

Artisan Bakes Ltd. - Wholesale Craft Bakery. Est. 2009

Wakefield, West Yorkshire.

We are a team of passionate local artisan bakers baking on-trend great tasting artisan cakes, tarts & tray bakes including vegan and gluten free, we supply to Universities, Hospitals, Cafes, Deli's, Caterers and Conference Centres.

Everything we bake reflects our passion for artisan methods, we bake fresh to your order from scratch using free range eggs and only the finest ingredients.

Our bakers also love to get creative with a clients signature cakes - let us know if you like something and we can work on it for you.

Our product list reflects the seasons and is updated frequently to keep on trend with cake flavours and designs.

We are proud to be a SALSA accredited bakery. This means we operate and adhere to the strictest food safety standards, practices and maintain full traceability.

Artisan Bakes manages 7 of the 14 food allergens with strictest procedures and care for our customers safety.



Product List

(V) Vegan (GF) Gluten Free

Café triple Layer Cakes

Victoria - Victoria sponge layered with raspberry jam, vanilla buttercream then dusted with sugar snow.

Chocolate Ganache Cake - Triple dark chocolate layer cake layered with dark chocolate ganache topped with dark chocolate shards.

Nutty Carrot Cake - Triple layer moist carrot cake coated in a vanilla buttercream, roasted nuts and topped with white chocolate shavings.

Very Lemon Layer Cake - Triple layer lemon sponge with lemon curd, lemon buttercream and topped with freshly candied lemon zest.

Espresso and Hazelnut Cake - Espresso triple layer cake with dark espresso buttercream, dusted with cocoa and Hazelnuts.

Triple Layer Oreo Cake - Coated with vanilla Oreo frosting, topped with Oreos and drizzled dark chocolate ganache.

Coconut, Lime, Pistachio and Courgette Cake - Moist courgette & coconut cake filled with zesty lime curd and vanilla buttercream, topped with flaked coconut, pistachio nuts.

Banoffee Cake - Triple layer banana and sticky date cake with layers of vanilla buttercream, topped with dark chocolate, banana chips, toffee sauce and fudge pieces.

British Jaffa Cake - Triple layer vanilla sponge layered with thick marmalade and coated in a chocolate ganache topped with candied orange zest.

Caramel Latte Cake - Triple layer coffee and caramel cake, filled with coffee buttercream, topped with caramel buttercream then drizzled with salted caramel

Choccy Treat Cake - Triple chocolate cake with chocolate ganache icing and topped with Rolos, Maltesers and M&Ms

Raspberry, Coconut and Lemon Cake - Lemon layer cake filled with raspberry jam, coated in a lemon buttercream, topped with coconut flakes, candied lemon zest & freeze dried raspberry pieces.

Naked Chocolate Salted Caramel Drip Cake - Chocolate, caramel and vanilla layer cake layered and piped with salted caramel buttercream, topped with salted caramel drip and dark chocolate shards. NEW

Natural Red & Black Velvet Drip Cake - Triple red & black velvet cake layered with vanilla frosting topped with red velvet crumbs.

Red Berry Victoria - Triple layer vanilla sponge, layered with raspberry jam and a raspberry ripple buttercream. Topped with freeze dried red berries and raspberry powder. NEW

Raspberry Ripple Cake - Triple layer vanilla sponge, layered with raspberry jam then coated with a raspberry ripple buttercream topped with white chocolate, freeze dried raspberries and raspberry powder.

Lemon and Blueberry Triple Layer Cake - Lemon layer cake layered with lemon buttercream and lemon curd, topped with piped Lemon buttercream and lemon curd with fresh blueberries. NEW

Wakefield Rhubarb and Custard Cake - Thick, double layer sponge filled with chunks of rhubarb and puddles of custard, filled with vanilla buttercream and rhubarb and ginger jam, topped with sugar snow

Bundt & Loaf Cakes **Bundt: Fluted ring cakes with a hole through the middle, topped and decorated.**

Dark Chocolate Ganache Bundt Cake - Moist dark chocolate cake topped with ribbons of dark chocolate ganache and chocolate chips.

Lemon Drizzle Bundt/Loaf Cake - Soaked lemon Bundt/loaf topped with lemon glaze icing.

Banoffee Bundt/Loaf - Banana and sticky date Bundt/loaf, topped with caramel, chocolate ganache, crushed banana chips and fudge pieces.

Banana, Walnut and Dark Chocolate Bundt/Loaf - Banana, walnut and dark chocolate chunk Bundt/loaf cake topped with dark chocolate ganache and Walnut pieces

Lemon & Blueberry Bundt - Soaked Lemon & Blueberry Bundt topped with lemon glaze icing.

Yorkshire Tea Loaf - Using seedless raisins, mixed peel, sultanas, soaked over night in Yorkshire Tea, then baked and glazed with apricot jam.

