



Photo by Laurajenkinsonphotography



Award winning wedding cakes by Danielle

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Welcome to Danielle's Cakes Pershore



A quick insight to me and my business if you don't want to read the longer version in my story

I have 15 years experience in cake decorating. I started out as a hobby baker for family & friends

I have 2 years working with the wedding industry and I cannot wait for many more to come

I won a Bronze award and a merit at cake international, the biggest cake decorating competition in the world

I hold a Food hygiene certificate and I have and maintain a 5 star EHO rating

I am a recommended supplier for a growing number of amazing venues that I liaise with regarding delivery, placement of your cake and more

In 2024 I was a regional finalist in the wedding industry awards and in 2025 I won highly commended in the regional finals

**REGIONAL
HIGHLY
COMMENDED**



**THE 2025
WEDDING
INDUSTRY AWARDS**

Gallery



Photo by Sophie TC Photography

My Story

Hello! I'm Danielle, Creativity has always been a core part of who I am.

To get to know me better, delve in:

Originally from Hertfordshire, I relocated to Worcestershire during my mid-teens. The countryside, walking the dogs, and spending serene moments at the stables with my horse has always been close to my heart

Life introduced me to Richard, my partner, who runs a private fitness studio. Embarking on the journey of self-employment is both fulfilling and challenging..

Our pride and joy, our son Roman, fuels our drive to excel. The dream? For him to look up at us and feel proud of the legacy we're building, especially since we started from scratch.

My passion for crafting cakes started in my early 20's. However since having Roman, I was keen to reignite this passion, nudging me to embrace baking full time. The convenience of working from home, especially with a young one, was undeniable.



Every cake I create is a testament to my pursuit of perfection. The freedom to explore my creative side unfettered often results in my best work.

So here's my philosophy: I aim to craft breathtaking, flawless cakes that not only look divine but taste heavenly too.

With every creation, I hope to redefine what a cake means to you.

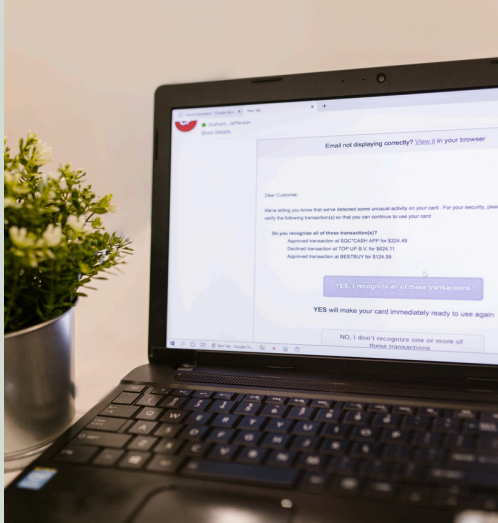
**Because it's not just any cake...
It's a Danielle Cake.**

Gallery



Photo by Laura Jenkinson Photography

Your Cake Journey



Your journey begins with your initial enquiry, where we will discuss the details wedding, including details like your date, venue, budget, and the style of cake you are hoping for. I will then provide you with an estimated quote. Should you want to taste my cakes prior to committing, you will have the chance to purchase a Sample Box. You can choose up to six flavours from my menu, sample boxes are charged at £40



To secure your chosen date, a deposit of £100 will be required, following this you will be sent a questionnaire so i can get to know you better. I will get you booked in for a 30 minute consultation where we can talk about anything to help bring you cake dreams to life.

Following the consultation, I will send you a final quote, and depending on your cake design, you may also receive a digital sketch.



The final balance will be due in full one month before your wedding day, I will send you an invoice via email. I will also be in contact to ensure you are happy and there are no last minute changes that need to be made. One week prior to your wedding, I will contact the venue (and florist if required) to confirm the delivery time.

On your wedding day, I will deliver and set up your cake to your venue ensuring everything is perfect so you have nothing to worry about on your wedding day

Design examples

A very romantic design is my ruffle tier cake. The ruffles can be made from either wafer paper or sugarpaste and do give a different visual effect. They can be round and fluffy, vertical and elongation or can even be made to match the pattern on your dress

a 3 tier cake with a ruffle tier to serve 70 would start from £550 and the final cost would depend on further decoration such as sugar flowers



For a dramatic effect the floating tier spacer is available to my couples and makes your cake a real show stopping piece of art. It can be combined with lots of different effects to emphasise the illusion that the cake is floating

a 3 tier floating cake to serve 70 would start from £750 and the final cost would depend on further decoration such as sugar flowers

Design examples

Acrylic tiers are a great way to add extra height to any cake, they are also great for adding lights, florals and stencilling for a very pretty lace like finish

A 2 tier cake with an acrylic separator to serve 60 would start from £450

The final cost would depend on further decoration



The floral crown is actually classed as a stand but its also an aid for decoration, a design in itself. It is a fantastic way to add flow and elegance to your cake without actually inserting anything into the cake. Its great for flowers that don't cope well without water or in high heat

