he Cake Shop has been trading since 1986 and now has two shops, one based in the historic city of Oxford, the other in the market town of Banbury. Our shops are regularly featured in both local and national media. The Oxford Cake Shop is located within the historic [**Covered Market**](http://www.oxford-covered-market.co.uk/) and is a focal point for many of the guided walking tours that pass through the city as well as providing locals and tourists with an opportunity to watch our skilled cake artists at work.

The Cake Shop sells a wide range of cake decorating accessories including edible goods, sugarcraft materials, tools and equipment. All of our products are sourced from leading UK suppliers and are available either off-the-shelf or can be ordered to arrive within 10 days.

If you would like to view our full portfolio or discuss your requirements in more detail with our staff please call in and visit us at one of our shops. Alternatively e-mail us at [**enquiries@the-cake-shop.co.uk**](mailto:enquiries@the-cake-shop.co.uk)

Company reg no. 04522146  
VAT no. 434 5416 61

THE CAKE SHOP - ONLINE CAKE PURCHASES TERMS AND CONDITIONS

These terms and conditions form the basis on which you can visit us and our

website. Please read them carefully as they contain important information.

General terms and conditions

This site is owned and operated by The Cake Shop of 13 Bridge Street, Banbury,

Oxfordshire, UK OX16 5PN. If you have any queries about these terms and

conditions or if you have any comments or complaints on or about our website, you

can contact us at enquiries@the-cake-shop.co.uk.

1 The contract between us

With the exception of wedding cake purchases, we must receive payment of the

whole of the price for the goods that you order before your order can be accepted.

For wedding cakes we ask for either a 50% deposit or payment in full. Where a

wedding cake deposit has been paid the balance is due 28 days before the date the

cake is collected or delivered. Once payment has been received by us we will

confirm that your order has been accepted by sending an email to you at the email

address you provide in your order form. Our acceptance of your order brings into

existence a legally binding contract between us.

2 Ownership of rights

All rights, including copyright, in this website are owned by or licensed to The Cake

Shop Ltd. Any use of this website or its contents, including copying or storing it or

them in whole or part, other than for your own personal, non commercial use, is

prohibited without our permission. You may not modify, distribute or repost anything

on this website for any purpose.

3 Accuracy of content

We have taken care in the preparation of the content of this website, in particular to

ensure that prices quoted are correct at the time of publishing and that all goods

have been fairly described. However, orders will only be accepted if there are no

material errors in the description of the goods or their prices as advertised on this

website. Any weights, dimensions and capacities given about the goods are

approximate only.

4 Damage to your computer

We try to ensure that this website is free from viruses or defects. However, we

cannot guarantee that your use of this website or any websites accessible through it

will not cause damage to your computer. It is your responsibility to ensure that the

right equipment is available to use the website. Except in the case of negligence on

our part, we will not be liable to any person for any loss or damage which may arise

to computer equipment as a result of using this website. 2

5 Availability

All orders are subject to acceptance and availability. If the Goods you have ordered

are not available from stock, we will contact you by e-mail or phone (if you have

given us details). You will have the option either to wait until the item is available from

stock or to cancel your order.

6 Ordering errors

You are able to correct errors on your order up to the point on which you click on

“submit” during the ordering process.

7 Price

The prices payable for goods that you order are as set out in our website or

quotation. All prices are inclusive of VAT where applicable, at the current rates and

are correct at the time of entering information.

Wherever it is not possible to accept your order to buy goods of the specification and

description at the price indicated, we will advise you by email, offer to sell you the

goods of the specification and description at the price stated in the email and will

state the period for which the offer or the price remains valid.

8 Payment terms

We will charge your credit account for payment upon receipt of your order. We

accept no liability if a delivery is delayed because you did not give us the correct

payment details. If it is not possible to obtain full payment for the goods from your

account then we can cancel the contract and or suspend any further deliveries to

you. This does not affect any other rights we may have.

9 Delivery charges

Delivery charges vary according to the delivery address and cannot be refunded.

