REASONS TO CHOOSE HEIDELBERG CAKES

Since 1991, Heidelberg Cakes have been creating celebration cakes. Having made over 40 000 special occasion cakes, Heidelberg Cakes are the experts in their trade, which can only be gained through experience. Every one of those cakes was delivered on time and in perfect condition.

Here are some more reasons to choose Heidelberg Cakes for your next function:

- Solid reputation & experience since 1991
- Exceptional quality & service
- Easy website selection with extensive library
- Wide range of cake styles
- Freshly made in store
- Boxed & personally delivered in refrigerated van (charges apply)
- Free cake samples
- Multi award winning
- Stress free cake design service
- Cakes taste as good as they look
- As individual as you are
- Modern showroom
- Fully qualified staff to help you

VISIT OUR SHOWROOM OR WEBSITE TO VIEW PAST CREATIONS FOR ALL OCCASIONS.

OPENING TIMES

Tuesday to Saturday ~ 8am to 12.30pm

Shop closed from 12.30pm for production

Ordered cakes can be collected 8am-5pm Tuesday to Friday or 8am-12.30pm Saturday

Please ring our door bell to collect ordered cakes if after 12.30pm

No appointment is necessary for a free quote, design and tasting 8am-12.30pm Tues to Sat.

Appointments out of these hours can be made Tues to Thursday by mutual arrangement.

Xmas to New Years closed.

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Our aim, at Heidelberg Cakes, is to produce the very best cake at the best price possible. Our talented team, who quote and design cakes in the morning, are the same people that focus their attention to create the cakes in the afternoon.

Our expertise comes from many years of creating memorable designer cakes that taste as good as they look.

For any emergencies you can call James direct on 0417808729

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"The bitterness of poor quality is only remembered after the sweetness of low price has faded from memory."

Aido Gucci





20 Nelson Street Stepney SA 5069 08 8362 5111

CAKE FLAVOURS

Heidelberg Cakes are known for their amazing fillings that are all made on the premises to traditional recipes. All flavours can be made gluten free for an extra charge. A chocolate disc with a message can also be added to your cake while you wait.

BACI (*GF)

Moist dark chocolate sponge filled with two layers of fresh cream & melted Jamacian chocolate mousse with a centre layer of roasted hazelnut nougart.



BLACK FOREST (*GF)

Moist dark chocolate sponge soaked with imported German Kirsch filled with an abundance of sour cherries & fresh cream.



CHOCOLATE INDULGENCE (*GF)

Moist dark chocolate sponge filled with layers of fresh cream & melted Jamacian chocolate mousse.



MULTI AWARD WINNING!

CHOCBERRY (*GF)

Moist dark chocolate sponge filled with layers of fresh cream chocolate mousse with a layer of pureed fresh strawberries in the centre.



CITRUS DELICIOUS (*GF)

Moist orange syrup soaked vanilla sponge filled with layers of lemon curd & fresh cream.



CARAMELLO (*GF)

Moist dark chocolate sponge filled with two layers of fresh cream chocolate mousse with a layer of chewy caramel in the centre.



LATTE (*GF)

Moist vanilla coffee soaked sponge with one layer of chocolate mousse & two layers of coffee cream.



STRAWBERRY (*GF)

Layers of moist vanilla sponge filled with two layers of pureed fresh strawberries & fresh cream.



DARK CHOCOLATE MUD CAKE (*GF)

A rich heavy chocolate cake with a layer of chocolate ganache. Also available in white mud. All mud cakes can be filled with caramel, coffee, hazelnut or white chocolate mousse.



MULTI AWARD WINNING!

TRADITIONAL FRUIT CAKE

A traditional light fruit cake filled with brandy soaked Australian fruit & almonds covered with our own Heidelberg marzipan & icing.



MULTI AWARD WINNING!

CROQUEMBOUCHE CHOC OR TOFFEE DIPPED

Vanilla custard cream, chocolate, hazelnut, coffee or orange.

CUPCAKES & INDIVIDUALS (*GF)

Available in all our flavours

*Gluten Free Available