Dretty CAKE Company

Every cake made with dedication, creative flair and pure love!

Meet Samantha Tempest

Luxury wedding cakes in Oxfordshire, The Cotswolds and beyond.

Welcome to The Pretty Cake Company!

In 2008, I launched my business producing simple celebration cakes and now, over ten years later, I'm so proud to see how it has transformed into creating luxury bespoke wedding cakes that will to be remembered for years to come.

My passion is producing beautiful wedding cakes that are meticulous in detail, flawless in finish and most importantly, individual to the couple. I love working with clients to produce their dream wedding cake, making sure it fits perfectly with their theme and their expectations of the day.

I work closely with many prestigious venues and high-calibre wedding suppliers in Oxfordshire and The Cotswolds and my work is regularly featured in bridal magazines and on wedding inspiration websites.

My business is run from my studio in the historic Cotswold village of Minster Lovell. This is where I meet couples for consultations and inevitably where 'all the magic happens'!

I hope I can be of assistance to you in designing and creating your perfect wedding cake.

You will be guaranteed a friendly, personal and professional service where quality is never compromised.























Flavour Menu

Not only do our cakes look impressive, but they taste delicious too!

Our cakes are always baked fresh to order and we pride ourselves on using the finest quality and freshest ingredients available.

Vanilla

Traditional and an overall crowd pleaser, our vanilla cake is a light sponge made with finest Madagascan vanilla bean extract. Popular fillings for this cake are vanilla buttercream (with or without raspberry jam) or raspberry curd buttercream.

Lemon

Zesty and palette cleansing and particularly refreshing, our lemon sponge is drizzled with a tangy lemon syrup for extra lemony-ness!

Complimentary fillings for this cake are lemon curd buttercream, passion fruit curd buttercream or elderflower buttercream.

Chocolate

A dense, rich and delicious chocolate cake, made with the finest dark Belgian chocolate and organic cocoa powder. Chocolate has an affinity with so many other flavours so you can take your pick for wonderful fillings such as original chocolate, chocolate orange, salted caramel, white chocolate or Black Forest.

Carrot

A delicious, flavour-packed moist cake, with a huge array of ingredients. Combining sultanas, walnuts, coconut, orange, cinnamon, nutmeg, ginger and cloves, in a delicious light sponge then filled with a zesty orange buttercream.

White Chocolate Mud

A deliciously moist white sponge cake made with creamy white Belgian chocolate. This cake is filled with a white chocolate buttercream and goes particularly well with either seedless raspberry jam or passion fruit curd.

Rhubarb and Custard

Reminiscent of your sweet shop favourite, the pale pink rhubarb flavoured sponge is drizzled with rhubarb syrup and then filled with a creamy vanilla custard buttercream.

Coffee and Walnut

A tea time favourite of a light coffee sponge with chopped walnuts and filled with an espresso buttercream.

Sticky Toffee

This cake is a take on the pudding favourite and is made with dark muscovado sugar and dates. Filled with a salted caramel buttercream, this cake is exceptionally popular in autumn and winter months.

Banana Butterscotch

A dense and chunky sponge which has bubbling butterscotch poured over it as soon as it comes out of the oven! Teamed up with a butterscotch buttercream, it's a deliciously different cake to offer your guests.

Cherry Bakewell

A moist almond sponge with chopped cherries, filled with almond buttercream and morello cherry jam. Cover it with marzipan before icing for an extra almond boost.

Rich Fruit Cake

Traditional brandy soaked dried fruits, cherries, mixed peel and nuts baked 2-3 months in advance so to allow flavours to mature. Covered with delicious white marzipan and fondant.



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