



WILD FLOUR

CAKE COMPANY

BEETROOT, ORANGE & GINGER

Looking for something different, look no further!

We love to bake vegetables in cakes because of their colours and natural sweetness. Everyone is familiar with carrot cake, but we like to get experimental. When we mix this cake together, the beetroot turns the whole mix purple.

However, when the cake is cooked, the purple disappears back into tiny beetroot flecks. It's one of our favourite cakes to make and surely three of your five a day! It is one of the least sweet cakes in the range. Topped with our silky cream cheese, edible rose petals and fresh orange zest.

*Perfectly paired with a
Jasmine Green Tea*

Ingredients: Beetroot (21%), **WHEAT** Flour (with added Calcium Carbonate, Iron, Niacin, Thiamin), Cream Cheese Frosting (Cream Cheese (Fat Cheese Base [14%] [Skimmed **MILK**, Cream [**MILK**], Bacterial Starter Culture), Permeate, Modified Tapioca Starch, Stabiliser blend (Locust Bean Gum, Xanthan Gum)), Icing Sugar (Tricalcium phosphate [free flow agent] [E341]), Butter (Cream (**MILK**)), Vanilla Flavouring (Vanilla Flavouring, water, propylene glycol, caramel sugar syrup, thickener: xanthan gum; acidity regulator: citric acid; preservative: potassium sorbate), Caster Sugar, Rapeseed Oil Anti-foaming Agent: Dimethyl Polysiloxane (E900), Free Range Whole **EGG**, Set Sour Cream (Skimmed **MILK**, Cream [**MILK**]), Walnut (**NUT**), Ginger Crush (3%) (Stem Ginger, Sugar, Water), Gluten Free Baking Powder (Raising Agents [E450i, E500ii], Rice Flour), Orange Zest (1%), Dried Rose Petals, Bicarbonate of Soda, Salt.

Allergens: Gluten, Nut, Egg, Milk

May contain: Sulphites, Sesame, Peanut



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