

NEWS

A newsletter brought to you by Jess' Fondant Cakes

2013 ISSUE 2 (APRIL)



Top stories in this newsletter



Summer is almost here!



See Jess at upcoming stalls



Everyone can eat cake!



New Cake Creations

Summer is almost here!



The summer is finally also here and so, hopefully, is the season for BBQs, parties and holidays

Want to take something special but don't have the time to make anything?
Want to give something to someone as a thank you?

Whether it is a big or small cake, a box of cupcakes or a "catering creation" to wow your friends. Jess' Fondant Cakes can assist.

See Jess at upcoming stalls



If you would like to meet Jess and try some of her cakes, she will be selling some cakes and catering creations at three stalls in the next couple of months:

Saturday 20th April 2013 11am-2pm - Magpie's Nests Indoor Gift & Craft Market - Hedge End Village Hal (SO30 4AF)

Saturday 25th May 2013 9am-12pm - Liss Indoor Market - The Triangle Centre, Liss (GU33 7DX)

Saturday 15th June 2013 9am-12pm - Liss Indoor Market - The Triangle Centre, Liss (GU33 7DX)

Everyone can eat cake!



As you will know, Jess can assist in providing items suitable for those with dietary needs. This spring, as well as Jess' experience with nut, gluten and lactose free cakes, Jess has created cakes for a client who doesn't eat egg and one with diabetes (see cupcakes pictured).

These dark chocolate cupcakes were made with a reduced sugar content (with the use of sweetener) and topped with whipped cream and decorated with small dark chocolate musical notes. The cupcakes were provided with nutritional information that the diabetic client would require.

New Cake Creations



Jess has been busy making a number of cakes and catering creations in the last couple of months. Pictured are a few of her favourite big cakes. More can be seen on the website or Facebook page. Each cake is made specifically for the client, so whatever the occasion and recipient, talk to Jess to discuss your cake requirements.

Jess' Fondant Cakes
jess@jessfondantcakes.co.uk

www.jessfondantcakes.co.uk
www.facebook.com/JessFondantCakes

[Click to unsubscribe](#)