

YOUR COMPLETE GUIDE FOR CUSTOM CAKE

(An initiation to give colours to your cake fantasies and make them a reality)

CAKE CATALOGUE

2024



KARAIKAL IYANGARS



Scan to see our
customized cakes

Note: This document is designed to take your celebrations to the next level and to resolve the customer and baker's gap while ordering. so kindly spend 3 or 4 minutes studying the specifics that are indeed mercifully short. In conclusion, you will have a clear idea of the many cakes and designs available in our shop.

PREFACE:

The things you need to know about us

Over the last twenty-five years, "Karaikal iyangars" has made more than a lakh of cakes. We have seen an evolution of cake baking in our confectionery, from the singularity of plum cakes to the big bang of super innovative fondant cakes.

That baking expertise enabled us to rise from humble beginnings to become one of the most well-known and notable cake makers, with the legacy of introducing new flavours, fillings, and designs to the town for the first time in history, which were previously only accessible in large cities.

We have great potential for making customized cakes that are prepared by our well-educated chefs from our confectionery who are continuously in training and studying from time to time to embellish the quality of cakes.

We guarantee that your cake will contain nothing but the best ingredients. This is why many celebrities and companies trust us with their cakes.



Our custom cakes:

Custom cakes are not really vague to explain, it's just all about prioritizing your idea in design, colour, and flavours blow by blow instead of going with ready-made cakes. It could be in any shape you want or any colour you prefer or any edible toy you want to stuff into it, YOUR CHOICE MATTERS AND PREVAILS.

We have listed down some of the categories where we do our custom cakes

- Fresh cream cakes
- 3D cakes
- Buttercream cakes
- Cheesecakes
- Speciality cakes

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(Each section of customized cakes is described in depth on further pages.)
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FRESH CREAM CAKE

Wait, what is fresh cream cake? And what are the flavours we have in the fresh cream category?

Fresh cream cakes are made of milk-based whipping cream with a choice of filling inside. We have a variety of flavours under the fresh cream category, and indeed we have attached our variety below with a detailed price list.



Scan to see the pictures of our earlier custom fresh cream cakes which are uploaded regularly on our google drive.



CAKE FLAVORS	Rate Rs.₹ 500 gm	Rate Rs.₹ 1 KG	CAKE	FILLINGS	FROASTING & TOPPING (Icing)
BLACK FOREST CAKE 	350/-	700/-	Rich chocolate butter sponge	Two layer of filling made with freshly whipped milk cream and red cherries	Cake icing made with freshly whipped milk cream, garnished on the sides with chocolate flakes and topped with cherries.
GERMAN BLACK FOREST CAKE 	450/-	800/-	Rich chocolate butter sponge	Two layer of filling made with excess of chocolate, fresh cherry crunch, and cashew nougats	Cake icing made with freshly whipped milk cream, and rich garnish made with chocolate flakes and more cherries.

CAKE FLAVORS	Rate Rs.₹ 500 gm	Rate Rs.₹ 1 KG	CAKE	FILLINGS	FROASTING & TOPPING (Icing)
<p>CHOCO TRUFFLE CAKE</p> 	425/-	850/-	Chocolate butter sponge	Two layer of freshly whipped milk cream and truffle paste made of dark chocolate	Cake icing made with freshly whipped milk cream, covered with rich chocolate made with chocolate truffle sauce and garnished on the sides with choco chips for a crunch bite.
<p>BLACK CURRENT CAKE</p> 	375/-	750/-	Vanilla sponge	Two layers of freshly whipped milk cream added with black current crush and dry black current raisins for crunchy bite.	An icing made with freshly whipped milk cream, frosted with black current crush and garnished with chocolate thins.
<p>CHOCO SCOTCH CAKE</p> 	450/-	900/-	Choco sponge	Two layers of freshly whipped chocolate cream added with chocolate truffle paste and nougats for crunchy bite.	An icing made with freshly whipped milk cream, frosted with rich caramel chocolate truffle sauce and garnished on the sides with nougats for a crunch bite.

