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LE CAKEZ<sup>™</sup>

Baking is one of my many hobbies. I was originally introduced to baking as a child by my grandmother. I continued to bake for friends and family throughout the years for special occasions. I began to create themed treats after receiving continued requests from a lot of my friends.



Baking

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Fresh Cream Range

VANILLA VANCHO CHOCOLATE GEAUTEX CREAM CARAMEL **BUTTER SCOTCH** DARK VANCHO BLUEBERRY CHOCOLATE TRUFFLE FRENCH ELISE CHOCO MILKY LIME ALMOND PRALINE MILKY MIST SALTED CARAMEL PEANUT CHOCO BUTTER

Cake is a form of sweet dessert that is typically baked. In its oldest forms, cakes were modifications of breads, but cakes now cover a wide range of preparations that can be simple or elaborate, and that share features with other desserts such as pastries, meringues, custards, and pies.

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CLASSIC CARAMEL CHECK BOARD RED LOVE CLASSIC COFFEE MANGO FOREST KIWI FOREST OREO KIT KAT LUMBER JACK IRISH COFFEE CHOCO MILKY RED VANCHO

## Mousse Cakes Í.

DOUBLE CHOCOLATE TRIPLE CHOCOLATE PINEAPPLE MANGO STRAWBERRY ORANGE BLUEBERRY

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Fruit Cakes The state of the second second

> STRAWBERRY ORANGE BLACK CURRENT GUAVA PINEAPPLE KIWI MIX FRUITS DRY FRUITS



bubbles to give it a light and airy texture. It can range from light and fluffy to creamy and thick, depending on preparation techniques. A mousse may be sweet or savoury.

VANILLA INFUSION **RAINBOW CAKE** CHOCOLATE TRUFFLE INFUSION CARAMEL CHOCOLATE CLASSIC FRENCH LA OPERA CLASSIC COFFEE DEVIL'S FOOD ANGEL'S FOOD UNICORN RAINBOW BLACK MAGIC PISTA ALMOND HONEY LAVENDER RASMALAI

**RED VELVET** 



Red velvet cake is traditionally a red, red-brown, or "mahogany" or "maroon" colored chocolate layer cake, layered with white cream cheese or ermine icing. The cake is commonly served on Christmas or Valentine's Day. Common modern red velvet cake is made with red dye, however, the red color was originally due to non-Dutched, anthocyanin-rich cocoa.



PLAIN CHEESE BLUEBERRY STRAWBERRY GULAB JAMOON



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Birthday cakes have been a part of birthday celebrations in Western European countries since the middle of the 19th century. However, the link between cakes and birthday celebrations may date back to ancient Roman times.



