

Exquisite Indulgences

THE KIND OF CAKE TO EXPECT

All three kinds of cake listed can be made with the specialty gluten-free flour as well as wheat flour with some colour variations.



Note the air bubbles in the white cake below versus the yellow cake above. Aside from texture differences, taste will differ between them as well, with the yellow cake having a richer taste than the white.

. Yellow Cake

Yellow cake uses whole eggs. Due to the fat content in the egg yolk, fat has flavour, it is scrumptious as well as moist and dense, the way I like cake. It is sturdy enough to be tiered and covered in heavy buttercream and fondant. It often has a darker colour from the egg yolk and has, in my opinion, a delicious taste. I use yellow cake for most of my base recipes with a flavour component added in, at times colour is also added.



Both yellow and white cakes can be vanilla. Vanilla is one of many flavour components that can be added to a variety of types of cake.

White Cake

White cake only uses the whites of the egg and shortening to create its much whiter colour. It is lighter and fluffier from the beaten egg whites. I will only make white cake on request and at an additional charge. The additional charge is so I keep my opinion to myself about the taste and texture of white cake; just kidding I probably cannot keep my mouth shut. Yes, there actually is an additional charge.



Chocolate Cake

I use a variation of yellow cake with cocoa and some other secret chocolate ingredients to give a decadent chocolate crumb that keeps moist while wrapped up in fondant or buttercream.



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