



Primrose Cakes

LUXURY WEDDING CAKES

# About



Hi there!

Primrose Cakes was established in April 2016, registering as an official business when my daughter was just 6 months old. A passion for baking and cake decorating has stemmed from my childhood, evolving to making celebration cakes for my family and friends since around 2011.

After 5 years of all types of celebration cakes, I took the decision to focus on wedding cakes in 2021. I just love creating those beautiful centre pieces that a whole room of people will be able to not only enjoy eating but looking at too.

I really enjoy working with lovely couples, getting to know the story behind their relationship and creating a cake that not only shows their personalities but suits the beautiful wedding they are planning.

I love creating the sharp edges of a modern wedding cake and I have a growing love for florals! I love creating delicate sugar flowers and foliage that compliments an elegant iced cake. Similarly, I have a love for rustic style semi-naked cakes, which when adding a fresh or dried flower arrangement, just gives them such a complimenting look.

I find a lot of peace in baking, for something that started as a hobby and now bloomed into a full on wedding business, it gives me such happiness to be able to be a wedding cake designer!

I really look forward to chatting to you about your wedding cake

# About

Hi there!

I'm Krissy - owner of Primrose Cakes and your wedding cake designer. I have been a business since 2016 but making cakes since my late teens.

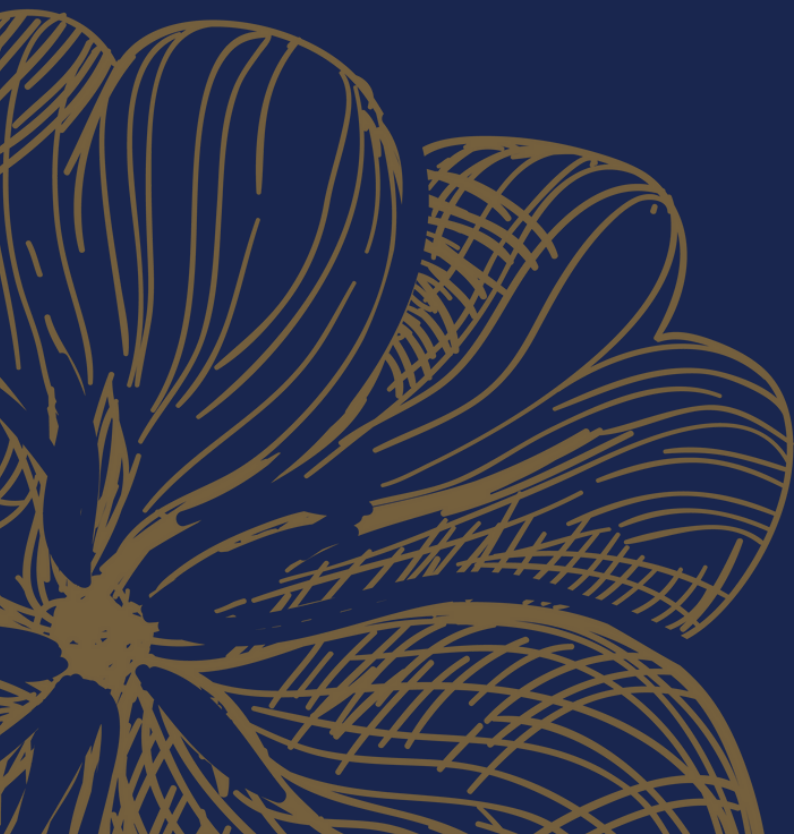
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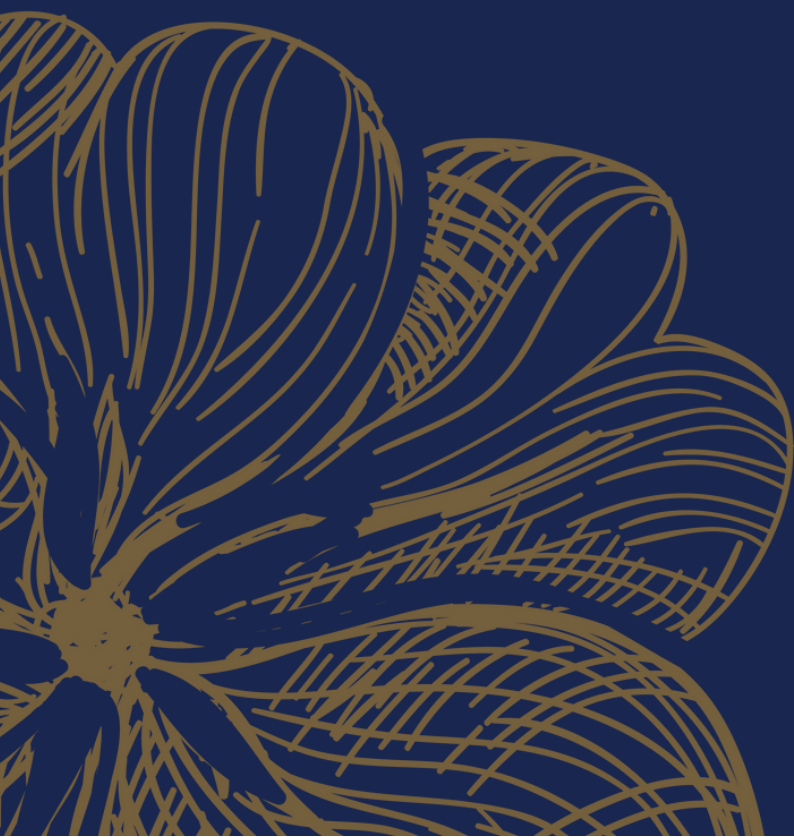
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# Ordering Procedure