A 3 tier cake with an acrylic separator to serve 70 would start from £500

The final cost would depend on the cake finish and any further details

Let's talk pricing

All of my cakes are bespoke so are priced individually but I am often asked how much for a 3 tier cake, this will give you an idea of where I start from

Most of my couples spend between £550 & £750 on their cake

Delivery & set up charge will be quoted based on your venue and the design of your cake



Photographer - Ana Parker Photography

BUTTERCREAM

From

2 tier from £300
3 tier from £450
4 tier from £560
5 tier + Please
contact to discuss

FONDANT

From

2 tier from £375
3 tier from £550
4 tier from £675
5 tier + Please
contact to discuss

Prices are based on smallest size options

2 Tier - 4" & 6" to feed upto 30
3 tier - 4", 6" & 8" to feed upto 70
4 Tier - 4", 6", 8" & 10" to feed upto 130

These prices are based on a plain undecorated cake, sugar flowers, ruffles, painting, artificial flowers etc are all at extra cost so I do advise contacting me to discuss a quote for your design

Prices are current for weddings Sept 2024 to Jan 2025 and may be subject to change

These prices are a guide, I would advise to contact me for a quote
Signature flavours are charged at a higher rate

Gallery



Menu

CLASSIC COLLECTION

Vanilla bean- Vanilla bean sponge with vanilla buttercream & Strawberry compote

Chocolate- Rich, moist chocolate sponge with vanilla or chocolate buttercream filling

Lemon - Light lemon sponge, filled with lemon buttercream & Lemon curd

Coffee & Walnut - Light sponge Flavoured with fresh espresso, filled with coffee buttercream

Cherry bakewell - Almond flavour sponge scattered with cherries (optional) layered with Almond buttercream & Cherry compote

Salted Caramel - Salted caramel sponge layered with Salted caramel buttercream & home made Salted caramel

Biscoff- biscoff sponge with buttercream & crunchy biscoff filling

Cookies & Cream- Black cocoa sponge with oreo buttercream & chocolate ganache

Chocolate Orange - Chocolate Orange sponge with buttercream & Orange Curd

Funfetti- with vanilla or strawberry milkshake Buttercream

Elderflower & citrus - elderflower cake with Lemon (or Lime) buttercream & curd

Lemon & Blueberry- lemon sponge scattered with fresh blueberries cake with Lemon buttercream and Blueberry filling

INDULGENT COLLECTION

Red Velvet Cake with White Chocolate Buttercream

Apple strudel cake with cinnamon buttercream & apple filling

Chocolate Guinness Cake with Baileys Buttercream

Carrot Cake with Orange Buttercream

Black Forest Cake with kirsch soaked cherries

Pineapple & Coconut - coconut cake with malibu buttercream and Pineapple jam

Raspberry & White Chocolate- Raspberry sponge scattered with fresh raspberries layered with white chocolate buttercream & Raspberry compote

Apple & Blackberry cake with brown butter buttercream and apple & Blackberry filling

Maple Bacon cake - Maple sponge with maple buttercream and crispy maple.bacon pieces

Gallery



Photo by Beewildstudio

Size & Portion Guide

Here is a guide that will help you decide on the size of the cakes you would like

The portion sizes on the left are larger than portions in the right so this may help you decide, remember if you are using the cake as a dessert you may want larger portions

You may or may not want left overs, I find alot of couples do so they can enjoy all of the flavours once everything has calmed down.

HINTS & TIPS

Venues sometimes hold back half of each tier, so it's a good idea to discuss this prior to your big day, you may think all of your cake hasn't been eaten but that may be the reason why

When you serve your cake can make a difference, if cut and served earlier in the day rather than late at night people are more likely to eat your cake, this means you can also get beautiful cutting pictured in daylight



Gallery



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Testimonials

Danielle made our beautiful wedding cake for us in June. We were so happy and all of our guests were so impressed with the amazing detail and flavour. I sent Danielle a few ideas and this is what she created, we were beyond pleased. She came and set the cake up for us and everything went smoothly. Couldn't recommend her enough, price was so reasonable too. Was just another perfect touch to our wedding. Thank you !

"Danielle recently created our beautiful wedding cake. It was really wonderful - looked beautiful and tasted delicious. There was plenty of cake to serve our guests and it was admired by everyone. Danielle even kindly delivered the cake to our wedding venue which was very helpful. Can't recommend her cakes and the lovely service she provided highly enough. We will be back for our next celebration cake"

"Danelle made our wedding cake, and what a good job she made of it. I sent her a few photo ideas and she make my vision become real. Everything was just so easy from start to finish. She arrived at my venue to set up the cake which she decorated for me there and then as I'd left some artificial flowers and cake topper. Nothing was any hassle. Not only did the cake look great but it tasted amazing !! Good luck choosing a flavour, there are so many to choose from and partly why we ended with a 3 tier cake haha. We had lemon, chocolate and cherry Bakewell, and all 3 were an absolute hit. We will definitely use Danielle in the future. 5* plus. Highly recommend"

