



A FRESH NEW APPROACH TO “*THOSE BLOODY, WOOLLY,
POOFY BISCUITS*”!

LusciousKiki Cakes in Brookvale creates lamingtons – but not just any lamingtons. Its lamingtons are fresh, a little unconventional and take the concept of the lamington to new heights.

The guiding philosophy behind this innovative approach is to provide luscious alternatives to conventional lamington, cake and biscuit products and to develop new and exciting variations consistently.

The lamingtons come in a variety of flavours, which change with the season, but *LusciousKiki* always offers food intolerance-friendly options including gluten, dairy, egg, and refined sugar-free versions. And when *LusciousKiki* says “lemon” or “basil” in the product description – you can believe it. No “faux” flavourings are used – they are all fresh, real flavours, or it’s simply not on the menu.

Kirin Tipping (a.k.a Kiki) has her nieces Lucy and Penny to thank for the concept of *LusciousKiki*. At just eight years-old Lucy conceived the idea with all the wonderful, unfettered creativity typical of kids her age. She presented it to Kiki who loved its originality and free-spiritedness, and with Penny’s help all three set about designing the menu. The two girls have assisted Kiki every step of the way.

There are many stories about the creation of the lamington but Wikipedia suggests that it was named after Charles Cochrane-Baillie, 2nd Baron Lamington, who was the Governor of Queensland from 1896 to 1901.

Ironically, Lord Lamington was believed to have detested the dessert named in his honour, referring to them as "*those bloody, poofy, woolly biscuits*".

Over a century later, the humble lamington can still be seen at almost every school fête across the country. And now *LusciousKiki Cakes* is turning them into something not-so-humble...with amazing flavour combinations such as *Chocolate Coma, Tickled Pink Velvet, Chocolate Basil, White Choc Passion, Jaffa Fudge, Hot Chilli Mama, Lemon Sherbet*...with more to come.

Located at 16 Sydenham Road Brookvale, on Sydney's northern beaches, *LusciousKiki Cakes* supplies to cafes, restaurants and hotels and is open to the public Friday and Saturday from 9am to 4pm. Pre-orders for special events are welcome and delivery is available.

FOR FURTHER INFORMATION:

Kirin Tipping

Owner/Operator LusciousKiki Cakes

lusciouskikicakes@gmail.com

0417 499 022 (business number and after hours)