CAKE FLAVORS	Rate Rs.₹ 500 gm	Rate Rs.₹ 1 KG	CAKE	FILLINGS	FROASTING & TOPPING (Icing)
<p>WHITE FOREST CAKE</p> 	350/-	700/-	Vanilla sponge	Two layer of freshly whipped milk cream and chopped cherry	Cake icing made with freshly whipped milk cream, garnished on the sides with chocolate flakes and cherries on the top.
<p>VANNILA CAKE</p> 	350/-	700/-	Vanilla sponge	Two layer of freshly whipped vannila cream added with custard pastry cream	Cake icing made with freshly whipped milk cream, Cherries and white chocolate on the top.
<p>RED VELVET CAKE</p> 	425/-	850/-	Red velvet butter sponge made with a hint of coco powder and cheese powder (dark red colour is all natural extract of beetroot)	Two layer of freshly whipped milk cream added with cheese cream and white chocolate truffle	An Cake icing and glazing made with freshly whipped milk cream, added with hazelnut nutella, garnished with chocolate thins.

CAKE FLAVORS	Rate Rs.₹ 500 gm	Rate Rs.₹ 1 KG	CAKE	FILLINGS	FROASTING & TOPPING (Icing)
<p>PINEAPPLE CAKE</p> 	350/	700/-	Vanilla sponge	Two layers freshly whipped milk cream added with pineapple custard cream	An icing made with freshly whipped milk cream, frosted with pine apple crush and garnished with chocolate thins.
<p>STRAWBERRY CAKE</p> 	350/-	700/-	Vanilla sponge	Two layers freshly whipped milk cream added with strawberry custard cream	An icing made with freshly whipped milk cream, frosted with strawberry crush and garnished with chocolate thins.
<p>ORANGE CAKE</p> 	350/-	700/-	Vanilla sponge	Two layers freshly whipped milk cream added with orange custard cream	An icing made with freshly whipped milk cream, frosted with orange crush and garnished with chocolate thins.




CAKE FLAVORS	Rate Rs.₹ 500 gm	Rate Rs.₹ 1 KG	CAKE	FILLINGS	FROASTING & TOPPING (Icing)
<p>MANGO CAKE</p> 	350/-	700/-	Vanilla sponge	Two layers freshly whipped milk cream added with mango custard cream	An icing made with freshly whipped milk cream, frosted with mango crush and garnished with chocolate thins.
<p>BLUEBERRY CAKE</p> 	375/	750/-	Vanilla sponge	Two layers of freshly whipped milk cream added with blueberry custard cream	An icing made with freshly whipped milk cream, frosted with blueberry crush and garnished with chocolate thins.
<p>COFFEE CAKE (Coffee mocha)</p> 	450/	850/-	Vanilla butter sponge with a hint of mocha coffee	Two layers of freshly whipped chocolate cream added with coffee powder and some milk chocolate chips.	An icing made with freshly whipped milk cream and coffee powder, sprinkled with coffee powder and garnished with chocolate thins.





CAKE FLAVORS	Rate Rs.₹ 500 gm	Rate Rs.₹ 1 KG	CAKE	FILLINGS	FROASTING & TOPPING (Icing)
<p>GREEN APPLE CAKE</p> 	400/	800/-	Vanilla sponge	Two layers of freshly whipped milk cream added with green apple crunch and chopped fresh green apples	An icing made with freshly whipped milk cream, frosted with green apple crunch and garnished with chocolate thins.
<p>APPLE BUTTR SCOTCH CAKE</p> 	400/	800/-	Butter vanilla sponge	Two layer of freshly whipped cream added with apple butter scotch sause and nougats for crunchiness	An Cake icing made with freshly whipped cream, garnished with excess of nougats of the sides topped with apple butter scotch sauce.
<p>LITCHI CAKE</p> 	400/	800/-	Vanilla sponge	Two layers of freshly whipped milk cream added with litchi fruit crush	An icing made with freshly whipped milk cream, frosted with green apple crunch and garnished with chocolate thins.
<p>GULAB JAMUN CAKE</p> 	450/-	900/-	Vanilla butter sponge	Two layer filling made of fresh milk cream and chopped gulab jamuns	An icing made with freshly whipped milk cream and garnished with gulab jamuns and chocolate thins.

CAKE FLAVORS	Rate Rs.₹ 500 gm	Rate Rs.₹ 1 KG	CAKE	FILLINGS	FROASTING & TOPPING (Icing)
BELGIUM TRUFFLE CAKE 	600/-	1100/-	Rich chocolate butter sponge	Belgium dark chocolate truffle paste made of chocolate and milk solids	Belgium dark chocolate truffle frosting with hand made chocolate garnish.
SWISS CHOCOLATE CAKE 	600/-	1100/-	Rich chocolate butter sponge	Two layers of filling first layer - swiss white chocolate truffle with white choco chips, second layer - dark chocolate truffle dark choco chips.	A frosting made of white and dark Swiss chocolate truffle, white resembles a marble design, garnished with hand made chocolate thins.
ROASTED ALMOND TRUFFLE 	600/-	1100/-	Rich chocolate butter sponge	A truffle made of dark chocolate and roasted almonds which gives the crunchiness while biting.	Frosting is made with a dark chocolate truffle sauce addes with roasted almonds, which is poured from the top.