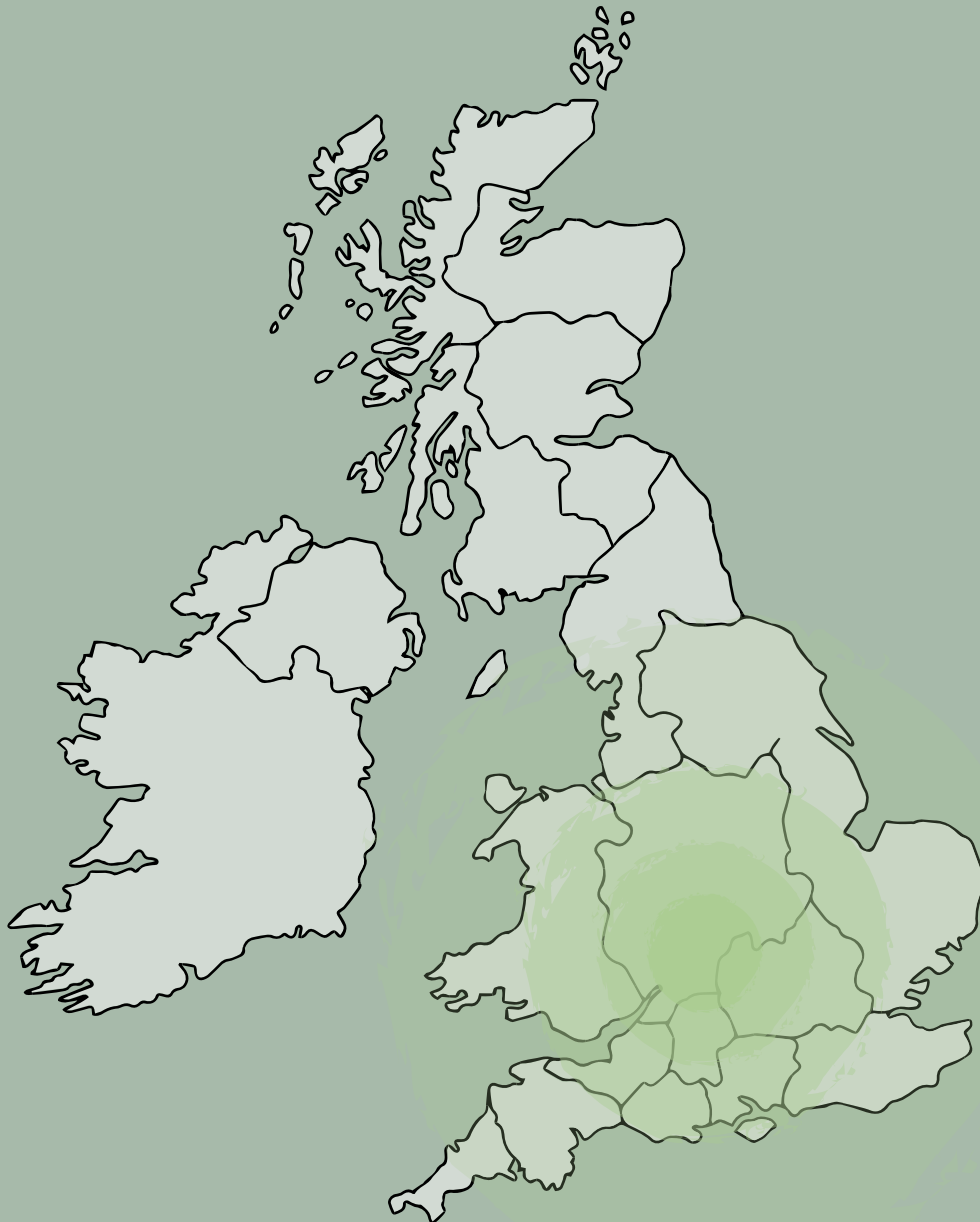
We could not have hoped for any better! The cake was beautiful, tasted delicious and had rainbow colours inside that we loved. We cannot thank you enough

Delivery

I am based in Pershore Worcestershire and my regular delivery areas are Worcestershire, Herefordshire, Oxfordshire, Gloucestershire, Warwickshire, West Midlands, Cotswolds, Birmingham, Staffordshire and the Southwest

I do however deliver across the whole of the UK, Wales and upto Scotland (I have delivered to the Peak District & Falkirk historically, this is subject to additional cost

If you would like to have one of my cakes but are unsure if I will travel the answer is likely yes, please get in contact and I will happily discuss this with you

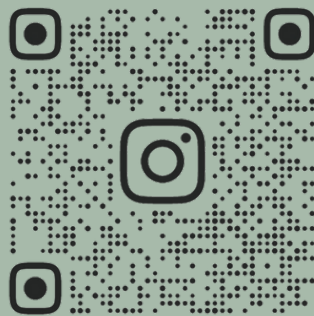




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