Free From Cakes

Gluten Free Lemon Drizzle Bundt - Lemon drizzle Bundt made with fresh lemon zest and drizzle. Piped with fresh lemon icing. (GF)

Gluten Free Lemon & Blueberry Bundt - Lemon & Blueberry Bundt drizzled with lemon icing. (GF)

Vegan & Gluten Free Banana, Pecan & Toffee Bundt - Drizzled with vegan gluten free toffee sauce topped with caramelised chopped pecans. (V) (GF)

Gluten Free Carrot, Walnut & Salted Caramel Cake - Triple layer of carrot cake layered and coated with cinnamon frosting, then drizzled with salted caramel and a chopped walnut skirt. (GF)

Gluten Free Summer Mess Victoria - Triple layer Victoria layered with raspberry jam and raspberry ripple buttercream, then topped with freeze dried raspberries, meringue, and raspberry powder. (GF)

Gluten Free Espresso and Walnut and Cake - Triple layer espresso coffee cake layered and topped with espresso butter cream topped with chopped walnuts. (GF)

Gluten Free Lemon & Blueberry Cake - Lemon layer cake layered with lemon buttercream and lemon curd, topped with piped Lemon buttercream, lemon curd topped with fresh blueberries. (GF) NEW

Gluten Free Chocolate Salted Caramel Cake - Vanilla, salted caramel, and chocolate cake layered with salted caramel drizzled with salted caramel. (GF)

Gluten Free Choc Chip Brownie - Thick and moist chocolate brownie, topped with chocolate chips. (GF)

Gluten Free Ultimate Salted Caramel Brownie - Dense brownie layered with salted caramel, topped with brownie cubes and a ganache drizzle. (GF)

Vegan Chocolate & Raspberry Cake - Sticky and rich chocolate cake layered with Vegan Chocolate frosting topped with Freeze Dried Raspberries & dusted with Raspberry powder. (V)

Vegan & Gluten Free Banana, Pecan & Toffee Cake - With a cinnamon frosting topped with toffee sauce and caramelised pecans (V) (GF)

Gluten Free Granola - Packed with coconut, cranberries, sultanas, sunflowers, pumpkin seeds (GF)

Vegan Chocolate Peanut Butter Tray Cake - Sticky and rich chocolate tray cake topped with chocolate & peanut butter kisses. (V)

Vegan & Gluten Free Banana & Toffee Cupcakes - Topped with a vegan and gluten free caramelised pecans. (V) (GF)

Naked Vegan Oreo Cake - Triple layer vegan chocolate cake, coated with a vegan Oreo frosting then topped with a rich vegan chocolate frosting and Oreo Crumbs. (V)

Vegan Chocolate Biscoff Cake - Naked triple layer of vegan chocolate cake layered with Biscoff vegan frosting and a Biscoff drip topped with Biscoff crumb. (V) NEW

Gluten Free Triple Chocolate Muffin - Topped with chocolate ganache and milk chocolate chunks and a white chocolate drizzle. (GF)

Gluten Free Banoffee Muffin - Banana and date muffin drizzled with caramel, ganache, fudge chunk, banana chips and dark chocolate shavings. (GF)

Cupcakes - (x12)

Seasonal Berry Mess Cupcakes - Vanilla sponge filled with seasonal berries topped with mixed berry swirled buttercream, meringue pieces and freeze dried berry pieces.

Chocolate and Raspberry Cupcakes - Chocolate sponge topped with raspberry kissed buttercream drizzled with ganache & sprinkled with freeze dried raspberries.

White Chocolate, Lemon and Flaked Coconut - Lemon sponge topped with lemon curd, lemon buttercream, flaked coconut and white chocolate shards. (NEW)

Chocolate Salted Caramel - Chocolate topped with salted caramel frosting & a puddle of artisan bakes salted caramel and shards of dark chocolate.

Oreo Cupcakes - Dark chocolate cupcake with Oreo buttercream dunked in chocolate ganache topped with an Oreo biscuit.

Raspberry Ripple and Pistachio Cupcake - Vanilla sponge with Raspberry jam centre topped with raspberry ripple frosting, freeze dried raspberry powder, raspberry pieces & pistachio nuts.

Tray bakes

Millionaire Shortbread - All butter shortbread smothered with a layer of soft caramel then topped with dark chocolate and a white chocolate drizzle.

American Rocky Road - Rocky road topped with lots of mini marshmallows, glace cherries, then dusted with sweet snow.

Cranberry and White Chocolate Tiffin - Crunchy vanilla biscuits with chopped cranberries, topped with thick white chocolate and lots more cranberries.

Dark chocolate Ginger Tiffin - A twist on the usual tiffin, with ginger nut crumb on top of a thick dark chocolate layer.

Raspberry Almond Bakewell Slice - Sweet pastry layered with raspberry jam and almond sponge baked with dollops of jam and flaked almonds. Dusted with icing.

Super Seed, Berry and Honey Granola - Goodness bar packed full with oats, coconut, berries, dried fruits, honey and super seeds.

Eton Mess Tiffin - Crunchy vanilla biscuits, with cranberries topped with thick white chocolate, meringue, freeze dried seasonal berries and more cranberries.

Flapjack

All Butter Flapjack - All butter flapjack made the proper way with the finest ingredients.

