



SALLY JEAN
WEDDING CAKES

YOUR GUIDE TO AN ELEGANT WEDDING CAKE

For those who appreciate the art of
an exquisite cake



A LITTLE ABOUT ME

Hello, I'm Sally. I make luxurious, bespoke wedding cakes with elegant beauty, delicate textures & pretty sugar florals in beautiful shades & delicious flavours. I deliver to the Lake District – Cumbria, Lancashire, Cheshire & Yorkshire.

I have been an artist (a painter) for as long as I can remember and as a student, studied Fine Art & Textiles. These skills, along with baking (which I started about 14 years ago), have lead me to create my dream business.

I love elegant style and although I have quite a minimal, 'less is more' approach with a love of whites, pastels & clean lines, I am also drawn to beautiful florals, delicate textures & feminine grace.

I specialise in making realistic sugar flowers for your wedding cake. These can last for years as a keep sake and memory of your special day and I can make them to match any fresh flowers you are having too.

If my style resonates with you and you appreciate the art & skill of an exquisite cake, a touch of luxury, a professional, friendly service, meticulous attention to detail, excellent quality products, romance, faith, honesty, integrity, elegance and femininity, I would be honoured to work with you to design your perfect elegant wedding cake.

Sally

5 KEY ELEMENTS TO AN ELEGANT WEDDING CAKE

1. SLEEK AND TIMELESS DESIGN

Elegant wedding cakes often feature a sleek and timeless design. Clean lines, smooth icing, and classic shapes like round or square tiers create a sense of sophistication. Minimalistic and understated designs can also contribute to an elegant look.



2. SOPHISTICATED COLOUR PALETTES

The choice of colours plays a significant role in creating an elegant wedding cake. Subtle, muted, and neutral colour palettes such as soft pastels, white, ivory, gold, silver and champagne, can add an air of sophistication. Complementary colours and careful colour coordination can elevate the cake's overall elegance.

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3. INTRICATE DETAILS

Elegant wedding cakes may incorporate intricate details, such as delicate lace patterns, intricate piping work, stencilling or realistic sugar floral decorations, like the ones in all these cake examples of mine. These details add a sense of craftsmanship and artistry to the cake.



4. LUXURIOUS MATERIALS

Using high-quality and luxurious materials can make your wedding cake even more elegant. This includes edible elements like metallic accents (gold or silver leaf), edible pearls, or edible flowers. Additionally, the use of silk ribbon can add a touch of natural elegance.

5. PERSONALIZATION AND UNIQUE TOUCHES

Adding a personal touch can make your wedding cake truly elegant. This might involve incorporating elements from your personal story, such as monograms, special motifs, words, or realistic sugar flowers to match your fresh flowers that reflect your favourite colours & your personalities. Personalization can create a sense of exclusivity and elegance.



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WOULD YOU LIKE ME TO MAKE YOUR ELEGANT WEDDING CAKE?

KIND WORDS...

"THANKYOU SO MUCH FOR
MAKING OUR WEDDING
CAKE, ITS AN ABSOLUTE
WORK OF ART AND TASTES
AMAZING. YOUR AN
UNBELIEVABLE TALENT AND
WE ARE HONOURED TO
HAVE YOU BE A PART OF
OUR WEDDING "

Chris & Karyn

KIND WORDS...

ONE OF THE BEST DECISIONS
WE MADE IN THE ENTIRE
PLANNING PROCESS...
WE HAD SO MANY COMMENTS
ABOUT THE CAKE ON THE DAY!
IT WAS BEAUTIFUL AND
DELICIOUS – HER FLAVOURS
ARE TO DIE FOR!

Emma & Phil - The Daffodil

ENQUIRE ABOUT YOUR DATE

Please contact me to check my availability. Due to the bespoke nature of my cakes and the time & attention given to each order, I only take on a limited number of cakes per month.

[CLICK TO ENQUIRE](#)

Kindest regards

Sally

