Angel Bakes

WEDDING

CAKE COLLECTION

2027

Beautifully handcrafted buttercream cakes, made personally for your wedding day.

AB

PLYMOUTH · DEVON · CORNWALL



WELCOME

A cake as unique as your story



Hello, I'm Angel.

Every couple has a story worth celebrating. I love bringing those stories to life through beautifully finished buttercream wedding cakes - from timeless tiered designs to romantic vintage slabs.

Each cake is handcrafted especially for you, with care given to its flavour, decoration and the little details that make it yours.

WHAT MAKES ANGEL BAKES DIFFERENT

A personal design experience · Beautiful buttercream finishes · Thoughtfully chosen flavours · Delivery and set-up by arrangement

OUR COLLECTION

Find your perfect centrepiece

Every cake is made to order, with its final design shaped by your colour palette, venue and guest numbers.



ROMANTIC FLORALS

Beautiful buttercream piping, complemented by colour-coordinated roses and delicate finishing touches.



VINTAGE LAMBETH

Elegant long-form styling with romantic piping, soft texture and a modern statement shape.

Also available: traditional wedding tiers, semi-naked finishes, contemporary textures and elegant minimalist buttercream designs.

CAKE INSPIRATION

Made to be remembered









A little inspiration for your own celebration. Every design is tailored to your colours, setting and personal preferences.

FLAVOURS

Beautiful inside and out

Choose a flavour you love.
We can discuss complementary fillings and flavour combinations for your chosen cake.

VICTORIA SPONGE
Classic vanilla sponge with fruit jam and silky vanilla buttercream.

CLASSIC VANILLA
A delicate vanilla sponge with smooth, light buttercream.

ZESTY LEMON
Bright, fresh lemon sponge with a delicious citrus finish.

VELVETY CHOCOLATE
Rich chocolate sponge layered with chocolate buttercream.

RED VELVET
Soft red velvet sponge with beautifully balanced creamy filling.

BLACK FOREST
Indulgent chocolate and cherry flavours.

MANGO & PASSIONFRUIT
Vanilla sponge with tropical mango and passionfruit notes.

Important: Angel Bakes does not offer gluten-free, dairy-free or vegan cakes. Please tell us about any allergies before booking.

PORTION PLANNING

The right size for your day

A helpful starting guide- final portions depend on the dimensions and serving style of your cake.

ONE TIER

Approx. 10–30 servings

For elopements and intimate celebrations.

TWO TIERS

Approx. 25–80 servings

A classic centrepiece for medium-sized weddings.

THREE TIERS

Approx. 50–100+ servings

Elegant height for larger celebrations.

VINTAGE SLAB

Approx. 10–100+ servings

A distinctive, shareable statement cake.

Have a guest count outside these ranges? Ask us about larger or alternative formats, including cakes with accompanying cupcakes.

HOW IT WORKS

Your wedding cake journey

01

SHARE YOUR PLANS

Tell us your wedding date, venue, expected number of guests and any cake inspiration.

02

CHECK AVAILABILITY

We'll confirm whether your date is available and discuss an initial design and estimate.

03

DESIGN WITH ANGEL

Explore flavours, styling and personal details. A consultation can help bring everything together.

04

CONFIRM YOUR BOOKING

Once your quotation is agreed, we'll explain the deposit, payment schedule and next steps.

05

ENJOY YOUR DAY

Your cake is handmade for your celebration, with delivery and venue set-up arranged in advance.

MEET ANGEL

The part worth making time for

Your wedding cake is more than a design - it should feel like a little piece of your story.



A personal consultation is an opportunity to slow down, enjoy the creative process and explore what truly matters to you both. Angel would love to hear how you met, what you envision for your day and the colours, setting and small details that make it yours.

Together, we can explore flavour possibilities and arrange cake tasting where available. Discovering the taste is part of the experience - and getting to know you helps Angel create a cake that feels unmistakably yours.

PERSONAL WEDDING CONSULTATION

£30

An in-person appointment to talk designs, get to know each other and discuss tasting options. Paid in advance, and deducted from the cake price if you book.

If you would love a cake with genuine personal meaning, we warmly recommend taking this step. It is often where the most memorable ideas begin.

PRICING AND BOOKING

Beautifully bespoke. Clearly quoted.

Every Angel Bakes wedding cake is individually priced. Your personal quote reflects the number of servings, cake style, flavour choices, decoration and delivery arrangements.

Your wedding quotation will outline exactly what is included so you can plan with confidence.



BOOKING & PAYMENTS

A booking deposit is required to reserve your wedding date. The deposit amount, balance deadline and any delivery or set-up charges will be confirmed in your written quotation and booking terms.

There is no fixed price list here because your cake is made specifically for you. We are happy to provide an initial estimate before a consultation.

USEFUL INFORMATION

A little peace of mind

WHEN SHOULD WE ENQUIRE?
As early as possible, especially for popular spring and summer wedding dates.

CAN YOU DELIVER TO OUR VENUE?
Delivery and professional set-up can be discussed for venues in Plymouth and surrounding areas, including Devon and Cornwall.

CAN WE USE DIFFERENT FLAVOURS?
Tell us your preferences. We will confirm suitable combinations for your chosen design.

WHAT ABOUT FRESH FLOWERS?
Floral decorations can be discussed as part of the design, with suitability and food safety considered.

DO YOU MAKE FONDANT CAKES?
We specialise in buttercream and do not offer fondant or royal icing designs.



YOUR MOMENT TO REMEMBER

Unforgettable wedding cakes
start with Angel Bakes

The smiles, the photographs, the gathering of loved ones - your wedding cake becomes part of a moment you will always remember. Let’s make yours every bit as special as your story.

Illustrative styled scene created for design inspiration.



LET'S CREATE SOMETHING BEAUTIFUL

Your wedding cake starts here

We would love to hear about your wedding. Share your date, venue and a few ideas, and we will help you take the next step.

ENQUIRE ABOUT YOUR DATE

Angel Bakes

www.angel-bakes.uk/weddingcakes

cakesbyangels9@gmail.com

07496 829817