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| **[http://www.the-cakeshop.co.uk/images/eynshamhall.jpg](http://www.eynshamhall.com/)** | [**Eynsham Hall**](http://www.eynshamhall.com/) Set in the heart of the Oxfordshire countryside, Eynsham Hall is a Grade II listed manor house nestled in 30 acres of beautiful gardens and parkland. Whatever occasion you are celebrating, Eynsham Hall provides the perfect backdrop as it retains many of its traditional features, complemented by reception rooms refurbished with a stylish, contemporary twist. |
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| **[http://www.the-cakeshop.co.uk/images/manoir.jpg](http://www.manoir.com/web/olem/le_manoir.jsp)** | [**Le Manoir aux Quat' Saisons**](http://www.manoir.com/web/olem/le_manoir.jsp) Le Manoir, nestled in the picturesque Oxfordshire village of Great Milton, is one of the most illustrious gastronomic and luxury hotel experiences in Britain. 32 beautiful individually designed bedrooms, an unbeatable dining experience from the two Michelin starred kitchen and a garden to rival the greatest are all complimented by impeccable and attentive service. |
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| **[http://www.the-cakeshop.co.uk/images/randolph.jpg](http://www.macdonaldhotels.co.uk/randolph/)** | [**The Randolph Oxford**](http://www.macdonaldhotels.co.uk/randolph/) The Macdonald Randolph Hotel is the leading five-star hotel in Oxford. Built in 1864, this landmark city centre Oxford hotel offers luxurious accommodation, 2 AA rosette award-winning restaurant and a sensuous spa. The most desirable conference, meeting and events venue in Oxford, the Randolph is also an elegant and historic setting for your wedding. |
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| **[http://www.the-cakeshop.co.uk/images/blenheim.gif](http://www.blenheimpalace.com/)** | [**Blenheim Palace**](http://www.blenheimpalace.com/) Blenheim Palace in Oxford has been hosting functions for many years and our hospitality services extend from providing a unique wedding venue, meeting and conference facilities and team building events to elegant fine dining in the Palace and State Apartments. |
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| **[http://www.the-cakeshop.co.uk/images/malmaison.jpg](http://www.malmaison-oxford.com/)** | [**Malmaison Oxford**](http://www.malmaison-oxford.com/) Lock yourself away in this awe inspiring building which has been transformed from a prison to a luxurious hotel with a difference. Malmaison Oxford truly is the place everyone wants to stay, and we're certain, after a night in one of the converted cells, you won't want to leave. |
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| **[http://www.the-cakeshop.co.uk/images/fourpillars.gif](http://www.four-pillars.co.uk/)** | [**Four Pillars Hotels**](http://www.four-pillars.co.uk/) The Four Pillars Hotel group offers three and four star luxury in Oxford, the Cotswolds, Thames Valley and Bristol. With excellent leisure, banqueting and car parking facilities, their hotels are ideal venues for weddings. |
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| **[http://www.the-cakeshop.co.uk/images/tythebarn.jpg](http://www.thetythebarn.co.uk/)** | [**The Tythe Barn, Bicester**](http://www.thetythebarn.co.uk/) The Tythe Barn is a beautiful 14th Century stone and thatched structure with an elegantly rustic interior which has been sympathetically restored and lovingly renovated so that the essence of the building itself remains untouched- revealing all the beauty of the past yet combined with a contemporary twist. |
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| **[http://www.the-cakeshop.co.uk/images/heythrop.gif](http://www.heythroppark.co.uk/index.php?PHPSESSID=1bffbdc8a8c7eea66d9c635fae9f6aaf)** | [**Heythrop Park**](http://www.heythroppark.co.uk/index.php?PHPSESSID=1bffbdc8a8c7eea66d9c635fae9f6aaf) Originally built in the early 18th century by the 12th Earl and only Duke of Shrewsbury, Heythrop Park Resort is steeped in history and provides a magnificent location in which to hold the most important day of your lives. Set in over 440 acres of beautiful Oxfordshire Parkland Heythrop Park really is the ultimate wedding venue. |

