

Amanda Black Cakes

The logo for Amanda Black Cakes, featuring the lowercase letters 'abc' in a fluid, cursive script.

AMANDA BLACK CAKES

Your journey to the ideal wedding cake



Amanda Black Cakes - Wedding cake Guide

2026

Delightfully sweet, these edible creations are true works of art.

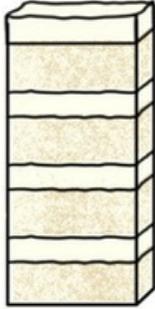
Welcome to a magical journey where your most cherished wedding day dreams become reality! It is a true privilege to join you on this quest as your dedicated wedding cake designer. Your love story acts as our canvas, and each cake we create is a brushstroke filled with care and passion, meticulously crafted to honor your treasured moments.

At the heart of my philosophy is a commitment to personalization. As an internationally recognized award-winning cake artist, I understand that your wedding is as unique as your love. Our goal is to design a cake that not only complements but enhances the essence of your celebration. Every detail, from the size to the flavors, is thoughtfully considered to ensure your cake becomes a stunning masterpiece that represents your tastes, theme, and style.



*With sweet love,
Amanda x*

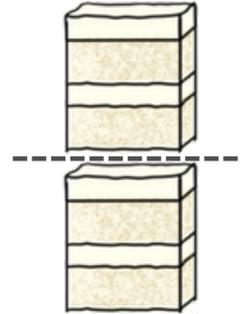
Cake Servings



DESSERT

1" X 2"

Our dessert portion is a substantial slice designed to be enjoyed either as the main dessert or as the exclusive sweet treat for your event.



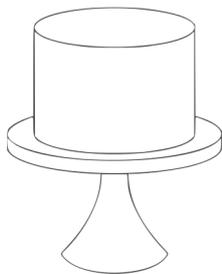
COFFEE

1" X 2" X 1/2

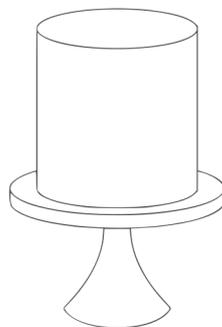
Our coffee portion is a wonderful complement to your dessert spread or with coffee after your main sweet course.

Do you prefer the look of a taller cake?

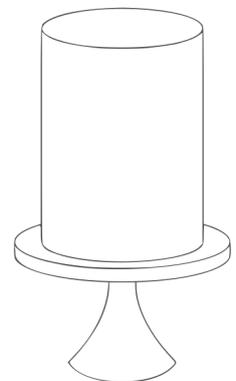
Different heights and their names



Standard height
4 layers of cake
Approx. 5" tall



Extended height
6 layers of cake
Approx. 7" tall



Double Barrel
8 layers of cake
Approx. 10" tall

Cheese Wedding Cakes



Cheese Wedding cakes and Feasting Tables

Package includes

- Bespoke selection of cheeses
- Three flavours of pickles, in decorated , themed jars
- Mixed crackers by weight
- Hire of the following:
 - Oak cheese boards and display items for your cake.
 - Cutting boards
 - Whicker baskets
 - Cheese knives
 - Personalized Cheese menus
- On-site set up decoration with fruits and collection of hired items after the wedding.

Additional add-ons

- Mixed mini bread rolls
- Mixed olives
- Additional pickles
- Vegan cheese board with knife signage
- Gluten free crackers
- Gluten free bread

Our Favourite Cake Flavours

- Rich Chocolate with Belgian Chocolate Ganache Filling
- Zesty Lemon with Lemon Curd Filling
- Vanilla with Strawberry or Raspberry Extra Fruit Compot



Premium Cake Flavours

- Espresso Mocha with Coffee Buttercream Filling
- Devon Toffee with Dulce de Leche Filling
- Red velvet with Belgian White Chocolate filling
- Japanese Cherry Blossom and Honey, with Raspberry
- with Cherry Blossom and Honey filling
- Carrot with spiced Buttercream Filling
- Decadent Chocolate with Baileys and Chocolate filling

Separators, Stands or A Crown of Flowers



We take immense pride in customizing each cake we create, ensuring that every one is uniquely designed for you. The cake's design will be shaped by several factors, such as the number of guests, the venue, and the overall wedding theme. We offer a diverse array of options and features that can elevate your cake to extraordinary levels. Imagine floating tiers, clear acrylic layers adorned with fairy lights, or a stunning floral crown that can be filled with fresh, dried, or sugar flowers to beautifully encircle your cake. The possibilities for making your cake one-of-a-kind are endless. Within this portfolio, you'll discover a showcase of our various stands and separators.

Frequently Asked Questions

How far in advance should I order my wedding cake?

It's advisable to place your wedding cake order as early as possible. While you don't need to finalize all the flavors and details right away, my schedule fills up quickly, and I can only accommodate one wedding per week. So, be sure to secure your date at your earliest convenience. After that, we can meet to discuss planning and customization.



What flavour options do you offer?

I offer an array of delightful flavors, featuring timeless classics like vanilla and chocolate, alongside distinctive options such as red velvet, lemon, and others. Additionally, custom flavors can be created upon request.



Can you accommodate dietary restrictions?

Certainly! We recognize the significance of accommodating dietary preferences. We provide gluten-free and vegan choices so that everyone can savor a piece of your unique cake.

Do you provide cake tastings, and is there a fee?

Certainly! We offer cake tastings to help you choose the perfect flavors for your event. There may be a small fee for this service, but it's usually deducted from your order if you decide to proceed with us.

Is delivery and setup included in the cake cost?

Absolutely, our service features expert delivery and setup at your venue, ensuring that your wedding cake not only looks magnificent but is also perfectly prepared for you and your guests to savor.



How much cake do I need?

Most couples cater for 100% of their guests which means that if you are having multiple flavours, guests can try a piece of each one. If you cater for less then this might not be possible, Wedding cakes over the last few years have become taller than standard cakes, so you will find that taller slimmer designs will look more elegant and will still serve the numbers you require.

I'm having a small wedding , can I still have a beautiful cake?

Absolutely! The wedding cake industry has changed to cater more for smaller more intimate weddings. gone are the days when you would need a fake polystyrene covered dummy to make your cake look bigger, which just gets thrown away and ends up in land fill. We are mindful of this and want to celebrate our planet as much as your big day. Now we celebrate smaller weddings with a multitude of reuseable faux tiers, statement pieces and separators, crafted in metal acrylic and 3d printed items.

These tiers are used within the design process of your wedding cake so are as much a part of it as the cake flavours, creating stunning beautiful wedding cakes no matter the number of portions required.



Delighted to be a part of your celebration! If there's anything on your mind, be it questions, guidance, or support, we're here and ready to assist. Don't hesitate to connect with us at any point!

*With sweet love,
Amanda x*

abc

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www.amandablackcakes.co.uk

www.elmsleighcakes.co.uk