

Baked to perfection

Shirlee and Jane of Eat Surrey seek and find the best small food producers, restaurants, cafés, pubs and shops, publishing weekly reviews on their website. Here Shirlee introduces essence readers to cake maker Emma Fuller.



Emma Fuller

Emma Fuller of The Cake House produces wonderful cakes from her home in Dorking. She recently showcased at the Houses of Parliament where Visit Surrey put together some of Surrey's finest foodies for 150 MPs, peers and parliamentary staff who all came to taste and discover the county of Surrey.

It's no coincidence that out of all the cake makers in our county, this small business was chosen. Competitors can be found at craft fairs, food festivals and shows, but many are producing at a lower level of excellence. Emma breaks the mould by producing top end cakes that taste as stunning as they look.

Emma's career, after graduating from hotel management, has always revolved around food. It started with a graduate training programme at Harrods running in-store restaurants such as the famous salt beef bar. Later she became a wine merchandiser for Marks and Spencer and has also had a stint as an AA restaurant and hotel inspector. After starting a family, Emma allowed her inner creativity and passion for baking to emerge. Seeking perfection, she spent three years honing her skills at cake decoration evening classes.



Christmas cakes packed and ready



Emma's Xmas Snowmen

Admiring the work of Mich Turner MBE (who belongs to cake world royalty and is often described as the 'Queen of Couture Cakes'), Emma applied for an internship at Mich's Little Venice Cake Company and was over the moon to be accepted in 2012 into a world where style, quality and perfection are paramount. Since finishing the three month training course, Emma's business has blossomed. She now works closely as a home economist and demonstrator for the Little Venice cake tools.

Emma's cakes are made to order and it's all in the detail. Christmas cakes are made with a high percentage of dried fruit soaked for twenty four hours in brandy. This adds a luscious and moist mouthfeel, but also keeps them light in texture. This is in part due to a small amount of flour, which binds free-range eggs, muscovado sugar and ground nuts. Baked to perfection with three new designs launched, she has a growing fan base.

Emma sells her cakes through her website and at events (see below). In her repertoire are

cupcakes and carrot and chocolate layer cakes – all with Emma's signature rose icing. My favourite, in addition to carrot cake (rich and moist with lemon curd and vanilla icing), is her salted caramel. The perfect balance of salt and sweet is, quite simply, cake heaven. ●

essence info

Websites: www.shirleeandjaneeatsurrey.com, emmascakehouse.co.uk

Email: cakes@emmascakehouse.co.uk

Telephone: 07789 452 712

See Emma at these December events. Cake prices start from £29.95 and increase according to size.

FARNHAM MALTINGS CHRISTMAS FAIR

Farnham, Surrey GU9 7QR

Tuesday 9 December, 12 noon–9pm

Wednesday 10 December, 12 noon–9pm

THE VINEYARD WINE MERCHANT

76 South Street, Dorking, Surrey RH4 2HD

Saturday 13 December, 10am–4pm