CAKE FLAVORS	Rate Rs.₹ 500 gm	Rate Rs.₹ 1 KG	CAKE	FILLINGS	FROASTING & TOPPING (Icing)
<p>CHOCO WALNUT CAKE</p> 	500/-	1100/-	Rich chocolate butter sponge	A truffle made of dark chocolate and walnut kernels, which gives the crunchiness while biting.	Frosting is made with a dark chocolate truffle sauce and garnished with walnut kernels.
<p>CHOCO CARAMEL CAKE</p> 	500/	1000/-	Chocolate butter sponge	Two layers of freshly whipped milk cream added with caramel custard cream	An icing made with freshly whipped milk cream, and caramel sauce froasted with rich caramel chocolate truffle sauce and garnished on the sides with choco chips for a crunch bite.
<p>DELI CARAMEL CAKE</p> 	500/	1000/-	Vanilla butter sponge	Three layers of deli caramel paste made with butter	Three layers of deli caramel paste made with butter

CAKE FLAVORS	Rate Rs.₹ 500 gm	Rate Rs.₹ 1 KG	CAKE	FILLINGS	FROASTING & TOPPING (Icing)
<p>KITKAT & GEMS CAKE</p> 	700/-	1200/-	Customer choice	Customer choice	12 packets of kitkat and 15 packets of gems.
<p>FRUIT COCKTAIL CAKE</p> 	500/-	1000/-	Vanilla butter sponge	Two layers of freshly whipped vanilla cream, along with fresh seasonal topical fruits	An icing made with freshly whipped vanilla milk cream and garnished with fresh tropical seasonal fruits.
<p>WHITE VANCHO CAKE</p> 	500/-	1000/-	A sandwiched layer sponge and vanilla sponge sandwich with centre layer choco sponge	Two layer of belgium white chocolate truffle added to freshly whipped milk cream along with choco chips for crunch bite	Frosting made of white and dark belgium chocolate trifle, which resembles a marble design, garnished with hand made chocolates on the topping.

CAKE FLAVORS	Rate Rs.₹ 500 gm	Rate Rs.₹ 1 KG	CAKE	FILLINGS	FROASTING & TOPPING (Icing)
<p>DARK VANCHO CAKE</p> 	500/	1000/-	Sandwiched layer sponge and chocolate sponge sandwich with centre layer vanilla sponge	Two layer of belgium white chocolate truffle added to freshly whipped milk cream along with choco chips for crunch bite	Frosting made of belgium white chocolate trifle, added to freshly whipped milk cream along with choco chips for crunchy bites.
<p>RASAMALAI CAKE</p> 	500/	1000/-	Vanilla sponge	Our chef's signature filling made with a mix of rasamalai, saffron and freshly whipped milk cream added with dry nuts like almonds, pista and cashew	An icing made with freshly whipped milk cream and rasamalai milk. Topped with rasamalai soft balls and excess of dry nuts.
<p>FIG AND HONEY CAKE</p> 	600/	1100/-	Vanilla butter sponge	Filling made of freshly whipped milk cream, chopped figs, honey and rose gulkand	An icing made with freshly whipped milk cream with added honey, glazed with honey nd garnished with figs.

CAKE FLAVORS	Rate Rs.₹ 500 gm	Rate Rs.₹ 1 KG	CAKE	FILLINGS	FROASTING & TOPPING (Icing)
<p>RED ME VALENTINE CAKE</p> 	500/-	1000/-	2 layer red velvet, 1 layer chocolate	Red rubby choco truffle and white chocolate chips.	Red rubby choco truffle with a marble finish of white chocolate.
<p>RAINBOW CAKE</p> 	NA	1000/	7 layer of sponge	A milk rich cream	Customer choice
<p>ROYAL KAJU KATLI CAKE</p> 	600/-	1100/-	Butter vanilla sponge	Two layer filling made of fresh milk cream with cashew paste and roasted cashews	An icing made with fresh milk cream and cashew paste, garnished with kaju kathli and roasted cashews
<p>RAJBHOG CAKE</p> 	600/-	1100/-	Vanilla butter sponge	Our chef's signature filling made with a mix of rasamalai, saffron and freshly whipped milk cream added with excess of dry nuts like almonds, pista and cashew	An icing made with freshly whipped milk and rasamalai milk. Topped with fresh bengali sweet called rajbhog and excess of nuts.