Chocolate Cake Recipes (Recipe Collection)

   
  
   
  
 

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| http://www.cacaoweb.net/images/0citrus2.jpghttp://www.cacaoweb.net/images/0blackforest3.jpghttp://www.cacaoweb.net/images/chocolatecakes1.jpghttp://www.cacaoweb.net/images/chocolatecakes2.jpg | http://www.cacaoweb.net/images/blank.gif | [**Chocolate Citrus Tart**](http://www.cacaoweb.net/chocolate-citrus-tart.html)  A delicious combination of orange and chocolate! Made with chocolate-flavored tart dough, a rich orange-flavored filling, and a soft chocolate ganache frosting. |
| http://www.cacaoweb.net/images/blank.gif | [**Black Forest Cake**](http://www.cacaoweb.net/blackforestcake.html) **Dark** A moist, dark chocolate cake filled with cherries and whipped cream, and garnished with chocolate curls. This very popular and well-known cake originates from Germany. |
| http://www.cacaoweb.net/images/blank.gif | [**Brownies (Scandinavian)**](http://www.cacaoweb.net/brownies.html) **Dark** Delicious Scandinavian brownies made with cocoa, chocolate chips and walnuts or pecan nuts. With chocolate-mocha frosting. We have also a version with [cocoa only](http://www.cacaoweb.net/brownies2.html) and no chocolate. |
| http://www.cacaoweb.net/images/blank.gif | [**Chocolate Chip Cookie**](http://www.cacaoweb.net/chocolatechipcookies.html)  Easy and delicious chocolate chip cookie recipe; a white cookie with added chocolate chips. If you prefer a dark cookie see the recipe below. |
| http://www.cacaoweb.net/images/blank.gif | [**Chocolate Lava Cakes**](http://www.cacaoweb.net/chocolatelavacakes.html) **Medium dark** Medium dark, rich chocolate cup-cakes with fluid core. This dessert is often served in fine restaurants but it is also easy to make at home. |
| http://www.cacaoweb.net/images/blank.gif | [**Chocolate Mousse Cake**](http://www.cacaoweb.net/chocolatemoussecake.html) **Dark** A moist hazelnut and chocolate cake with dark chocolate mousse. |
| http://www.cacaoweb.net/images/blank.gif | [**Chocolate Torte (Sachertorte)**](http://www.cacaoweb.net/chocolatetorte.html) **Light brown** **dark frosting** Our version of the famous Austrian Sachertorte, one of the best chocolate cakes in the world! A light brown layer cake with apricot filling and dark chocolate icing. |
| http://www.cacaoweb.net/images/blank.gif | [**Classic Chocolate Souffle**](http://www.cacaoweb.net/chocolate-souffle.html) **Dark**  Easy recipe for a classical chocolate souffle. For this recipe you can either use plain bittersweet chocolate, or bittersweet chocolate flavored with orange or raspberries. |
| http://www.cacaoweb.net/images/blank.gif | [**Dark Chocolate Chip Cookie**](http://www.cacaoweb.net/chocolatechipcookies2.html) **Dark**  Dark chocolate chip cookie recipe; the cookies are made with cocoa powder and chocolate chips. |
| http://www.cacaoweb.net/images/blank.gif | [**Death By Chocolate**](http://www.cacaoweb.net/deathbychocolate.html) **Dark** A dark, extremely rich chocolate layer cake with dark chocolate icing. The strong chocolate flavor of this cake is amazing! This is one of our best chocolate cake recipes! |
| http://www.cacaoweb.net/images/blank.gif | [**Devil's Food Cake**](http://www.cacaoweb.net/devilsfoodcake.html) **Dark** A dark chocolate layer cake made with cocoa with white mountain frosting. |
| http://www.cacaoweb.net/images/blank.gif | [**Easy Brownies (with cocoa)**](http://www.cacaoweb.net/brownies3.html) **Dark** Traditional brownies made with cocoa and walnuts or pecan nuts. Dust the brownies with powdered sugar or glace with your favorite chocolate frosting. |
| http://www.cacaoweb.net/images/blank.gif | [**Easy Chocolate Cake**](http://www.cacaoweb.net/easy-chocolate-cake.html) **Medium dark** An easy recipe for a delicious two-layer chocolate cake. |
| http://www.cacaoweb.net/images/blank.gif | [**Flourless Chocolate Cake (French)**](http://www.cacaoweb.net/flourlesschocolatecake.html) **Dark** Recipe for a traditional rich and moist French cake without flour. An easy and delicious cake! |
| http://www.cacaoweb.net/images/blank.gif | [**Flourless Chocolate Cake (Scandinavian)**](http://www.cacaoweb.net/flourlesschocolatecake2.html) **Dark** A rich flourless chocolate cake with less fat and more chocolate flavor! |
| http://www.cacaoweb.net/images/blank.gif | [**Flourless Chocolate Muffins**](http://www.cacaoweb.net/flourless-chocolate-muffins.html) **Medium dark** Flourless, moist chocolate muffins with almond flour (finely ground almonds), cocoa and chocolate chips. |
| http://www.cacaoweb.net/images/blank.gif | [**Chocolate Layer Cake**](http://www.cacaoweb.net/chocolatelayercake.html) **Medium dark** **dark frosting** A rich, medium dark chocolate layer cake. See also our chocolate layer cake recipe with [only cocoa](http://www.cacaoweb.net/chocolatelayercake.html) and no chocolate. |
| http://www.cacaoweb.net/images/blank.gif | [**Chocolate Muffins**](http://www.cacaoweb.net/chocolatemuffins.html) **Medium dark** Delicious, rich, moist, medium dark chocolate muffins. |
| http://www.cacaoweb.net/images/blank.gif | [**Semi-liquid Chocolate Cake**](http://www.cacaoweb.net/semiliquid-chocolatecake.html) **Dark** A rich, flourless chocolate cake with liquid center. Serve warm with icecream! |
| http://www.cacaoweb.net/images/blank.gif | [**The best cakes with cocoa**](http://www.cacaoweb.net/cocoacakes.html) A selection of delicious chocolate cake recipes with unsweetened cocoa powder. |

