

TRACEY
RASHID
Cake Artist/Writer



ONE YEAR OF SWEET INSPIRATION!

TO OUR READERS

We can't believe it – we've been serving up Cake Cravings Chronicles for a whole year! It's been an absolute delight to share our passion for cake and creativity with you. Here's to many more issues filled with icing-covered inspiration!

Now, let's dive into the freshest cake trends for Spring 2025, because nothing says celebration like a cake that's ahead of the curve.



WHAT'S RISING IN THE WORLD OF BAKING? OUR TOP THREE

Botanical Beauty: Floral designs are nothing new, but this year, cakes are blooming with fresh, edible flowers, pressed petals, and intricate botanical piping. Think garden-party elegance meets edible artistry!

Honey & Herb Infusions: From lavender-honey drizzles to thyme-infused sponges, herbal and floral flavour profiles are stealing the spotlight. It's all about natural sweetness with a sophisticated twist.

Fairy Tale Fantasy: Magical, whimsical cakes featuring shimmering accents, sugar butterflies, and iridescent details are enchanting cake lovers. Whether for birthdays, weddings, or corporate events, these designs add a sprinkle of fairy dust to any occasion.



FEATURE STORY EDIBLE TOPPERS

Spring is the season of renewal, and what better way to embrace its beauty than with cakes adorned with delicate, edible flowers? These stunning mini cupcakes capture the essence of the season, blending rich chocolate bases with swirls of creamy frosting and vibrant floral accents. Edible flowers like pansies and violas aren't just a feast for the eyes, they add subtle, fresh flavours that complement the sweetness of cake. Whether used for corporate events, weddings, or an elegant afternoon tea, they bring a natural elegance that's perfect for springtime celebrations. As cake trends in 2025 embrace botanical beauty, we're loving the shift towards nature-inspired designs.

COCONUT SPONGE AND LIME BUTTERCREAM SLICE

As soon as the sun emerges our heart goes to the Caribbean, our heritage, and what better way to celebrate that than with this delicious coconut and lime sponge cake. Perfect for an Afternoon Tea.

Recipe

- 200g Self Raising Flour
- 200g Caster Sugar
- 150g Unsalted Butter
- 50g Cake Butter
- 2 Large Eggs
- 50g Creamed Coconut

For the Buttercream

- 50g Salted Butter
- 100g Icing Sugar
- 1 Lime Rind/ 1tbsp Lime Juice

Method

1. Preheat oven to 180C fan/ Gas 4 and prepare a square baking tray with greaseproof paper
2. Beat the sugar and butters together until light and fluffy
3. Add eggs and beat until well combined
4. Add flour and mix until combined
5. Grate the creamed coconut and add to the mix with a little milk if required
6. Split the mixture between the two tins and bake for 23-28 minutes
7. Beat the salted butter and slowly add the icing sugar until smooth
8. Add finely grated lime rind and juice and mix and combine
9. To serve: Cut the cake into slices and pipe the buttercream on top



WHAT'S NEXT FOR ESSENCE OF CAKE?

As we step into our second year of Cake Cravings Chronicles, we're excited to bring you even more insights, trends, and delicious ideas.

Our cake artistry workshops continue to be a hit, and we're introducing new spring-themed sessions to help teams bond while creating stunning edible masterpieces.

What cake trends are you most excited to try this spring? We'd love to hear from you! Tag us on social media with your favourite springtime bakes and let's celebrate another year of cake, creativity, and connection.

Follow us on social media @EssenceofCakeUK and subscribe to our newsletter to be the first to know about the latest happenings at Essence of Cake.

Until next time, keep that spring in your step and your bakes!



**Need to brush up your
cake decorating skills?
Check out our bite-sized
workshops on our
website**