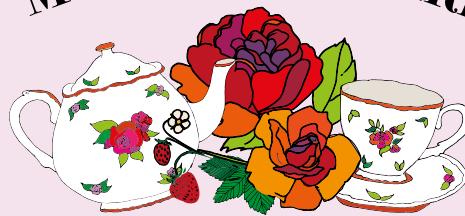


MORMORS BAKERI



Café • Vegetarisk Restaurang • Butik • B&B • Konst

Cakes from Mormors Bakeri



Mormors Bakeri • Livskvalitets Svenska Filial • Pavlina Kordova, director (SE)

Nötabrånevägen 28, 37491 Asarum • Phone: +46 762 477 160

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Cheesecakes

Gf, almonds, possible lactosefree



Chocolate with raspberry or cherry filling

V, GF, NN, possible with for e.g. coconut topping



Layered cream cake

with caramelized almonds or other tastes



Apple caramel cake
with pecan nuts



Passion fruit cake
Can be GF



Cinco leches
With a hint of cinnamon and meringue topping



Earl Grey Fig cake
With pistachios



Bohemian honey cake
Wonderful caramel taste



Strawberry cream cake

With fresh strawberries and lemon curd, NN



Blueberry lemon

possible with zucchini for moisture and butter cream, NN, can be V



Tiramisu

V, GF, with coconut



Blueberry chia

V, GF



Coconut dream

With lots of lemon, can be GF



White chocolate with cranberries or raspberry

V, GF, can also be served in pie shape



Lemon shortbread cake

V, GF, can also be served as lemonbars



Fruit pies

Possible V, GF, can be with any fruit



Madeleines

NN, should be baked freshly before serving



Orange cake

V, GF, rich taste



Creme Brulee or Amaretto Creme Brulee

Gf



Battenberg

English teacake with marsipan, GF



Dulce leches bites

Chocolate and seasalt flakes, can be GF orNN



Raw cake

V, GF, with dried fruits, nuts and possible with honey



“Bounty”

V, GF, with chocolate and coconut



Rosemary Shortcake

V, GF, Lemon and rosemary



Brownies

Can be GF NN



Muffins & Cupcakes

Any tastes and fillings are possible, V GF possible



Princess cake

Also mini version available



Mazarin

With or without topping, can be GF



Carrot cake

Can be GF



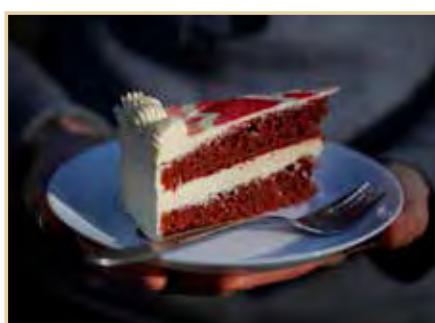
Chocolate banana

With walnut filling



Red Velvet cake

with beetroot colouring (doesn't taste like vegetable), can be GF



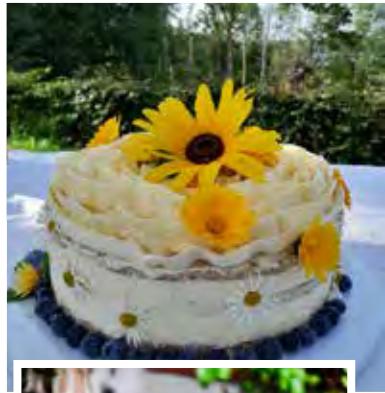
Chocolate raspberry mousse cake

Can be GF, WITH GELANTINE!



Wedding cake ideas

Possible all vegan
and/or gluten free!



CAKE BOTTOMS

You can choose for example between:

- vanilla sponge
- chocolate sponge
- almond bottom
- cookie bottom
- also gluten free and vegan

FILLING

We focus on great taste, so what is it you like?

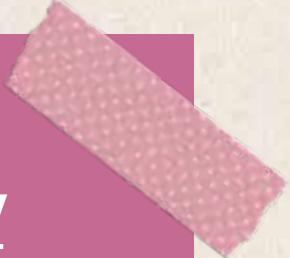
- homemade fruit filling
- butter cream
- vegan butter cream
- yoghurt cream
- cream cheese
- chocolate ganache
- caramel

NOTE: this might vary if vegan!

FINISHING

How should the outside of your cake look like?

- Icing: butter cream in colour of your choice
- chocolate ganache white or dark – rough or smooth
- chocolate drip
- “naked scrape” look
- vegan butter cream
- Fondant (not vegetarian!)



Make it yours!

PRESENTATION

Would you like:

- a small, high cake (1-tier)
- 2-tier cake
- 3-tier cake
- cake on cake stand (can be more soft!)
- cake buffet with many single cakes

DECORATION

What style do you like?

- piping
- fresh flowers
- fresh fruit
- muffins, small cookies etc.
- Fondant decorations like flowers (not vegetarian!)

Caterings & Events



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Decoration examples



We look forward
to hear from you!

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