

Enjoy a sweet cake experience with Laura

Laura McLaughlin's current job title is Training Supervisor for a Finance Company in the area of pensions, but unfortunately the 35 year-old has just been made redundant.

Not one to let the grass grow under her feet, Laura has turned her baking skills into a business. Working from Currie she makes cake experience boxes for pick up and delivery around Edinburgh and the Lothians. There are many boxes to choose from – you can have an afternoon tea cake box, movie night box, cupcakes and scone tasting experience box as well as seasonal specials.

Yes, this month there is a spooky Halloween Cake Box complete with pumpkin scones, ghosts and mummies just waiting for you to order it.

She began selling her home made cakes in April while she could not go out to celebrate her birthday, making an afternoon tea cake experience for herself and then she started making them for others. Laura explained: "I've wanted to bake for such a long time but when I was living in Tokyo my kitchen was tiny! It was only the size of a small office desk and only had a hob and a microwave. There was no oven so I couldn't bake. Then I was working long hours here in Edinburgh when I returned in 2016 so didn't have much time, but lockdown has really given me the opportunity to fulfil my dreams and make other people

happy through cakes.”

Now [Laura Lochlin Cakes](#) will receive her full time attention.



How did you learn to bake?

I am a self taught baker. I learned through online recipes and found many great ideas on Instagram. I spent a lot of time practicing and probably ate too many cake while testing them out! It was worth it though!

What is your favourite cake to make?

My favourite cake to make is a scone. I adore their taste, texture and they can be adapted so easily! I actually created a scone tasting experience box with lots of different fruits and chocolates inside of the scones. One of the most delicious ones is my white chocolate scone. It is sweet so tastes excellent on its own or also with jam and cream. I was inspired to make chocolate scones as they are a popular snack in Japan. I lived and worked in Japan as an English Language

Teacher after I graduated so was lucky to be able to eat chocolate scones!

Who is your business inspiration?

I do love the local business Mimi's Bakehouse and it would be wonderful to be as successful as them one day. However, I was inspired by Pierre Herme who is a famous French Patisserie chef. His cakes are small, delicate and so beautiful. This is why many of the cakes I make in the experience boxes are petite. They are small but full of colour and a lot of attention has been made to their design with sprinkles, toppings and other special touches.

How are your boxes delivered? Do you have anyone else working with you?

I offer a 7 day a week pick up collection from Currie, Edinburgh. And I also offer a delivery service on the weekends. It is just me working but my partner does help with the deliveries at the weekends.

All of our cake boxes are packaged in eco friendly paper bags. For both deliver and pickup I wear disposable gloves, a mask and make sure to stay socially distanced.

What about gluten free – do you cater for that too?

I don't currently do a gluten free range. I have often been asked so I am looking into that for the new year. With me having been made redundant and finishing up my full time job in November, I will have more time to practice new recipes and this will include gluten free recipes.

<https://www.lauralochlincakes.co.uk>