THE 3D CAKES:

Do you want a super realistic lion that would sit on your cake that is too edible? Or a tiny tree that seems germinated along your cake? Yes! For that we have 3D cakes, your recommended shapes could be made in edible form and placed alongside the cake.

Scan the QR code to see the pictures of our earlier custom 3D cakes which are uploaded regularly on our drive.



For examples:



To make it even more comprehensive, we divided the 3D cakes into 4 levels.

Level 1 cakes



Edible icing sheets are printed designs that can be applied to cakes, Believe it or not, the sheets are an actual layer of icing that bonds with buttercream, ganache, royal icing, and fondant.

Level 2 cakes

This can include handmade fondant pieces, flowers, or attention to detail that is a little bit extra than a edible photo sheet style birthday cake.

That is in simple, more as a fondant but not very time taken decoration.



Level 3 cakes



Level 3 cakes need more sculpting than level 2 cakes, which include handmade fondant components alongside the cake.

Level 4 cakes

Level 4 cakes are generally two-tiered and feature a lot of hand-sculpted artistry. In general, level 4 cakes are topic-based cakes, from the colour to the decorations. For example, if a cake is meant to be a forest-themed cake, it would be decorated with miniature trees, little animals, and special theme colours.



Level 5 cakes



Level 5 cakes are super realistic cakes, which fall within the artistic criterion. Developed specifically by masters who received training in level 5 grade standard of baking. It will be decorated with realistic proportions of colors with minute miniature art works.

WEIGHT

3D cakes may have several tiers, weigh anything beginning at 2kgs, and technically have no maximum limit! More weight means more material to work with.

FINISHING:

3D cakes can be finished in fondant or buttercream depending on one's preference.

FLAVOURS:

Your cake flavour is going to be the star of the show in 3D cakes, customizing the cake flavours is a great option. With 3D Cakes being so versatile, you could get your inspiration from practically anywhere and have that incorporated into your cake.

LEVELS OF PRICING:

LEVELS	Price (Per Kg)
LEVEL 1	₹ 1200
LEVEL 2	₹ 1500
LEVEL 3	₹ 1800
LEVEL 4	₹ 2000
LEVEL 5	₹ 2500

(Prices may change based on the inclusion of designs and exclusive add-ons)

BUTTERCREAM CAKE:

Buttercream is made primarily of butter and sugar, whipped together for a soft, creamy consistency. Buttercream is rich in taste and suited for a variety of flavours. Buttercream is ideal for piping and decorating with fresh flowers. This finish is great for a rustic, chic cake. We have a flavour of chocolate, vanilla, and strawberry.



Details of flavours and prices in buttercream cake:

Sl	FLAVOURS	Price (Per Kg)
1.	Vanilla	₹ 450
2.	Orange	₹ 450
3.	Strawberrry	₹ 450
4.	Mango	₹ 450
5.	Pineapple	₹ 450
6.	Pista	₹ 450
7.	Caramel	₹ 500
8.	Butterscotch	₹ 500
9.	Chocolate	₹ 500
10.	Chocolate truffle	₹ 600

(Prices may change based on the inclusion of designs and exclusive add-ons)

CHEESE CAKE:

Cheese cake is a sweet dessert consisting of one or more layers. The main, and thickest, layer consists of a mixture of soft, fresh cheese (typically cottage cheese, cream cheese, or ricotta), eggs, and sugar. Based on your recommendations the bottom layer could be of a crust made from crushed cookies, graham crackers, pastry, or sponge cake.

It will be sweetened with sugar and flavoured in different ways. Additional flavours and visual appeal could be added by topping the finished dessert with fruit, whipped cream, nuts, cookies, fruit sauce, chocolate syrup, or other ingredients.



