



HOMEMADE CAKES & TREATS



"My aim is to bake cakes everyone can enjoy whatever their dietary needs "

"The recipes I use focus on flavour to make sure it's about what is in the cake not what is left out!"

Victoria Ramskill



"Being a coeliac since 2001, involved in the hospitality industry since 1983 and baking for as long as I remember, I have tried many gluten free products along the way. However the cake I opened yesterday when I returned home was 1st class, the sponge was light, moist and not too sweet, perfection! Well done and many thanks from a grateful Coeliac."

CAROLINE



Gluten & dairy free Chocolate Fudge cake



Dairy free Lemon Curd loaf



Gluten & dairy free Date & Walnut tray bake

Gluten Free & Dairy Free Range

I use ingredients that are naturally gluten free and specialist flours in my cakes.

Tray Bakes - Serves 10

Chocolate brownie	£12*
Sticky toffee	£12*
Date & Walnut	£14

8" Round Cakes

Victoria Sponge <i>with jam & buttercream</i>	£14
Orange & Almond cake <i>(also available as sugar free)</i>	£14*
Coffee & Walnut	£14
Apple & Raisin <i>(also available as egg free and vegan options)</i>	£14

8" Round Cakes/Loaf

Lemon cake	£12*
Carrot cake	£12*
Chocolate cake	£14*

Muffins or Mini-loaves - Box of 6

Lemon	£7*
Carrot	£7*
Chocolate	£8*
Blueberry	£9*
Raspberry	£9*

Refined Sugar Free Range

My sugar free cake range, contains no refined sugar. Instead I use rice malt syrup, coconut oil and stevia.

Chocolate chip cookies	£6 for 12*
Raspberry/blueberry muffins	£9 for 6*
Banana & walnut slices	£8 for 6*

Triple layer birthday cake *prices start from £20*

Fresh cream or buttercream available. Please ask if there is something you would like, but isn't on my list.

**These items can be frozen.*



Gluten & dairy free Orange & Almond cake



No added sugar Banana & Walnut slices



Vegan Apple & Raisin cake

Victoria Bakes is a small company which produces homemade cakes and caters for all dietary requirements.

I have always had a passion for food helping my grandad on his allotment and baking from a young age. When my third child was born and diagnosed with a dairy intolerance I started adapting recipes which the whole family could enjoy.

Working from our family home in Brayton near Selby, North Yorkshire I bake delicious cakes and treats by hand using only the freshest ingredients which I source locally whenever possible.

I have completed the Safer Allergy Awareness level 2 certificate, regarding food production and handling the 14 known allergens. This is in addition to holding my food safety & hygiene certificates.



Please contact me to discuss your individual requirements and I will be happy to answer any questions you have. Check online for the latest news and new recipes.



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