

PRICES FROM 1 JUNE 2011

the sweet kitchen

cupcakes•cookies•layer cakes•puddings•pies

Here in **the sweet kitchen**, I specialise in American-style home baking, serving the area around St. Ives, Huntingdon, Cambourne and the city of Cambridge.

I make everything to order in the old-fashioned way, from scratch with top quality ingredients (I only use butter, free range eggs, Nielsen-Massey vanilla extract etc). To me, flavour is paramount and this can only be achieved by using the best. By serving the local area only, you can be sure you will receive your order freshly made and in the best possible condition.

Whether you are planning a party or a picnic, a family celebration, a formal dinner, having guests for the weekend, or would like to give a lovely gift to someone special, there will be something here that's just right.

MENU

Cupcakes and Mini Cupcakes

These make a fantastic gift and are currently everyone's favourite. You will receive 12 cupcakes in a specially designed cupcake box with inserts to keep the cakes safe and displayed beautifully. The cakes are decorated with homemade sugar paste flowers. The minimum order is 12 cupcakes of one flavour. I can accommodate special requests for weddings, christenings, birthday parties and other events.

A tiered acrylic stand (up to 7 tiers) is available to hire for special events.

Vanilla Cupcake with vanilla frosting or coloured icing £18.50

Chocolate Cupcake with chocolate frosting £18.50

Mocha Cupcake (chocolate/ espresso) with mocha frosting £18.50

Maple and Pecan Cupcake with maple frosting £18.50

Coffee and Walnut Cupcake - espresso sponge and frosting £18.50

Lemon and Poppy Seed Cupcake - with lemon icing £18.50

Fresh Ginger and Molasses Cupcake with lemon icing £18.50

Carrot Cupcake - mini carrot cakes with orange cream cheese frosting £18.50

Lemon Cupcake with homemade lemon curd centre and lemon frosting. £18.50

Dark Chocolate Cupcake with unsweetened dark chocolate ganache £18.50

Red Velvet Cupcakes with cream cheese frosting or vanilla frosting £18.50

Coconut Cupcakes with cream cheese frosting £18.50

Mini Cupcakes

All the above flavours are now available in boxes of 24 mini cupcakes.

All flavours shown above £21.00

This is just a taste of what can be made - any special requests or favourites are possible.

the sweet kitchen

cupcakes • cookies • layer cakes • puddings • pies

Cookies

Minimum order one batch of 12 cookies

- Soft and Chewy Chocolate Chip Cookies** - 12 for £11.50 or 18 for £13.50
Rich in butter, sugars, chocolate chips with a hint of vanilla.
- Oatmeal and Raisin Cookies** - 12 for £11.50 or 18 for £13.50
Oatmeal, wheat germ and raisins with a hint of cinnamon and vanilla.
- Dark Chocolate and Sour Cherry Cookies** - 12 for £13.00 or 18 for £14.50
Dark with bittersweet chocolate and dried sour cherries.
- Whoopie Pies** - 12 for £16.00. All flavours.

Cookie Bars

I deliver these uncut, so you can have the portion size you want.

- Rocky Road Bars** - one 8 x 8" batch £11.00
A combination of chocolate, marshmallow and biscuit.
- Fudgy Chocolate Brownies** - one 8 x 8" batch £12.50
Crisp on top, moist and fudgy inside - just what a brownie should be.
- Lemon Bars** - one 8 x 8" batch £12.50
Short crust base with a tangy sweet baked lemon topping.
- Lemon and Coconut Bars** - one 8 x 8" batch £14.00
As above, but with a baked lemon and coconut topping.
- Pecan Bars** - one 8 x 8" batch £17.00
Short crust base with chopped pecan nuts mixed into a chewy, sweet caramel topping with a hint of citrus.

Celebration and Layer Cakes

Special cakes for the weekend or when entertaining. All cakes are 8" in diameter with 2 layers of sponge - fillings and toppings as stated below. 10" diameter cakes and 3 layer cakes priced on request.

