



COUTURE CAKES BY KATIE WATTS

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THE TERM 'Haute Couture' traditionally refers to the most exclusive fashion designers who create unique pieces of work for private clients; now this principle can be applied to cakes, so that brides looking for the ultimate designer wedding can complete the look with a luxury designer wedding cake.

Situated on Vine House Farm in South Lincolnshire, Katie Watts creates the finest wedding cakes in either sugar or chocolate work, for the finest venues in Stamford, Spalding and the surrounding regions, including Nottingham, Rutland, Leicestershire, Norfolk, Cambridge, Bedfordshire and Hertfordshire. Couture Cakes's work feature regularly in the media, frequently contributing to glossy wedding magazines.

Katie Watts is the creative genius behind Couture Cakes; during a consultation Katie needs only to meet & listen to her clients to identify a style that will suit them, guiding them through the design process so that the client actively participates in creating the cake of their dreams.

Katie will take inspiration from design details you've already arranged for the wedding in order to produce a truly personal cake, such as by replicating the lace work from your wedding dress in intricate brush embroidery, trimming the cake with Swarovski



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Celebrate with a... Wedding Cake

We Can Help: Each Couture Cake is completely bespoke, creating exceptionally innovative & stylish designs combined with skilled & intricate craftsmanship.

Top Tip: Don't just think about the way your cake looks... think about the way it tastes... scrumptious flavours at Couture Cakes include chocolate truffle, vanilla, lemon drizzle, carrot and raspberry & amaretto, as well as rich fruit cake and the more unusual chocolate fruit & nut.

And Don't Forget... Each cake is made with ingredients direct from their farm, including their own free range eggs, organic stone ground flour, and home made raspberry jam.

pearls to match a necklace, or creating breath taking sugar or chocolate flowers to coordinate with the work of your florist. She then personally decorates each cake, to devote hours of attention to producing the most spectacular creations.

Once such care and attention has been put into your cake you'll want your guests to really appreciate it, so send a miniature cake packed in a gorgeous acrylic box home with each guest, then they can see the intricate craftsmanship close-up, and eat it the following day or keep it for the memories!

If you can't wait for a special occasion before you experience a Couture Cake, you can now visit the mail order boutique, where you can buy individual miniature cakes and selection boxes of their fantastic cake flavours, so that you can indulge or treat your friends at the fraction of the price of a custom made cake... easy, thoughtful and very tasty! ■