

The pictures in this brochure are only a small sample of all that is available.

Cakes can be designed to meet your personal requirements.

Barbara Ornsby



Sugarcraft Cakes

Comber

personalised cakes for every occasion



Sugarcraft Cakes
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Comber
BT23 5RJ

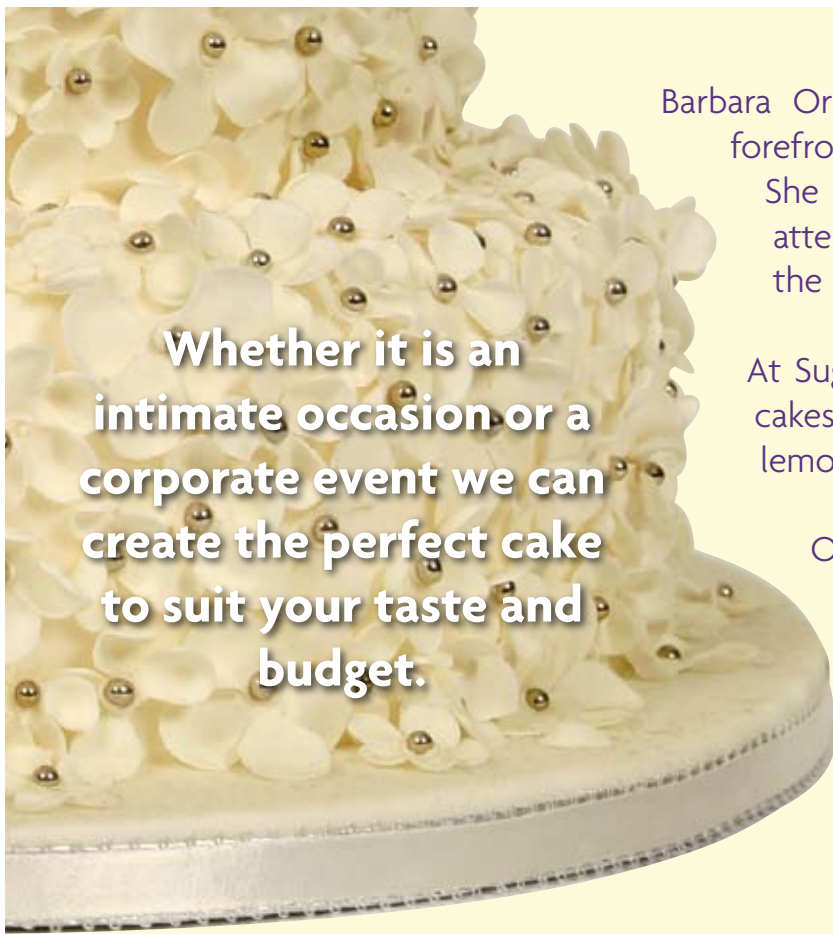
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www.sugarcraftcakes.com



Whether it is an intimate occasion or a corporate event we can create the perfect cake to suit your taste and budget.

Barbara Ornsby at Sugarcraft Cakes has been at the forefront of cake design and decoration since 1991. She has a reputation for innovative designs and attention to detail ensuring that each cake is of the highest quality.

At Sugarcraft Cakes we bake delicious homemade cakes using only the finest of ingredients: fresh lemons, free range eggs, butter and real chocolate!

Our wide selection of cakes include chocolate, fruit, madeira, carrot, coffee and walnut, cherry, malteser and fifteen but whatever you want, we bake it! We can cater for all of your special dietary needs including gluten free and vegan cakes.

Cakes priced according to complexity of design and detail however a 3 tier cake can cost as little as £250



We can deliver and assemble your cake to the venue and we provide free cake stand hire with each order.

An appointment with Barbara will ensure that your ideas and requirements become the perfect recipe for a cake that looks as good as it tastes.

Barbara Ornsby at Sugarcraft Cakes, The Design Studio, 8 Dalton Glen, Comber, BT23 5 RJ Telephone: 028 91 878878

For further information and to see more of our exciting cake designs visit www.sugarcraftcakes.com or email: info@sugarcraftcakes.com