Details of flavours and prices in cheese cake:

Sl	FLAVOURS	MADE OF	TOPPINGS	Price (Per Kg)
1.	Blueberry cheesecake	Blueberry cheese cake is made of three layers. The main and thickest layer consists of a mixture of soft, fresh cream cheese, egg, blueberry fruit crush and sugar. The bottom layer is made of crushed cookies and the middle layer is of vanilla sponge.	Topped with natural blueberry crush and garnished with chocolate thins.	₹ 1400

2.	Strawberry cheese cake	Strawberry cheese cake is made of three layers. The main, and thickest, layer consists of a mixture of soft, fresh cream cheese, egg, strawberry fruit crush and sugar. The bottom layer is made of crushed cookie sand middle layer is of vanilla sponge.	Topped with natural Strawberry crush and garnished with chocolate thins.	₹ 1400
3.	Mango cheese cake	Mango cheese cake is made of three layers. The main, and thickest, layer consists of a mixture of soft, fresh cream cheese, egg, mango fruit crush and sugar. The bottom layer is made from crushed cookies and the middle layer is of vanilla sponge.	Topped with natural Mango crush and garnished with chocolate thins.	₹ 1400
4.	Orange cheese cake	Orange cheese cake is made of three layers. The main, and thickest, layer consists of a mixture of soft, fresh cream cheese, egg, mango fruit crush and sugar. The bottom layer is made from crushed cookies and the middle layer is of vanilla sponge.	Topped with natural Orange crush and garnished with chocolate thins.	₹ 1400
5.	Pineapple cheesecake	Pineapple cheese cake is made of three layers. The main, and thickest, layer consists of a mixture of soft, fresh cream cheese, egg, Pineapple fruit crush and sugar. The bottom layer is made of crushed cookies and the middle layer is of vanilla sponge.	Topped with natural Pineapple crush and garnished with chocolate thins.	₹ 1400
6.	Chocolate cheesecake	Chocolate cheese cake is made of three layers. The main, and thickest, layer consists of a mixture of a soft, fresh cream cheese, egg, dark chocolate trifle and sugar. The bottom layer is made of crushed cookies and middle layer is of a chocolate sponge.	Topped with natural silk Chocolate sauce and garnished with chocolate thins.	₹ 1500

7.	Oreo cheesecake	Oreo cheese cake is made of three layers. The main, and thickest, layer consists of a mixture of soft, fresh cream cheese, egg, dark chocolate trifle and sugar. The bottom layer is made from crushed cookies and the middle layer is of a chocolate sponge.	Topped with natural silk Chocolate sauce and garnished with chocolate thins and oreo biscuit.	₹ 1500
8.	Red Velvet cheesecake	Red velvet cheese cake is made of three layers. The main, and thickest, layer consists of a mixture of soft, fresh cream cheese, egg, red velvet cheese cream, and sugar. The bottom layer is made from crushed cookies and the middle layer is of a chocolate sponge.	Topped with natural red velvet cheese powder garnished with chocolate thins.	₹ 1500
9.	Lemon cheesecake	Lemon cheesecake is made of three layers. The main, and thickest, layer consists of a mixture of soft, fresh cream cheese, egg, lemon juice, and sugar. The bottom layer is made from crushed cookie and middle layer is of a chocolate sponge.	Topped with natural lemon glaze and garnished with chocolate thins.	₹ 1400
10.	Deli Caramel cheesecake	Deli caramel cheese cake is made of three layers. The main, and thickest, layer consists of a mixture of soft, fresh cream cheese, egg, Belgium caramel paste and sugar. The bottom layer is made from crushed cookies and the middle layer is of a chocolate sponge.	Topped with Belgium deli caramel paste and garnished with chocolate thins.	₹ 1500
11.	Deli Orange cheesecake	Deli orange cheese cake is made of three layers. The main, and thickest, layer consists of a mixture of soft, fresh cream cheese, egg, natural Cyprus deli orange and sugar. The bottom layer is made of crushed cookies and the middle layer is of vanilla sponge.	Topped with Belgium deli orange paste and garnished with chocolate thins.	₹ 1500

SPECIALTY CAKE:

Pull me up cake

The trend involves a decadent chocolate cake surrounded snugly by a see-through plastic sheet. And as you slowly pull up the sheet, there is an explosion of chocolate all over. This new baking trend is rightly named the 'pull-me-up' cake.

Here is the sequential example of a "Pull-me up" cake:



(PRICE WILL BE DETERMINED BASED ON THE LEVEL OF CUSTOMIZATION)

Pinata Cake

A Pinata cake can be described as a shell-based cake that has been filled with some fun treats which are too edible.