"The cake for the big day blew our expectations, it was skillfully decorated and tasted amazing. Our guests were really excited to try it and were not disappointed. Absolutely outstanding supplier!"



# Price Guide

## Iced Cakes

3 tiers  
From £445

4 tiers  
From £600

5 tiers  
From £750

## Buttercream

3 tiers  
From £365

4 tiers  
From £545

5 tiers  
From £665

## Semi-Naked

3 tiers  
From £320

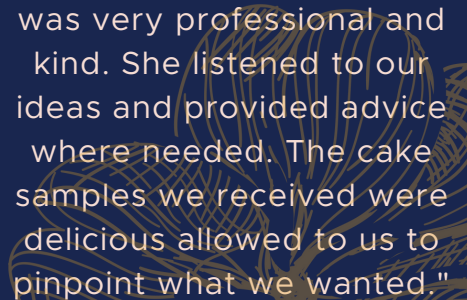
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# Cake Samples

"Krissy from the get go was very professional and kind. She listened to our ideas and provided advice where needed. The cake samples we received were delicious allowed to us to pinpoint what we wanted."







# Flavour Menu

## The Classics

### Victoria Sponge

Vanilla sponge with a vanilla buttercream and a choice of raspberry or strawberry conserve.

### Rich Chocolate

A rich chocolate sponge layered with chocolate buttercream or ganache

### Zesty Lemon

A zesty lemon sponge layered with homemade lemon curd and/or lemon buttercream.

### Simply Vanilla

Simple but elegant vanilla bean sponge and vanilla buttercream layers.

### Traditional Fruit Cake

A family recipe, slightly lighter fruit cake with sultanas, raisins, cherries and spices. Optional additions of chopped almonds, marzipan or brandy/whiskey infusion.

All cakes are made in a kitchen that handles allergens. The best care is taken to ensure any cake is allergen free, if requested. Please ask for a full list of allergens and ingredients.

Most recipes can be adapted and also offered as part of vegan and 'free from' options.

[www.primrosecakes.co.uk](http://www.primrosecakes.co.uk)



## Modern Flavours

### Biscoff

A delicate caramel sponge, layered with Biscoff flavoured buttercream and Biscoff drizzle.

### Salted Caramel

A caramel flavoured sponge with homemade salted caramel sauce and/or salted caramel buttercream.

### Red Velvet

A classic red velvet sponge layered with a vanilla or cream cheese flavoured buttercream.

### Cherry Bakewell

An almond sponge layered with vanilla buttercream, almond pieces and cherry conserve.

### Raspberry & White Chocolate

A vanilla sponge layered with raspberry conserve and white chocolate flavoured buttercream.

### Cappuccino

Espresso flavoured sponge layered with light vanilla bean buttercream and an espresso syrup.

### Coconut & Lime

A light coconut sponge infused with lime zest and layered with coconut buttercream.

### Passionfruit & Orange

A fresh orange sponge layered with homemade passionfruit curd and sweet vanilla buttercream.

### Chocolate Orange

A rich chocolate sponge infused with orange zest, layered with chocolate orange buttercream.

### Carrot Cake

A classic carrot cake infused with cinnamon and ginger with a vanilla or cream cheese flavoured buttercream.

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# Contact

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