



CELEBRATION CAKES INGREDIENTS & ALLERGENS

Basically a Bakewell

Ingredients: CAKE (Fortified wheat flour (GLUTEN: WHEAT), sunflower oil, caster sugar, whole eggs (EGG), baking powder (wheat, starch, E450, E500) (GLUTEN: WHEAT), vanilla extract (water, propylene glycol, natural vanilla extract, caramel colouring, potassium sorbate),

Macphie veggie cream (water, vegetable oil, dried glucose syrup, dextrose, emulsifiers (polysorbate 60, lactic acid esters of mono- and diglycerides of fatty acids, sodium stearyl-2-lactylate, polyglycerol esters of fatty acids), maltodextrin, stabilisers (hydroxypropyl methyl cellulose, cellulose, cellulose gum), modified starch, acidity regulators (monosodium phosphate, disodium phosphate, sodium citrate), salt, flavouring, colouring (beta-carotene)), Jam (frozen cherries, pectin powder (E440), caster sugar) Buttercream (icing sugar, unsalted butter (MILK), almond essence (almond (NUTS), vanilla extract), red food colour (Humectant: E422, Thickener: E551, Colour: E124 (Ponceau 4R), E129 (Allura red), E124, E129), blue food colour (Humectant:

E422, Thickener: E551, Emulsifier: E322, Colour: E122

(Carnosine), E133 (Brilliant blue), E122), brown food colour (Humectant: E422, Thickener: E551, Emulsifier: E322, Colour: E133 (Brilliant blue), E155 (Brown HT)), gold leaf

ALLERGENS: MILK, GLUTEN (WHEAT), EGG, NUTS (ALMOND)

Very Victoria

Ingredients: CAKE (Fortified wheat flour (GLUTEN: WHEAT), sunflower oil, caster sugar, whole eggs (EGG), baking powder (wheat, starch, E450, E500) (GLUTEN: WHEAT), vanilla extract (water, propylene glycol, natural vanilla extract, caramel colouring, potassium sorbate),

Macphie veggie cream (water, vegetable oil, dried glucose syrup, dextrose, emulsifiers (polysorbate 60, lactic acid esters of mono- and diglycerides of fatty acids, sodium stearyl-2-lactylate, polyglycerol esters of fatty acids), maltodextrin, stabilisers (hydroxypropyl methyl cellulose, cellulose, cellulose gum), modified starch, acidity regulators (monosodium phosphate, disodium phosphate, sodium citrate), salt, flavouring, colouring (beta-carotene)) Jam (frozen strawberries, pectin powder (E440), caster sugar), Buttercream (icing sugar, unsalted butter (MILK), Neige (dextrose, non-hydrogenated fats)

ALLERGENS: MILK, GLUTEN (WHEAT), EGG

Pinch of Pistachio

Ingredients: CAKE (Fortified wheat flour (GLUTEN: WHEAT), sunflower oil, caster sugar, whole eggs (EGG), baking powder (wheat, starch, E450, E500) (GLUTEN: WHEAT), vanilla extract (water, propylene glycol, natural vanilla extract, caramel colouring, potassium sorbate), Macphie veggie cream (water, vegetable oil, dried glucose syrup, dextrose, emulsifiers (polysorbate 60, lactic acid esters of mono- and diglycerides of fatty acids, sodium stearyl-2-lactylate, polyglycerol esters of fatty acids), maltodextrin, stabilisers (hydroxypropyl methyl cellulose, cellulose, cellulose gum), modified starch, acidity regulators (monosodium phosphate, disodium phosphate, sodium citrate), salt, flavouring, colouring (beta-carotene), Pistachio cream cheese icing (Pistachio paste (100% Pistachio) (NUTS), Pistachio (NUTS), butter (MILK), icing sugar), Buttercream (icing sugar, unsalted butter (MILK), Macaron (Sugar, Ground almonds (NUTS), free range Eggs (EGG), Belgian chocolate (sugar, cocoa mass, cocoa butter, whole milk powder (MILK), emulsifier: Soya lecithin (SOYA), natural vanilla flavouring), cream (MILK), butter (MILK), lemon juice, natural vanilla essence, Pistachio nuts (NUTS), food colours less than 0.2% by weight, each macaron may contain up to five of the following: (E422, E1520, E551, E122*, E104*, E133, E102*, E124*, E129, E155, E110*, E131). Gluten free and vegetarian)
ALLERGENS: MILK, GLUTEN (WHEAT), EGG, NUTS (ALMOND, PISTACHIO)

