

Crema & Cream

Specialty Cakes & Cake List

If you require a specialty cake for a celebration or just for morning tea with friends, we would love to make a cake to suit your needs. All our baked goods are made from scratch using only the finest quality ingredients. This results in a fresher and more flavoursome product.

Gluten free and other dietary options are always available. We prefer at least 48 hours' notice for a standard cake and one week's notice for a specialty cake or larger cupcake order. However, if an emergency arises, we are always happy to help out wherever we can.



When asked to make a cake for a special occasion Grace feels honoured to be a small part in creating memories and she does not take this privilege lightly. All her cakes are made the old-fashioned way - from scratch, using only the finest quality ingredients. Many of our orders are from returning happy customers who tell us they can taste the difference in our cakes. Photos of previous cakes can be seen in the catering section of this website or daily on Facebook and Instagram.

Ragazzi's signature dessert, Mars Bar Cheesecake, has been discovered by Crema customers with instructions that it is never to be removed from the menu. Some of the popular specialty cakes on offer include The Hummingbird Cake, Red Velvet Cake, Sicilian Apple & Pine nut Torta and Strawberry Champagne Layer Cake with Swiss meringue buttercream.

For a more extensive list of flavours, have a look at our [Cake List](#), which gives you an idea of some of the flavours and styles of cake that we offer. It is not possible to publish a complete inventory of the cakes and other baked goods available as Grace is continually adding to the list. If your particular flavour or style of cake is not displayed, please contact us and we can discuss your options.



All our cakes are made from scratch using only the best ingredients, for example, unsalted butter, Madagascar vanilla and Callebaut white, milk and dark chocolate. They are finished with a frosting to compliment the cake - either cream cheese, buttercream, ganache or Swiss meringue buttercream. Sizes range from 18cm – 35cm.

Below are some of our most popular cakes with a suggested frosting and a brief description. Feel free to contact us if you require further information regarding size, flavours and ingredients.



CREMA AND CREAM CAKE LIST:

CREAM CHEESE FROSTING:

Hummingbird – banana, pineapple & walnut

Red Velvet – with a slight hint of chocolate

Carrot – with walnuts & spice

Cinnamon & Spiced Ginger - topped with roasted pear &

caramelised walnuts

WHITE, MILK OR DARK CHOCOLATE GANACHE:

Dark chocolate mud

White chocolate mud

Dark chocolate mud, flavoured with coffee liqueur

Caramel mud – with or without salted caramel flavour

White chocolate & raspberry mud

LAYER CAKES: All cakes are 3 layers high
Red Velvet decorated with cream cheese frosting

Strawberry Champagne with fresh strawberries and
Swiss meringue buttercream

Blackout – dark chocolate with a thick chocolate
custard filling and frosting

Lemon Mascarpone – each layer is spread with
lemon curd and mascarpone & Chantilly cream

Devil's Food – devilishly chocolate

Passionfruit – sandwiched with passionfruit flavoured
Mascarpone & Chantilly cream and finished with
more cream and passionfruit syrup

Tiramisu Torta – our cake version of Grace's popular
dessert – complete with coffee and Marsala flavour
and rich mascarpone cream filling

Black Forest – layers sandwiched with chopped
cherries Kirsch-flavoured Chantilly cream and
topped with Maraschino cherries and shaved
chocolate



UN-ICED CAKES:

Indonesian Nutmeg – a spiced cake with a crisp crunchy base

Blueberry Cinnamon Crumble

Sicilian Apple – sliced apple, spice, pinenuts and raisins

Chocolate Marble Bundt

Date, Ricotta & Polenta – with a sweetened ricotta filling

Spiced Sour Cream – can be finished with lemon icing

Pistachio & almond (GF)

Whole Orange & almond (GF)

NAKED CAKES:

A very popular alternative for wedding, engagement or celebration cakes. They can be 2 or 3 tiers high, with each tier either 3 or 4 tortes. As they are left un-iced, the layers are visible and become part of the cake's uniqueness. They are usually decorated with fresh flowers and fruit and can have a personalised topper if desired.



