



# Flavour Card

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Happiness is a  
piece of cake





Flavour play is my forte  
and the possibilities are endless.  
Here's a sample of some tried and tested favourites.



# Feeling Chocolatey

## Hazelnut & Chocolate

Layers of chocolate hazelnut cake smothered in Nutella frosting, with crushed hazelnuts in every bite.

### Variations

- Add a layer of chocolate cake.
- Cover the cake in vanilla buttercream.

## Mad About Mocha

Layers of chocolate cake and coffee cake, soaked in coffee syrup, dressed in a mocha buttercream.

### Variations

- Add an almond brittle for some texture
- Skip the chocolate; make it a coffee layer cake.

## Cookies & Cream

Layers of Oreo and chocolate cake, filled with Oreo cream cheese frosting and Oreo crumble, covered in vanilla buttercream.

### Variations

- Cover the cake in white chocolate frosting.

## Chocolate & Toffee

Layers of chocolate cake smothered in toffee cream and with crunchy honeycomb pieces in every bite.

### Variations

- Cover the cake in a dark chocolate frosting.
- Swap to a salted caramel buttercream.



## Tiramisu Triple

Layers of chocolate, coffee and vanilla cake, soaked in coffee syrup, filled with a coffee mascarpone and covered in vanilla buttercream.



## Double Chocolate Cherry Cake

Layers of chocolate almond cake, filled with dark chocolate ganache, almond caramel praline and cherry compote. Covered in vanilla or chocolate frosting.

# Feeling Fruity

## Strawberries & Cream

Layers of white chocolate cake, filled with strawberry compote and white chocolate frosting, covered in a vanilla or strawberry buttercream.

### Variations

- Replace compote with pieces of berries.
- Add cream cheese to the white chocolate frosting.

## A Chocolate-Berry Affair

Layers of dark chocolate cake filled with dark chocolate cream cheese frosting and pieces of raspberries.

### Variations

- Swap to pieces of blackberry.
- Smother in a raspberry buttercream.



## Brown Butter Beaut

Layers of brown butter cake, filled with peach compote and Macadamia brittle, smothered in a brown butter cream cheese frosting.



## Tropical Treat Passionfruit & Mango

Cake infused with the tropical notes of T2 black rose tea, dressed in passionfruit buttercream with pieces of mango in every bite.

## Zesty Fresh Lemon & Passionfruit

Lemon-almond cake, filled with a lemon curd and smothered in a passionfruit frosting.

### Variations

- Swap to passionfruit curd.
- Smother in an elderflower buttercream.



An Oh That Be Good signature; best enjoyed as is.



# Feeling Floral

## Elderflower Lemon Sponge

Layers of lemon sponge, soaked in elderflower syrup and smothered in an elderflower mascarpone frosting.

*Elderflower makes for a refreshing and ethereal flavour – it's not as strong as rose or lavender, and is a little like lychee.*

### Variations

Add a blackcurrant, strawberry or lychee filling.

For tiered cakes and warmer months, the mascarpone frosting can be replaced with a swiss meringue buttercream.



## A Taste of Persia Pistachio, Rose & Lychee

Layers of pistachio cake covered in rose buttercream, filled with lychee curd, lychee pieces and pistachio brittle.

## Dairy Free

Sponges and nut-based cakes make for great dairy-free alternatives. These can be paired with dairy-free butter (Nuttlex) for frostings.



If you would like to try something new, please send me a list of your favourites from below and together, we can make some magic.



## Feeling Chocolatey

These flavours are brought to life through cakes, fillings and frostings.

- Dark Chocolate  White Chocolate  Cookies and Cream  Mocha

## Feeling Fruity

These flavours are brought to life through fillings and frostings.

- Raspberry  Strawberry  Passionfruit  Blackcurrant  
 Lychee  Mango  Lemon  Cherry

## Feeling Floral

These flavours are brought to life through fillings and frostings.

- Elderflower  Rose

## Feeling Nutty

These flavours are brought to life through cakes.

- Almond  Pistachio  Hazelnut

## A Little Different

These flavours are brought to life through cakes, fillings and frostings.

- Coffee  Toffee/Caramel  Salted Caramel  Chai  
 Peanut Butter  Tea-infused cakes (custom designed for flavours)

## Add Some Texture

These are great for adding some texture to your cakes. If you feel like something not listed, please ask!

- Fruit Pieces (Fresh or Freeze-Dried)  Cadbury Breakaway Bars  
 Honeycomb  Cookie Crumble  
 Pistachio/Almond/Hazelnut/Macademia Brittle or Pieces  
 Chocolate Ganache – Whittaker's Hazelnut or Almond



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