

Dietary Requirements



NUTS

Most of our cakes do not contain nuts, but a couple do. If you require a cake without any nuts, then we can make that for you. However, it needs to be noted that all cakes made at Cakeybakeydoodaa are not made in a nut free environment.



WHEAT AND GLUTEN FREE

If it's a wheat or gluten free cake that you are after then of course we can accommodate. Any of the flavours listed on the menu can be changed using Doves flour and leavening products. We do use cornflour for a lot of our icings and decorating. This, of course is both wheat and gluten free.



PEANUTS

No peanuts are used in any of our recipes, but once again, all the cakes made at Cakeybakeydoodaa are not made in a peanut free environment.



MILK

Milk is found in a number of the products we use in baking including buttermilk, fats, butter, milk powder and chocolate. It is possible to use lactose free products, but we would have to use a lactose free spread to replace the butter in our buttercream. This may have limitations to your design requirements.



EGGS

We can produce our cakes without any eggs if you require. This will change the texture of your cake though and give it a more open crumb. Please be aware of this for cutting purposes.



SUGAR

Unfortunately we do not make any of our cakes sugar free.