(PRICE WILL BE DETERMINED BASED ON THE LEVEL OF CUSTOMIZATION)

Fresh Fruit Gateau

A gateau is typically a layered confection that combines layers of sponge with fresh cream and fruit. Unlike (some) cakes, Gateaux need to be eaten fresh as the cream and fresh fruit don't have lasting power.



(PRICE WILL BE DETERMINED BASED ON THE LEVEL OF CUSTOMIZATION)

Pull Out Cake

A pull-out cake lets you surprise your dear ones with captured memories that are hidden inside the cake. And as the name suggests, photos will be pulled out of the cake for a sweet surprise. You can have a photo, money or stuffed chocolates inside the cake.



(PRICE WILL BE DETERMINED BASED ON THE LEVEL OF CUSTOMIZATION)

HOW TO PLACE AN ORDER?

You can place an order in three ways:

1. At the store:

We have seven branches which are in Karaikal, Velankanni, Kilvelur and Nagapattinam. You can place the order directly at our outlets.

2. By calling our customer care:

You can call our dedicated customer care they will be available for your service at any time and assist you till you place an order.

Customer care number: 9080773189.

Retail store numbers:

Karaikal Iyangars (Besides Sekar Textiles, Karaikal) **9442503505**

Karaikal Iyangars (Near new bus stand, Karaikal) **9442503506**

Karaikal Iyangars (Near town police station, Karaikal) **9442503504**

Karaikal Iyangars (Opposite to SBI bank, Karaikal) **9442503510**

Karaikal Iyangars (Velankanni) **9442503509**

Karaikal Iyangars (Kilvelur) **6383755127**

Karaikal Iyangars (Nagapattinam) **6379172448**

3. By reaching our online store

Web address: www.Karaikaliyangars.com

You can order cakes on the mentioned online store.

By social media: You can send us text or photo-based orders through our google business profile, Facebook (Profile name: Karaikal iyangars), and Instagram (Profile name: Karaikallyangars) accounts.

For detailed discussions on cakes or bulk orders:

Mr.Renjith CP, Business development manager **7736746374**

Mr.Shanthakumar, Confectionery co-ordinator **8838923960**

FREQUENTLY ASKED QUESTIONS:

So, you are planning a party and want a cake that wows your guests. Or maybe you are planning to send a theme cake to your friend as a surprise gift. We understand that you may have a lot of questions in your mind before you are ready to place an order. Here is a list of commonly asked questions on cakes for you to read through.

How do I choose the cake theme/design?

You could choose the design from the many cakes we have already worked on. Pictures of our earlier custom cakes are uploaded regularly on our drive.



Scan the QR code to see those pictures of our earlier custom cakes which are uploaded regularly on our drive.

You could select one of the cakes from our collection or request for any modifications/customization to the designs done earlier. If you are still not convinced with your theme, you could send us your own design/drawing or any designs off the internet.

Do I need to order ahead, or can I just come in and buy?

It's always better to order ahead. We try to have a variety of cakes, muffins, and brownies available but sometimes they sell out. Call a day or two ahead, and we can have your order ready. We also have a freezer case to browse filled with cakes and tortes if you need something last minute. We can even write "Happy Birthday" on it in a pinch!

Can I customize or design my own cake?

Yes, of course, simply send us your sample pictures or drawings, cake flavour and required weight and we will revert with the possibility of doing it and a quotation. or you could call our expert for some suggestions.

Can you help us with event management?

Yes, with our specialised team and partners, we do event management for you. You should contact our business development manager ([Mr. Renjith 7736746374](tel:7736746374)) to get recommendations.

Can I order my cake over the phone?

Yes, you can order over the phone. We can help with suggestions if you're not sure what you want. [Call or Whatsapp 9080773189](tel:9080773189).

Are the numbers, figures, and flowers on the cake edible?

Yes. Everything on the cake is edible. However, for certain themed cakes, we use readymade non-edible toppers, this will be discussed with you when placing the order.

Do I need to order a minimum size of cake?

Yes, intricate designs and themes cannot be done with small cakes, In fact most birthday cakes in Iyengar start from half a kg in size but in the meantime, Our expert will advise you of the minimum size depending on the theme.

Do you offer flavour tastings?

Yes, we do. In case of large orders, if you want to try out a few flavours before ordering, we can deliver a few sample flavours to your doorstep. We will charge you Rs 50/- per flavour (one serving).

Do you make an eggless vegan cake?

