

Autumn Daze Cupcake Range

Cozy cupcakes that are warm and indulgent!

Caramel Cinnamon Waffle

Cinnamon cake, caramel buttercream, caramel sauce, mini stroopwaffle

Plum Crumble

Vanilla cake, homemade plum jam, custard buttercream, crumble

Hot Chocolate

Chocolate fudge cake, chocolate ganache flavoured with piri piri chili, candied chili

Toffee Apple

Toffee apple sponge, toffee buttercream, apple crisp

Autumn Leaves

Maple and pecan sponge, maple buttercream, bourbon biscuit crumbs, fondant maple leaves

Kulfi

Pistachio and cardamom sponge, rosewater buttercream, pistachio and flower sprinkles

I only use British free range egg and British organic milk, yogurt and unsalted butter. I use fair trade/farm assured /UTZ sugar, chocolate, cocoa and coffee. If you have any specific requirements (vegetarian, vegan friendly, gluten free, dairy free, egg free, or organic) or any allergies, please do let me know before you order. Ingredient and allergen information is available for all products on request.

Please be advised that whilst some products are made using specific allergen free ingredients and I take every precaution to avoid cross contamination, I cannot guarantee they are completely free from allergen traces and so not suitable for those with severe allergies. Please ask every time you purchase a product, as ingredients may have changed since your last purchase.

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Price List and Flavour Menu

Autumn 2024

Things I Make...

Cupcakes - from £2

Fairy Cakes - from £1.50

Pixie Cakes™—from 50p

Giant Cupcakes - from £35

Party Bag Cakes - from £2

Cake Pops - from £1.50

Sponge Cakes - from £30 for 8"

Fruit Cakes - from £35 for 8"

Loaf Cakes - from £10

Brownies - from £1.50 - ask about weekly specials

Flapjacks - from £1

Rocky Road - from £1

Biscuits - from £1

Cookies - from £1

Biscotti - mini or large from £1.75

Scones - mini or regular from £1

Tarts - from £10

All products available in any size, flavour, design or personalisation imaginable!

Flavour Menu...

Classic - Victoria sponge, coffee and walnut, lemon drizzle, St. Clements, toffee, ginger

Ice Cream - vanilla sundae, chocolate sundae, strawberry, raspberry ripple, mint choc chip, rum and raisin

Biscuit - oreo, ginger, custard cream, bourbon, malted milk, jaffa cake, amaretti, jammy dodger, fortune cookie, sesame snap, lotus, stroopwaffle, millionaire

Cheesecake - blueberry, strawberry, cranberry, lemon

Pie and Crumble - apple, rhubarb, cherry, lemon meringue, key lime, Mississippi mud, banoffee, strawberry shortcake

Candy - marshmallow, fruit salad, black jack, bubblegum, parma violets, jelly beans, millions, popping candy, candyfloss

Soda - cola, cherry cola, lemonade, pink lemonade, Dr. Pepper, dandelion and burdock, cream soda, cola float, cream soda float, tango

Floral - rose, jasmine, violet, geranium, apple blossom, cherry blossom, elderflower, orange blossom, lavender

Tea - Earl Grey, spiced chai, matcha

Chocolate - chocolate fudge, chocolate chip, chocolate ganache, chocolate orange, black forest, bounty, rolo, crunchie, aero, after eight, choco peanut, chocolate hazelnut, malted chocolate, Turkish delight, toblerone, chocolate caramel, chocolate chilli

Fruity - orange, mango, lemon curd, marmalade, pineapple coconut, lime coconut, lemon and passion fruit, strawberry, raspberry white chocolate, blueberry, toffee apple, apple cinnamon, apricot, peach

Vegetable - carrot, courgette, beetroot

Cocktails - mojito, margarita, Cuba libre, gin and tonic, pina colada, Pimms, martini, Jack and coke

Nutty - ambassador, pistachio cardamom, maple pecan, honey walnut, praline, chocolate peanut, peanut butter, almond, bakewell

Cereal - cornflakes, crunchy nut cornflakes, coco pops, oats

The rest - popcorn, toffee popcorn, honey, salted caramel, tiramisu, cappuccino, baileys

These are the flavours I have tried so far. If you have a favourite or unusual flavour not on the list, or you would like to join us for a tasting, call the cakey bakey hotline 07788716181 or drop me an email yum@thelittlefairycakebakery.co.uk
I'd love to hear from you!