icing then trimmed with narrow ribbon and delicate beadwork.

The orchid flowers are carefully moulded and shaped before being wired together, then dusted with a hint of colour to make them look almost real.





VINTAGE CASCADE

As our family business was founded over 95 years ago, we're uniquely placed to draw on a range of beautiful cake designs stretching back over three generations. We've taken inspiration from our archives to produce a distinctive cake that features several different styles – from dots and beading to elaborate scrolls, swags and wonderfully elaborate piping.

Each tier is covered in soft ivory icing, then trimmed with delicate beadwork.

ROSE DOT CASCADE

Each tier is covered in soft sugar paste and skilfully covered in small royal icing dots, then trimmed with delicate beadwork.

With the addition of handmade single roses, it is a beautiful design. Each tier is covered in soft icing and trimmed with ribbon for a pretty finish.



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 LACEWORK

With its incredibly intricate decoration, this classic wedding cake is our most traditional design.

The craft of lacework icing is a dying art that we have carefully preserved over three generations. Each delicate teardrop is piped individually onto waxed paper. Once set they are carefully attached to the cake. Each tier is covered in royal icing and trimmed with fine beadwork.



A distinctive shape and elegant decoration gives this beautiful cake a timeless, classic feel. Each hexagonal tier is covered in royal icing with a delicate collar of icing around the top and subtle beadwork and ribbon at the bottom.

To ensure a beautiful finished look, the side panels of each tier feature a hand-piped twin heart design. An optional hand-piped monogram or swag design is also available.



CLASSIC HEXAGONAL



Inspired by examples of traditional British craftsmanship, this unique cake is skilfully decorated with hand-piped patterns and delicate flowers. Each tier is covered in pale blue soft icing to complete the stunning look.

The elaborate design features carefully iced teardrops among the hand-piped leaves and beadwork. A pretty heart design is also available.



IMPERIAL OVAL

FLORAL LACEWORK

The intricate handpiped decoration on this beautiful cake gives it a wonderfully traditional feel. Each tier is covered in royal icing with elegant beadwork and shell piping to ensure the edges have a perfect finish. A band of meticulously iced filigree with a floral lacework centrepiece surrounds each tier, edged with a delicate ribbon along the top and bottom.

Alternatively, a McIntosh-inspired design is also available.



The handmade hedgerow rose on this cake adds a gorgeous finishing touch to this unique oval-shaped design, perfectly setting off the curved panel of handpiped dots, which is delicately edged with ribbon.

Each tier is covered in royal icing, edged with handpiped scrolls and trimmed with fine beadwork for a pretty finish.

HEDGEROW ROSE



SCROLL CASCADE

A simple but elegant design. Each tier is covered in soft icing then trimmed with delicate beadwork.

Edged with ribbon above and below, the carefully handpiped scroll design that surrounds each tier has an understated beauty that ensures the cake has a timeless, classic style.





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.



SATIN TIER

DAISY CASCADE

An understated and elegant design, perfect for spring weddings or to create a fresh yet timeless feel. Each tier is covered with soft icing trimmed with classic beadwork and decorated with a delicately hand-piped daisy design, finished with ribbon edging above and below.



BRUSH EMBROIDERY

Not only does the intricate handpiped pattern encircling this cake give it a unique look, it has an extra advantage in that it can be sent by post without damaging the craftsmanship.

Each tier is covered in soft icing and decorated with a flower and leaf pattern that is first piped, then brushed, for an impressive embroidered effect.



WEDDING FAVOURS

Bettys Wedding Favours make the perfect finishing touch to your reception tables, from special bags of our dainty macaroons in a selection of seasonal colours and flavours, to creamy white, smooth milk or rich dark Swiss Grand Cru chocolate hearts hand-foiled in gold, silver or bronze.

We also offer delicious butter biscuit hearts topped with royal icing and decorated with a range of different designs, including individual hand-piped names, pretty flowers, feathered edging and personalised monograms.





A

Flowers & Bow Biscuit Favour



B

Feathered Edging Biscuit Favour



C

Monogram Biscuit Favour



D

Personalised Biscuit Favour



E

Dark Chocolate Heart Favour



F

Milk Chocolate Heart Favour



G

White Chocolate Heart Favour



H

One Macaroon Favour



I

Two Macaroon Favour

WEDDING FAVOURS

Royal Iced Biscuit Favours: Designs A-C £3.00 or D £3.50 each.

Swiss Chocolate Heart Favours £2.80 each.


Macaroon Favours: One Macaroon £2.00 or Two Macaroon £3.00 each.

* Please note our Macaroon flavours change seasonally.



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.



Dusky Pink



Cream



White

OUR RECIPES

Bettys Wedding Cakes are made to our Celebration Cake recipe with muscovado sugar, wheat flour, butter and ground 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

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.

Celebration Fruit Cake being cut into 1" x 1" pieces

Plain or Chocolate Genoese Sponges being cut into 2" x 1" pieces

Cake Recipe	Size	Round Cake	Square Cake
		Portions	Portions
Plain or Chocolate Genoese Sponge	6"	10	18
	8"	20	32
	10"	38	50
	12"	50	72

Cake Recipe	Size	Round Cake	Square Cake
		Portions	Portions
Bettys Celebration Fruit Cake	6"	20	36
	8"	40	64
	10"	75	100
	12"	100	144

