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Cake Rush Bakery

Welcome to Cake Rush Bakery

Every moment is sweeter with something special from Cake Rush Bakery. We create cupcakes, wedding cakes, and custom orders made with love

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**\_about.html**

About Cake Rush Bakery

Our Story

At Cake Rush Bakery, we believe that every moment is sweeter with something sweet. we specialise in cupcakes, wedding cakes, and custom orders

Cake Rush Bakery first opened its doors in 2017, founded by Nomcebo Biyela. A young entrepreneur born and raised in the Northern Cape, she learned her skills from her grandmother. As her passion for baking grew, she wanted to turn it into a business, which later expanded rapidly in a short period, thanks to social media as a key growth tool. She then looked for additional tools to help grow her business, including a website to take orders systematically and deliver the goods

Testimonials

“The vanilla cupcakes were soft and fluffy, the chocolate éclairs divine. This bakery doesn't just bake cakes they create memories filled with sweetness and joy!”

Lerato M., Happy customer

“I needed something unique for my anniversary dinner. The apple strudels were perfect rich flavors, beautiful presentation, and amazing service.”

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Our Products - Cake Rush Bakery

Our Products

Chocolate Cake

Our Chocolate Cake, made with flour, sugar, cocoa powder, eggs, butter, and milk, offers a rich and timeless flavor that customers love. The Vanilla Sponge Cake, baked with flour, sugar, eggs, butter, and vanilla essence, is light, fluffy, and ideal for any celebration.

Carrot Cake

Our Carrot Cake, prepared with fresh carrots, flour, sugar, eggs, oil, and a hint of cinnamon, delivers a wholesome and unique taste.

Red Velvet

The Red Velvet Cake, crafted from flour, sugar, eggs, butter, buttermilk, and a touch of cocoa, stands out with its vibrant colour and smooth texture.

Cheesecake

For a creamy indulgence, our Cheesecake, made with cream cheese, sugar, eggs, butter, and a biscuit base, is always a favorite. Lastly, the Lemon Cake, baked with flour, sugar, eggs, butter, lemon juice, and zest, provides a fresh and zesty option for those who enjoy lighter flavours.

Classic vanilla cupcakes

Our Vanilla Cupcakes are baked to perfection using premium ingredients—flour, sugar, eggs, butter, baking powder, milk, and pure vanilla essence. Soft, fluffy, and delicately sweet, they are topped with smooth buttercream frosting and can be customized with sprinkles or decorative finishes. Perfect for birthdays, events, or an everyday treat, these cupcakes are a customer favourite for their timeless flavor and elegant presentation.

Oreo cupcakes

Our Oreo Cupcakes combine the best of classic chocolate cookies and soft, moist cake. Each cupcake is made with a rich batter that includes crushed Oreo biscuits, flour, sugar, eggs, butter, and milk, then baked to perfection. They are topped with smooth Oreo-infused buttercream frosting and finished with an Oreo piece on top for an irresistible look and taste. Perfect for parties, special occasions, or simply treating yourself, these cupcakes are a crowd favourite

Butter Croissant

Our signature golden-brown croissant, crafted with layers of buttery laminated dough for a light, flaky texture. Ingredients: Flour, butter, sugar, yeast, milk, salt, and egg wash.

Strudel

A classic European pastry filled with spiced apples, raisins, and a touch of cinnamon, wrapped in delicate pastry layers. Ingredients: Flour, butter, sugar, apples, cinnamon, raisins, breadcrumbs, and lemon juice.