





Established in 2020, Cake Creations by Rebecca offers modern and elegant wedding cakes with a timeless look. With real attention to detail and a passion for creating beautiful sugar flowers, your wedding cake will be elevated into a work of art making it a true show stopper on your special day,

I provide a bespoke service to my wedding couples, working closely with you at every step of the way to ensure that your vision is perfectly brought to life with your wedding cake.

Offering luxury dessert tables and personalised guest favours to compliment your wedding cake with the utmost importance on the finest taste throughout.



My philosophy

It's a priority for me, that all my wedding cakes are designed around my couple's special day with every detail carefully considered.

My aim is to make the process of choosing a wedding cake as stress free as possible right from the moment you enquire with me through to the final set up.

Creating an exquisite cake that embodies everything you want whilst using the finest and freshest ingredients to ensure a luxurious taste is so important to me.

Booking your cake

Even if you are not yet sure about the style of wedding cake that you would like but have your wddding date booked, I would encourage you to book with me.

Once your wedding cake has been secured in my calendar following the payment of a deposit. I will contact you to arrange a suitable time for your 'design consultation'. These take place in my private cake studio in Bramhall usually 6-9 months before your wedding.

Before we meet, I will arrange for you to sample my cakes with a beautiful cake tasting box by post. Alternatively, this can enjoyed at the consultation or taken away to enjoy.

In this cake tasting box, you will be able to sample four of my pre-selected most requested flavours and two madagascan vanilla sugar cookies which are perfect as wedding cake favours and can be made to compliment your wedding cake.





The creative process

To design your cake, I will take inspiration from all the details that make your wedding. At the design consultation, I encourage you to bring along any colour swatches, stationery samples and floral arrangement inspiration to ensure everything is carefully considered to design a bespoke cake perfectly for you.

I have a real passion for creating sugar flowers with every single petal handcrafted. Whether it is a minimal design you would like for your cake or one adorned with sugar flowers, I will work closely with you to ensure that I bring your vision to life.

Following on from the design consultation, I will provide you with a beautiful sketch of your wedding cake and a tailor made quote.

I am always happy to consider designs from other cake makers and take inspiration in designing your cake but I will never reproduce someone else's design.

Should you also like one of my existing designs, I can look at adapting the design to ensure that it fulfils your vision and is unique for you.



CLASSIC VANILLA

Vanilla sponge filled with madagascan vanilla buttercream and strawberry preserve

LEMON

Zesty lemon sponge filled with lemon buttercream and lemon curd

CHOCOLATE

Rich chocolate sponge filled with smooth chocolate buttercream. Option to add salted caramel

CHOCOLATE ORANGE

Chocolate orange sponge filled with chocolate orange buttercream

CARAMEL

Caramel sponge filled with salted caramel and caramel buttercream

COCONUT

Coconut cake filled with vanilla buttercream and lime curd



RASPBERRY AND WHITE CHOCOLATE

Raspberry and white chocolate sponge filled with white chocolate buttercream

CHERRY BAKEWELL

Cherry sponge with cherries, almond buttercream and cherry preseve

CARROT

Carrot cake filled with madagascan vanilla buttercream

RED VELVET

Red velvet sponge filled with madagascan vanilla buttercream

BISCOFF

Biscoff sponge filled with smooth Biscoff spread and Biscoff buttercream



Price guide

A lot of care and attention to detail goes into my wedding cakes and the final price very much depends upon the size of the cake and the level of detail in the design.

Please note, that I have a minimum spend of £400 for my wedding cakes. If the size of the cake you require is below my minimum spend, for example a 1-tier cake, then it can be made up with cookie favours, bespoke cupcakes and additional delicious treats to compliment your wedding cake.

Please find below a general guide to my pricing structure and cake sizes. Portion size will also vary depending upon how the cake is to be cut and served.

2-tier based on 5" and 7" cake - serves approximately 65 Starting price £420. Average spend £450-£500

3-tier based on 4", 6" and 8" cake - serves approximately 80 Starting price £550. Average spend £600-£650

3-tier based on 5", 7" and 9" cake - serves approximately 110 Starting price £650. Average spend £700-£800





















Photography credit:Jade Ligus Photography, Ellen-Marie Photography, Liva Paseka Photography, Layla Captures, Kevin Joseph Weddings, Lucy Alexandra Photography, Cara Pippa Photography, GW-Brand-Photography.













Fantastic wedding cake with cupcakes and cakesicles. Rebecca took great care in designing a cake to match our theme. Our guests loved the cake and we would massively recommend

Kate & Andrew



I can highly recommend Rebecca. Our wedding cake was incredible.

Lucie & Josh



Absolutely wonderful from start to finish. Great communication and absolutely beautiful cake, just what we asked for. Thank you for helping make our day what we dreamt of

Sarah & Stuart

Confact

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