

Guide to Your Cakes



Proclivity Ltd.

cakes@proclivity.uk
www.proclivity.uk

PROCLIVITY

YOUR NATURAL INCLINATION

“Time heals all things. But if time fails, try cake.”
Maggie Knox, The Holiday Swap!

We can promise any of our cakes will put a smile on everyone's face, but can't promise it'll be around for long!

A cake should be the centrepiece of any event.

Let us create a cake that reflects everything you want whether it's your wedding your golden anniversary or birth of your first child.

All our cakes available to order online.

We kindly request that you give at least 72 hours' notice for all orders. If you require a cake sooner please call us to discuss if we can accommodate.

You can specify a collection date and time when ordering.

Please place your order by calling 07726 927331 or in person.

Cakes can be collected on the specified date.
Delivery may be possible by arrangement local area.



Please note that all our products are handmade and slight variations in appearance may occur. We promise to give you a memorable experience and a tasty cake that is as special as you.

We offer a selection of different flavours of our delicious cake. If you can't find the right flavour for you then speak to a member of the team and we will be happy to discuss individual options.



Classic Cake Flavours

Our classic flavours are listed below. You are welcome to request your own favourite flavour. We have a number of Gluten-free & Vegan options available



Double Chocolate

Intensive in flavour, this moist chocolate cake is filled with dark chocolate ganache buttercream.



Vanilla

This classic vanilla sponge is filled with raspberry conserve and organic Madagascan vanilla bean buttercream.



Carrot Cake

A great alternative to our fruit cake, this carrot cake is packed full of flavour with citrus, spices and a little tot of rum (optional!)



Fruit Cake

We dont mind saying this will be one of if not the best moist fruit cake you have ever had!



Salted Caramel

Layers of chocolate, toffee and vanilla sponge filled with a salted caramel buttercream.



Red Velvet

This American classic smooth chocolatey sponge is filled with vanilla bean buttercream.



Lemon

This zesty fresh lemon cake is filled with limoncello and fresh lemon buttercream

Request your cake design consultation

Our bespoke, hand-crafted cakes are available to order.

See our Beespoke cake guide



All our cakes make the perfect treat for that special person or even just simply enjoyed with a nice cup of tea with your feet up.

All our cakes available to order online are made in 6", 8" or 10" rounds.

Tray bake cakes are 10" square & 12" square, single layer cake topped with frosting

Cupcakes can be requested minimum order 12

Traditional fruit cakes are made to order.
Orders to be placed minimum of three months prior to pick up.

Portion Guide

A large portion is 1" x 2" x 5"

A small portion is 1" x 1" x 5"

6" : 14 large portions, 24 small portions

8" : 26 large portions, 48 small portions

10" : 38 large portions, 76 small portions

Cutting cakes and tray bakes

6" square 36 small portions

8" square 64 small portions

10" square 100 small portions

12" square 144 portions



Allergy information unless stated otherwise all cakes contain Eggs, Milk, Soya, Gluten. Cakes are prepared in an environment that handles nuts.

Vegan and Gluten Free options are available please contact us to discuss.

You can't buy happiness, but you can buy cake and that's kind of the same thing.



Work on the sugar decoration will start almost immediately but the cake will always be freshly baked.

It is then filled and coated with flavoured buttercream or luxurious chocolate and icing as agreed.

If you have chosen to have our fruit cake it will have been maturing over a period of months, and when ready will be covered with a layer of almond paste and sugar paste or royal icing.

As the day approaches, our small team will carefully decorate and assemble the cake before the finishing detail is applied.

Buttercream covered cakes must be refrigerated. Ganache covered cakes should be kept cool and dry (not refrigerated).



Our cakes can be enhanced by adding a number and stars on wires to your chosen cake at a small additional cost of £5 for a single digit & five stars and £7.50 for double digits and five stars. Colours will be made to match your chosen cake.

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Proclivity

**“In Britain, a cup of tea is the answer to every problem.
Fallen off your bicycle? Nice cup of tea.
Your house has been destroyed by a meteorite?
Nice cup of tea and a biscuit...**

Working together.

Whether you order a standard or a bespoke cake we work hard to create your bite of heaven.

When your cake is ready, we will provide any necessary information about storing the cake, allergy details together with the cake flavours, any inedible decoration and any special construction methods that they need to be aware of when cutting the cake.

A memento of your special day

Sugar decorations such as models or flowers carefully removed from your cake prior to cutting will keep indefinitely if kept cool and dry and away from direct sunlight. Displayed in a cabinet, under a clear glass cloche or in a perspex box, they'll provide a talking point and will be a daily reminder of your special day for years to come.



**...Your entire family has been eaten by a Tyrannosaurus Rex that has travelled through a space/time portal?
Nice cup of tea and a piece of cake.” David Walliams, Mr Stink**