HAND-SCULPTED FONDANT DECORATIONS:

Create an individual look by adding a special fondant topper to a child's birthday cake or handmade flowers to a wedding or birthday cake. Discuss your ideas with Grace and together we can bring your ideas to life.

CHEESECAKES:

Cold Set:

Mars Bar – our signature dessert

Vanilla – topped with Chantilly cream and fresh strawberries

Lemon curd – with lemon and lemon curd swirls

Baked:

New York

Apple, Cinnamon & Raisin

Chocolate Cherry Ripe

Torta di ricotta – the Italian version of the traditional baked cheesecake flavoured with Marsala, citrus, sultanas and hint of spice

LOAVES / BARS:

Apple, Cranberry & Nut

Spicy Pumpkin, pecan & raisin

Zucchini & walnut

Lemon Drizzle

Banana bread

Fruit bread

Pear, blueberry and maple

SLICES:

Caramel and chocolate
Raspberry & Coconut
Salted Caramel & Chocolate
Apple Custard Crumble
Cherry Ripe
Red Velvet Brownies
Chocolate Brownies
Blondies
Walnut, Cherry & Coconut
Chocolate & Nut Crunch
Coconut Dream Bars – with pecans or walnuts
Chocolate and pecan
Apple, cinnamon and custard squares

MUFFINS: Large, medium or one-bite:

Raspberry & white chocolate
Lemon poppyseed
Lime & coconut
Apple crumble
Triple chocolate

CUPCAKES:

Frostings – vanilla or flavoured buttercream, Swiss meringue
buttercream, cream cheese or ganache

FLAVOURS:

Vanilla
Chocolate
Hummingbird
Carrot
Red Velvet
Cookies & cream
Salted Caramel
Lemon meringue

WHOOPIE CAKES:

Something a little different – a cross between a biscuit and cake – 2 individual whoopies sandwiched between flavoured buttercream

Chocolate chip and oat

Chocolate

Carrot cake

DECORATIONS:

We use a variety of finishes from coloured sprinkles, sugars, cachous and handmade fondant trims. We can discuss a particular design or theme for your next function.



GLUTEN FREE CAKES

Date & Chocolate Torte – chopped dates and chocolate with the lightness of whipped meringue

Whole Orange & – topped with orange slices in syrup

Pistachio & Almond – a delicious alternative to the popular orange & almond cake – finished with chopped pistachio

Torta Milanese – moist, chocolate and ground almond torte – delicious served with mixed berries

SMALL TREATS:

Lemon Polenta – individual almond, polenta and coconut cakes topped with lemon icing

Citrus & Almond – a combination of tangy lime, lemon & orange with polenta and ground almonds

Buttery Almond & Coconut – a mix of almond meal and coconut, finished with flaked almonds

Chocolate Brownies – gooey, fudgy dark chocolate goodness

Cupcakes/muffins – various flavours are available including:

Vanilla, chocolate, hummingbird, red velvet, lemon meringue, raspberry & coconut, spiced apple

BISCUITS:

Almond Crescents – moist centred, dredged in icing sugar

Coconut Macaroons – sweetness of coconut in a mouthful



SPECIALTY / /CELEBRATION CAKE:

GLUTEN FREE, DAIRY FREE & NUT FREE
CHOCOLATE CAKE

For those who think they're not able to enjoy a delicious treat – this cake can be made into a layer cake if needed and decorated with a chocolate frosting made from raw cacao and coconut milk. A very popular option for morning teas, baby showers, business meetings or parties is a platter of mixed baked goods from the above selections. We are very happy to mix and match quantities to suit your needs. Contact us, preferably by text or email, to arrange a time to discuss your function.

As an alternative – consider a High Tea or Italian High Tea for your special occasion. We can devise a menu that offers a selection of sweet and savoury items, including gluten free, to suit your needs.