Triple Choc Caramel Flapjack - All butter flapjack with caramel and dark chocolate drizzle with white and milk choc chunks.

Apple and Cinnamon Flapjack - With freshly grated apples and cinnamon spice.

Cranberry & White Chocolate Flapjack - All butter flapjack filled with cranberries and drizzled white chocolate topping.

Raspberry and White Chocolate Flapjack - Our popular flapjack swirled with raspberry jam white chocolate and dusted with raspberry powder.

Chocolate Peanut Butter Flapjack - Flapjack swirled with peanut butter and dark chocolate ganache.

Seed & Berry Caramel Flapjack - All butter flapjack topped with caramel, pumpkin seeds, cranberries, sultanas, sunflower seeds and dark chocolate chips. NEW

Chocolate Chunk Flapjack - All butter flapjack drizzled with dark chocolate ganache and milk chocolate chunks.

Fudgiest Gooiest Brownie/Stacks

Naked Brownie with Chocolate Chunks - With a double chunk of thick dark chocolate on top for that extra chocolate bite.

Triple Chocolate Chunk Brownie - Triple chocolate Brownie topped with Dark, white chocolate drizzle. NEW

M&Ms Brownie - Our brownie topped with lots of M&Ms.

Oreo Rocky Brownie Stack - Brownie topped with white chocolate Oreo rocky road drizzles with Dark chocolate ganache and Oreo crumbs. NEW

Oreo Brownie - Brownie with lots of broken Oreo and ganache drizzle.

Raspberry & Pistachio Ganache Brownie - Our brownie topped with dark chocolate ganache topped with lots of freeze dried raspberry and chopped pistachio nuts.

Salted Caramel Peanut Butter Brownie - Topped with puddles of chunky peanut butter, drizzled with salted caramel, peanuts and chocolate ganache drizzle. NEW

Nutella Puddle Brownie - Our gooey brownie with a thick spread of Nutella.

White Chocolate and Raspberry Blondie - Dense white chocolate brownie baked with fresh raspberry's and drizzled with white chocolate

Tarts - (9 inch x 12 portions) Great for plated desserts!

Raspberry Almond Frangipane Tart - Sweet pastry filled with almond sponge and packed with fresh raspberries topped with apricot glaze.

Lemon and Blueberry Frangipane Tart - Sweet pastry filled with blueberries and lemon and almond frangipane glazed.

Apple Frangipane Tart - Sweet pastry packed with naked sliced apples and glazed with apricot.

Lemon Posset Tart - Topped with Pistachio and Freeze Dried Raspberry crumb.

Chocolate Ganache Tart with Salted Caramel - Sweet pastry tart layered with salted caramel & dark chocolate ganache dusted with cocoa.

Biscuits - (x12)

Shortbread Hearts - All butter vanilla shortbread dusted with vanilla sugar.

Tray Cakes Perfect for cutting up for events or offering smaller portions of cake.

Nutty Carrot and Cinnamon - Moist carrot cake topped with vanilla buttercream, roasted nuts and a dusting of cinnamon

Dark Chocolate Ganache Raspberry and Pistachio - Dark chocolate cake topped with dark chocolate ganache and freeze dried raspberries and pistachio.

Banana, Walnut and Chocolate Ganache - Banana, walnut and dark chocolate chunk tray cake topped with dark chocolate ganache drizzle and chopped walnuts.

Lemon Drizzle Tray Cake - Fresh lemon zest tray cake topped with fresh lemon drizzle and dusted with sugar snow.

Muffins - (x12)

Raspberry & White Chocolate Muffin - Topped with white chocolate and freeze dried raspberry pieces.

Lemon & Blueberry Muffin - Topped with a dollop of lemon curd and dusted with snow.

Triple Chocolate Muffin - Topped with chocolate ganache and milk and white chocolate chunks.

Banoffee Muffin - Banana and date muffin drizzled with caramel, ganache, fudge chunk, banana chips and dark chocolate shavings.

Spring, Summer

12 Layer Chocolate Cake - 12 Layers of rich chocolate cake and dark chocolate ganache coated with chocolate cake crumb then topped with brushstrokes of tempered dark chocolate.

Raspberry, Coconut, Rose & Pistachio Cake - Tripler layer coconut cake, layered with raspberry jam, raspberry ripple buttercream, topped with coconut, pistachios, freeze dried raspberries and rose petals

Raspberry, Coconut, Rose Bundt - Coconut bundt cake, topped with raspberry icing, pistachios, freeze dried raspberries and edible rose petals.

Naked Triple Layer Lemon Meringue Cake - Triple layer Lemon sponge layered with lemon buttercream, meringue pieces, lemon curd and candied lemon zest.

Strawberry Eton Mess Cake - Layers of Victoria sponge & strawberry jam topped with ripple buttercream, freeze dried strawberry & meringue pieces & brushstrokes of tempered white chocolate.

Bespoke Artisan Bakes Cafe Cakes - We know each cafe what's to have their own signature cake or two, and as we are a creative bunch we would like to make more cakes! List us your favourite ingredients and ideas and we will work with you providing you with your own cafes signature cake!