**CAKES FOR ALL SEASONS & REASONS  
  
Now, let’s get down to basics…. If you’re thinking of serving a special treat for the holidays, a birthday, anniversary, or just a simple dessert for after the dinner meal, can anything fit the bill better than CAKE? Of course not! There are just too many wonderful recipes and tastes in today’s world to even try and resist.   
  
If watching your fat intake, SPONGE CAKE is the smart and healthy choice. It is easy to prepare, and full of more air than calories. Several well beaten egg whites, will give this cake a delightful spongy affect when baked with flour, sugar, soda, and a dash of salt.  
  
If you’re not worried about calories, then go for homemade CHEESECAKE. It’s wonderfully rich and tasty. Full of cream cheese, eggs, sugar, Borden’s condensed milk, and baked in a graham cracker crust. What could be better?  
  
And then there’s CHOCOLATE CAKE RECIPES, deep, rich, lovely chocolate. If you took a survey of people who hate chocolate, the count would most assuredly be under one tenth of one percent. So how can you fail in baking a chocolate cake for friends and family?  
  
In the fall season when fruits are in abundance, there are all sorts of fruit you can add to upside down cakes. Delicious peach, apple, pear, prune, and apricot flavors add to the taste of FRUITCAKE. (And I don’t mean dried fruit in those horrid Christmas cakes.) Raspberry, huckleberry, boysenberry, cherry, etc., are also great tastes to savor in tortes and cakes.  
  
In today’s modern cookbooks, on the internet, or in viewing television’s favorite cooking programs, one can easily find the perfect cake for any occasion. So go straight to the kitchen and rattle those baking dishes back into good use. Your family will love these delicious cakes. Here at recipes 4 cakes we strive to have all the best cake recipes and plenty of tips and hints to help you create every flavor of healthy ~n~ homemade cakes.**