

### **Lemon & Pistachio Cake**

Deliciously damp and lemon-scented, this aromatic, buttery cake is made with organic lemon zest and ground pistachios and almonds. With a lemon glacé frosting sprinkled with cracked pistachios. Gluten-free. Round 7" £24.00; 8" £32.00; 9" £46.00; 10" £60.00

### **Reine de Saba**

This fabulously dark, moist, rich chocolate cake is made with organic ground almonds, organic Belgian dark chocolate and Appleton Jamaica rum, with a dash of almond essence, and covered in dark chocolate. The perfect dinner party dessert: gorgeous with summer strawberries or raspberries and cream. Gluten-free. Round 7" £24.00; 8" £32.00; 9" £46.00; 10" £60.00

### **Seville Orange Marmalade Cake (P)**

Made with fresh orange zest and my very own coarse-cut, vintage marmalade (I use organic, Spanish Seville oranges): a lovely, buttery, orange-scented loaf cake. Gluten-free. 1lb loaf £12.50; 2lb loaf £25.00

### **Divine Deluxe Brownies (P)**

A perennial favourite with chocoholics, these are rich, dark, sweet, moist and more-ish. Made with organic Belgian dark chocolate, organic Madagascar Vanilla extract and crunchy organic walnuts. Gluten-free. Pack of 16 (1000g) £25.00; Pack of 32 (2000g) £50.00

### **Love Cake (P)**

A lovely, sweet, teatime treat: dense, aromatic squares, made with ground organic cashews and spiced with organic lime, cardamom and nutmeg. This traditional Sri Lankan delicacy was probably adapted from a 16th-century Portuguese colonial recipe. Gluten-free. Pack of 16: £20.00; Pack of 32: £40.00

### **Luxury Ginger Cake (P)**

A dark, moist loaf cake, packed with nuggets of organic preserved ginger and plump organic sultanas, spiced with cinnamon and sweetened with muscovado sugar and organic blackstrap molasses. From a traditional Irish recipe: gingerbreads were once enjoyed as part of mid-summer celebrations in Ireland. Gluten- and dairy-free. 1lb loaf £14.00; 2lb loaf £28.00

### **Tunisian Orange & Almond Cake (P)**

Made with organic oranges, ground almonds and olive oil, this gorgeous cake is so light-textured and moist, you'd never guess it's gluten- and dairy-free. Comes with a sachet of icing sugar to dust before serving. Round 7" £18.00; 8" £24.00; 9" £36.00; 10" £48.00

## **Preserves**

### **Vintage Coarse Cut Seville Orange Marmalade (220g)**

Made with hand-cut organic Spanish Sevilles, organic, unrefined cane sugar and organic blackstrap molasses. Dark, mellow and intense – nothing else comes close – this is truly a connoisseur's marmalade. £3.00 per jar

### **Apple Butter (210g)**

Made with untreated garden apples and spiced with cloves, cinnamon and allspice. Kids love this on toast. £2.75 per jar

### **Apple & Pear Chutney (215g)**

Delicious, old-fashioned, hand-cut chutney, made with organic fruit. Delicious with cheese or sausages. £3.30 per jar

### **Plum Jam (210g)**

Made with unsprayed Kentish plums. Absolutely fab with scones, or on hot, buttered toast. £3.30 per jar

## **Delicious cakes, luscious preserves ...**

I bake everything myself, to order, in my own kitchen. I make preserves in small batches, using seasonal fruit and vegetables, organic and locally grown if possible. I use only the finest ingredients, organic wherever possible, in my cakes; like the dark, organic Belgian chocolate in my brownies and chocolate cakes, and organic, unrefined cane sugar. I find most bought cakes and biscuits too sweet, and I reduce the quantity of sugar in most of my recipes.

My husband can't cope with gluten, so I've worked hard on ways of creating delicious cakes we can all enjoy. I've created my own special blend of gluten-free flours, and now all my cakes are wheat- and gluten-free: they are fine-textured and delicate in the mouth; in fact, I think they taste better than wheat cakes. I don't use artificial additives or flavours; just good, wholesome ingredients. So I hope you'll try one of my cakes and taste the difference for yourself! If you have any other dietary requirements, do let me know.

## **Delivery & postage**

I can deliver in London (£5.00 – £25.00 depending on location). Or you can collect your order from me in SW9, by arrangement. Some cakes, marked (P), and all preserves, can be posted to addresses in the UK (delivered next day by Royal Mail, Special Delivery) or abroad. Please phone or email so we can discuss your requirements.

To order, telephone 020 7735 1444 or  
email [cakes@marniesearchwell.com](mailto:cakes@marniesearchwell.com)