Caramel Indulgence

Ingredients: CAKE (Fortified wheat flour (GLUTEN: WHEAT), sunflower oil, caster sugar, whole eggs (EGG), baking powder (wheat, starch, E450, E500) (GLUTEN: WHEAT), vanilla extract (water, propylene glycol, natural vanilla extract, caramel colouring, potassium sorbate), Macphie veggie cream (water, vegetable oil, dried glucose syrup, dextrose, emulsifiers (polysorbate 60, lactic acid esters of mono- and diglycerides of fatty acids, sodium stearyl-2-lactylate, polyglycerol esters of fatty acids), maltodextrin, stabilisers (hydroxypropyl methyl cellulose, cellulose, cellulose gum), modified starch, acidity regulators (monosodium phosphate, disodium phosphate, sodium citrate), salt, flavouring, colouring (beta-carotene)), Caramel ganache (double cream (MILK), caramel gold chocolate ((Min. cocoa 30.4%) Cocoa butter, sugar, whole milk powder (MILK), milk sugar (MILK), whey powder (MILK), skimmed milk powder (MILK), caramelised sugar (2%), emulsifier: soya lecithin (SOYA), natural vanilla flavouring, salt)), Buttercream (icing sugar, unsalted butter (MILK), Macarons (Sugar, ground almonds (NUTS), free range eggs (EGG), Belgian chocolate (sugar, cocoa mass, cocoa butter, whole milk powder (MILK), emulsifier: soya lecithin, natural vanilla flavouring), butter (from cow's milk), cream (from cow's milk), Maldon sea salt. Shells contain food colours less than 0.2% by weight, each macaron may contain up to five of the following: (E422, E1520, E551, E122*, E132, E133, E102*, E110*). Gluten free and vegetarian. *May have an adverse effect on activity and attention in children), Pretzels (WHEAT flour (GLUTEN: WHEAT), salt, vegetable fat, acidity regulator (E524), malt flour (BARLEY), emulsifier (E471), yeast, antioxidants (tocopherol rich extract & ascorbic palmitate)), white chocolate (sugar, Cocoa Butter, Whole MILK Powder (MILK), Emulsifier (soya Lecithin (SOYA) (E322)), Natural Vanilla Flavoring), caramel popcorn (Glucose Syrup, Sugar, Popped Maize, Salted Butter (Milk), Rapeseed Oil, Salt, Cane Molasses, Partially Inverted Sugar Syrup, Single Cream (Milk), Emulsifier: Lecithin (SOYA), fudge pieces (White Granulated Sugar, Sweetened Condensed Milk (MILK) (Milk, Sugar), Fondant (Sugar, Glucose Syrup, Water), Glucose Syrup, Palm Oil, Butter Oil (from Milk), Natural Flavouring), brown food colour (Humectant: E422, Thickener: E551, Emulsifier: E322, Colour: E133 (Brilliant blue), E155 (Brown HT), gold paint.
ALLERGENS: MILK, GLUTEN (WHEAT), EGG, NUTS (ALMOND), SOYA

Triple Black Magic

Ingredients: soft brown sugar, water, self-raising flour (wheat flour (GLUTEN: WHEAT), calcium, iron, niacin, thiamine, raising agent (sodium bicarbonate (E500 mono calcium phosphate) E341i) BUTTER (MILK), EGG, cocoa powder, Bicarbonate of soda, sour cream (MILK))
Dark chocolate ganache (double cream (MILK), dark chocolate (cocoa mass, sugar, cocoa butter, soya lecithin (SOYA), natural vanilla flavouring), milk chocolate ganache (sugar 42.0%; cocoa butter 24.0%; whole milk powder 22.5%; cocoa mass 11.0%; emulsifier: lecithin (SOYA) <1%; natural vanilla flavouring <1%, double cream (MILK)), white chocolate ganache ((sugar, cocoa mass, cocoa butter, whole milk powder (MILK), emulsifier: soya lecithin (SOYA), natural vanilla flavouring, double cream (MILK)), Dark chocolate (dark chocolate (cocoa mass, sugar, cocoa butter, soya lecithin (SOYA), natural vanilla flavouring), Mirror glaze (double cream (MILK), water, caster sugar, cocoa powder, gelatine), fresh blackberries, blueberries, bay leaf, gold paint
ALLERGENS: MILK, GLUTEN (WHEAT), EGG, SOYA, NOT SUITABLE FOR VEGETARIANS

Berry Bright

Ingredients: CAKE (Fortified wheat flour (GLUTEN: WHEAT), sunflower oil, caster sugar, whole eggs (EGG), baking powder (wheat, starch, E450, E500) (GLUTEN: WHEAT), vanilla extract (water, propylene glycol, natural vanilla extract, caramel colouring, potassium sorbate), Macphie veggie cream (water, vegetable oil, dried glucose syrup, dextrose, emulsifiers (polysorbate 60, lactic acid esters of mono- and diglycerides of fatty acids, sodium stearoyl-2-lactylate, polyglycerol esters of fatty acids), maltodextrin, stabilisers (hydroxypropyl methyl cellulose, cellulose, cellulose gum), modified starch, acidity regulators (monosodium phosphate, disodium phosphate, sodium citrate), salt, flavouring, colouring (beta-carotene)), Jam (frozen raspberries, pectin powder (E440), caster sugar) Buttercream (icing sugar, unsalted butter (MILK), freeze dried raspberry powder, fresh fruit & berries (strawberry, raspberry, blueberry, blackberry, figs), fresh rosemary
ALLERGENS: MILK, GLUTEN (WHEAT), EGG

