

# Edinburgh cake maker presents HM The Queen with replica ship

An eight-foot replica cake of the HMS Queen Elizabeth has been presented to HM The Queen in a special ceremony earlier today.

Edinburgh-based cake designers 3D Cakes made the model, taking over 100 hours to do so. It was then handed over as part of the commissioning ceremony of the HMS Queen Elizabeth in Portsmouth.



David Duncan and his staff at 3D Cakes at Roseburn, Edinburgh have created an 8ft scale replica cake of the HMS Queen Elizabeth which is being driven down to Portsmouth today to be presented to HRH The Queen at the commissioning ceremony of the HMS Queen Elizabeth on Thursday. Eight members of the Royal Navy were on hand to help get the cake from the shop and loaded safely into the van it is travelling down to Portsmouth in.

3D Cakes has shops in Edinburgh and Glasgow and was appointed by the Royal Navy in May 2017 to create the replica ship which weighed in the region of 150kg and was made using over 7kg of flour and 160 eggs.



David Duncan, founder and lead designer of 3D Cakes said: "It's been an honour for us to create a cake for the Queen's commissioning ceremony of HMS Queen Elizabeth.

“We love a challenge at 3D cakes so when we were given the brief to create the 8ft replica ship we knew that it would be hard but also something that we would never forget.

“Luckily, we got some help on the cake from two Navy chefs, Jessica Mycroft and Aaron Wright from HMS Queen Elizabeth who gave us excellent insight into the look and feel of the ship. We were also delighted to be able to give them some experience in cake making.

“We are really proud of the cake we created and are delighted that a Scottish based cake designer was chosen for such an amazing task.”



Warrant Officer 1<sup>st</sup> Class William Shepherd, at Royal Navy, said: “We had been aware of 3D Cakes and their amazing creations in the past so immediately thought they would be the perfect designers for such a complex cake.

“What they have managed to create is outstanding; a real work of art. I’ve been in the Royal Navy 28 years and I genuinely believe this is the best commissioning cake I’ve ever seen. It’s definitely representative of the ship and all of its elements.

“The cake will now take pride of place in our culinary school and will become part of history which 3D cakes should feel really proud to be a part of.”

3D Cakes which is home to the David Duncan Sugarcraft School offers cake masterclasses across both the Edinburgh and Glasgow stores and creates thousands of wedding and occasion cakes every year.

*Photos Greg Macvean – t 07971 826 457*