Yes, custom cakes can be made in the eggless variety as well.

How many Kgs would I need to order (Person to pieces ratio)?

For Iyengar's cake, A broad rule of thumb is 1 Kg = 10 persons (average serving sizes). But you are the best judge of your friend's and family's sweet tooth so choose accordingly. You wouldn't want to fall short!

How many days in advance should I place my order?

You would need to let us know at least 48 hours prior to the delivery date. The earlier the better, to avoid disappointment since we are flooded with orders.

Will my cake be delivered fresh?

We make "live" cakes in one of our shops, which is located beside Shekar textiles. With that, all of our cakes are baked fresh and decorated just before dispatch, so what you receive will be fresh out of the oven.

Do you do photo cakes?

Yes. Simply send us the required picture and we shall print it on edible sheets. This sheet goes directly onto the cake of your choice. This is a thin edible sheet with the picture laid on top of the cake. Please make sure that the picture is of very good resolution.

Can you combine a photo cake and a theme cake?

Yes, we bring to life whatever you can imagine.

Do you make 2 or 3-tiered custom cakes?

Yes, we do. Based on your recommendations.

Would I need to pay an advance or a deposit?

Yes. Full payment needs to be made in advance for customized cakes. This will help us work on your cake at the scheduled time.

Can you match the colours of my requirement?

We try our best to match the colours as per your request but please bear in mind that due to food colouring constraints we may not be able to match all colours and cannot assure an exact imitation but over time we hadn't gotten any colour-related complaints.

Will you deliver fresh cakes?

A person can enjoy the actual taste of cake only when it's fresh, this is why all the cakes we deliver are prepared only sometime before it reaches the recipient. To achieve the same, we offer customers to choose delivery time as well so that we know when we need to prepare a cake and get it delivered. We ensure that customer always enjoys the freshest possible cake. We do not believe in delivering stale cakes.

What is the "shelf life" of KARAIKAL IYANGARS' cakes?

The shelf life of KARAIKAL IYANGARS' cakes can vary depending on the surrounding temperature and humidity levels. Generally speaking, all cakes stay fresh for a longer period of time when refrigerated. However, at typical room temperature (around 72 degrees) it is okay to leave cakes out of the refrigerator for 2 hours without noticing a change in quality.

Is it okay if someone other than the person who ordered the cake picks it up at the bakery?

Anyone can pick up your cake order but they MUST have this information written down to give to our store manager when they arrive:

The full name of the person who ordered the cake

The CAKE ORDER slip number/Certainly the original slip.

Can a cake order be changed after it has already been placed?

Generally speaking, cake orders are considered final once paid for and entered into our system but we do allow changes in case of emergencies/before executing the cake. Please note the cost of your cake may vary if you change the design, flavours, etc.

Can a cake order be cancelled after it has already been placed?

Cake orders can be cancelled if baking has not started and the customer will be issued a full refund. However, there are no cancellations or refunds allowed on the original pick-up date of the cake order.

Does the quality of the image matter when placing 2D photo Cakes?

Yes, of course. A simple alternative to scanning your image would be to take a picture of the image in high resolution on your cell phone and email us the photo directly to us.

What if my cake gets damaged while in transit?

Utmost care is taken to deliver the cake intact to you. However, in the rare case that the cake does get damaged, we will try to fix it immediately by sending our chef. If it is beyond repair, we will provide you with a flat cake (regular single-layer cake) of the same weight free of cost. We don't want you to have a party without a cake!

Thank you



**MAGICALLY
DELICIOUS**

FOR CUSTOMER CARE

90807 73189



CONFECTIONERY CO-ORDINATOR

88389 23960



Lic. No:
13514001000148

ORDER ONLINE
www.karaikalinyangars.com



Scan to view/download the digitalized catalogue.

FOR CONTACT

SHOP IN KARAIKAL:

- ◆ Near old bus stand, 94425 03504
- ◆ Near new bus stand, 94425 03506
- ◆ Near Kathapillai kodi Signal, 94425 03505
- ◆ Opp. State bank, main branch, 94425 03510

SHOP IN VAILANKANNI:

Amul Complex, Near Golden Sand Hotel, Main road, 94425 03509

SHOP IN KILVELUR:

Near Balaji Super Market, + 6383-755127

SHOP IN NAGAPATTINAM:

No.23, Neela South Street, (At the juncture of north malaieswaran street), 63791 72448

Manufactured by:

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