- Birthday Layer Cake** - chocolate or vanilla £18.50
- Maple and Pecan Layer Cake** - maple and pecan sponge layered with maple syrup frosting, finished with chopped pecan nuts £18.50
- Mocha Layer Cake** - chocolate and espresso sponge layered with a mocha frosting, finished with chocolate espresso beans £18.50
- Luscious Lemon Layer Cake** - lemon sponge with homemade lemon curd filling and topped with lemon frosting, decorated with sugar paste flowers £18.50
- Chocolate Ganache Cake** - dark chocolate sponge with unsweetened chocolate ganache filling and topping, topped with sugar paste flowers £18.50
- Carrot Cake** - a extra-deep, moist carrot cake with pecans, cinnamon, raisins, filled and covered with an orange cream cheese frosting £21.50
- Princess Birthday Cake** - £49.50

the sweet kitchen

cupcakes•cookies•layer cakes•puddings•pies

Pudding and Pies

All pies are 9" in diameter apart from the New York Style Cheesecake, which is 10" in diameter.

Lemon Meringue Pie - pastry base, deep, tangy lemon filling and light meringue topping. £17.00

Key Lime Pie - sweet, tangy lime filled crust. A Florida speciality. £16.00

Pumpkin Pie - a Thanksgiving favourite £16.00

Pecan Pie - pastry base, sweet chewy pecan filled pie. A Southern American classic made with authentic ingredients. £17.50

Chocolate Cream Pie - pastry base with a chocolate custard filling, topped with cream and chocolate curls. £17.50

Banana Cream Pie - pastry base with a banana custard centre, topped with whipped cream £17.50

Coconut Cream Pie - pastry base with a coconut cream filling, topped with fresh coconut and chocolate curls. £17.50

Boston Cream Pie - not a pie at all, but two layers of vanilla sponge layered with a custard filling and covered with a shiny chocolate glaze. £18.00

Deep Dish Apple Pie - made with buttery pastry and a variety of apples £19.00

New York Style Cheesecake - a huge, classic baked New York-style cheesecake made with cream cheese and soured cream with a hint of vanilla. Chocolate base. £32.00

Cookies, layer cakes, puddings and pies come in a white cake box, tied with ribbons.

Details of monthly/seasonal specials are available by telephoning or checking the website. Please do not hesitate to call if you have a favourite cupcake flavour, cookie or cake which you would like me to make - the menu only offers a taste of what is available.

To place an order, please call Helen Nicholson on Tel. 01480 831241 (please leave a message if no-one answers) or send an email.

Check the website for full details and photo gallery.

the sweet kitchen

Hilton, Huntingdon, Cambs.

Tel. 01480 831241

Website: www.thesweetkitchen.co.uk

the sweet kitchen

cupcakes•cookies•layer cakes•puddings•pies

Terms and Conditions

Below are the terms and conditions that are accepted when ordering from the sweet kitchen.

At this stage we can only deliver to the area around St.Ives, Huntingdon, Cambourne and Cambridge.

Payment is required in cash or by cheque when delivery is made.

We need 48 hours notice for any order. However, if you require your order sooner, please phone and we will do what we can to accommodate you.

Your order will be delivered by the sweet kitchen at a time agreed with you. If you are not at home to take delivery at the agreed time, a subsequent attempt to deliver will be made, but a surcharge will be payable (twice the original delivery charge).

It is the customers' responsibility to ensure that you have given us the correct delivery information and that someone is available to accept and pay for your delivery. No refunds will be given if a delivery cannot be made. We accept no liability if delivery is not made due to the recipient being unavailable.

In the unlikely event that you are not 100% happy with your order, please get in touch within 24 hours of receiving it to report any problems. We deliver orders ourselves to prevent damage in transit, but in the unlikely event of your order being damaged in transit, we will require evidence before we leave the premises, in order for a refund to be made.

Please note that whilst refunds can be made for faulty orders, compensation will not exceed the original total paid for your order.

If you need to cancel your order please inform us as soon as possible as orders that have already been baked cannot be cancelled.

Allergens

All products are baked in a kitchen where nuts are stored, so cannot be guaranteed to be nut-free.