The Lambeth

Ingredients: CAKE (Fortified wheat flour (GLUTEN: WHEAT), sunflower oil, caster sugar, whole eggs (EGG), baking powder (wheat, starch, E450, E500) (GLUTEN: WHEAT), vanilla extract (water, propylene glycol, natural vanilla extract, caramel colouring, potassium sorbate), Macphie veggie cream (water, vegetable oil, dried glucose syrup, dextrose, emulsifiers (polysorbate 60, lactic acid esters of mono- and diglycerides of fatty acids, sodium stearoyl-2-lactylate, polyglycerol esters of fatty acids), maltodextrin, stabilisers (hydroxypropyl methyl cellulose, cellulose, cellulose gum), modified starch, acidity regulators (monosodium phosphate, disodium phosphate, sodium citrate), salt, flavouring, colouring (beta-carotene)), Lemon curd (whole eggs (EGG), caster sugar, egg yolk (EGG), lemon juice (lemon puree 100%), butter (MILK), Buttercream (icing sugar, unsalted butter (MILK), decorative ribbon bows (not edible).
ALLERGENS: MILK, GLUTEN (WHEAT), EGG

Love a Lambeth

Ingredients: CAKE (Fortified wheat flour (GLUTEN: WHEAT), sunflower oil, caster sugar, whole eggs (EGG), baking powder (wheat, starch, E450, E500) (GLUTEN: WHEAT), vanilla extract (water, propylene glycol, natural vanilla extract, caramel colouring, potassium sorbate), Macphie veggie cream (water, vegetable oil, dried glucose syrup, dextrose, emulsifiers (polysorbate 60, lactic acid esters of mono- and diglycerides of fatty acids, sodium stearoyl-2-lactylate, polyglycerol esters of fatty acids), maltodextrin, stabilisers (hydroxypropyl methyl cellulose, cellulose, cellulose gum), modified starch, acidity regulators (monosodium phosphate, disodium phosphate, sodium citrate), salt, flavouring, colouring (beta-carotene)), Lemon curd (whole eggs (EGG), caster sugar, egg yolk (EGG), lemon juice (lemon puree 100%), butter (MILK), Buttercream (icing sugar, unsalted butter (MILK), Caramel ganache (double cream (MILK), caramel gold chocolate ((Min. cocoa 30.4%) Cocoa butter, sugar, whole milk powder (MILK), milk sugar (MILK), whey powder (MILK), skimmed milk powder (MILK), caramelised sugar (2%), emulsifier: soya lecithin (SOYA), natural vanilla flavouring, salt)), Jam (frozen strawberry/raspberry/cherry, pectin powder (E440), caster sugar), decorative ribbon bows (not edible).

ALLERGENS: MILK, GLUTEN (WHEAT), EGG, SOYA

All celebration cakes are made in a kitchen where major allergens are handled, for specific dietary requirements, please contact a member of the team on celebrations@twomagpiesbakery.co.uk

CAKE CARE GUIDE

Transport

Carry cake box from the bottom, avoid squashing the sides.

Keep the cake level at all times.

Ideally transport cake in air conditioned vehicle. DO NOT travel with cake on a car seat. Place in footwell or on any secure flat surface.

Transfer cake into a fridge as soon as possible.

Storing

Store cake in the box in the refrigerator.

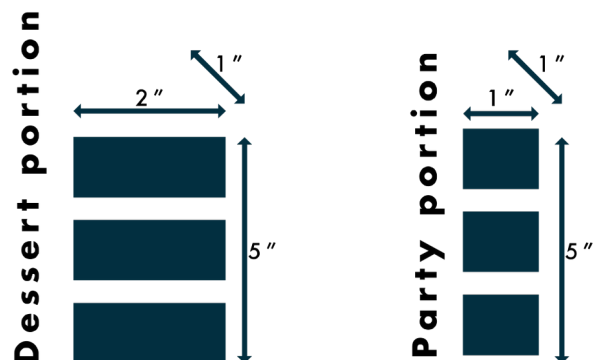
The cake will store in an airtight container in the fridge for up to 3 days, or wrapped tightly in the freezer for 2-3 months.

Serving

Buttercream cake:

Take cake out of refrigerator 2-4 hours before serving.

Serve at room temperature.



Fresh cream cake:

Serve immediately from the fridge.