

YORKSHIRE'S SMARTEST COOKIES: FAMILY BAKEHOUSE BISCUITS BECOME "BESPOKE BISCUIT" IN BEDROOMS OF RICH AND FAMOUS

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Ripon's SK Biscuits (<http://www.sawleykitchen.co.uk>) really puts the 'smart' into smart cookies, with its handmade biscuits gracing the UK's most luxurious hotel bedrooms.

Elegant oatcakes, crumbly cookies and hand-rolled shortbreads from the family-run bakehouse have become the bespoke biscuit of choice for guest bedrooms at the UK's best hotels, including five-star, luxury hotels in London and a huge portfolio of top Yorkshire boltholes.

Famous and fabulous guests at top destinations such as Swinton Park Hotel, the award-winning Provenance Inns Group and a number of central London locations (so exclusive, they have been sworn to secrecy!) can now dunk a hunk of Yorkshire in their tea thanks to the skill of tough cookie owners and Herriot Country 'Best Food Producers' Robin and Nicky Jaques, who have brought 30 years' experience working in retail and hospitality at some of Yorkshire's most iconic establishments to bear on their 30-strong range.

And with just the right combination of locally sourced ingredients, ancient family recipes and painstaking hand rolling and hand baking that goes into SK Biscuits' all butter shortbreads, cookies and oatcakes, it's no wonder Britain's top chefs and hotel managers know which way their cookie crumbles!

"It's a real honour to have our biscuits chosen as the bespoke hotel biscuits at such prestigious locations", says Robin, from SK Biscuits. "These are establishments that have built an unrivalled reputation for good food and hospitality and to have our products chosen as a representative of their brand is phenomenal."

With more than 30 hotels and restaurants now in its portfolio since its launch in 2012, SK Biscuits has seen massive sales growth, doubling its staff and moving into bigger premises.

www.sawleykitchen.co.uk

Editor's Notes

- SK Biscuits is based at Unit 15, Sycamore Business Park, Ripon, North Yorkshire, HG4 5DF, tel: 01765 607010/07525 498644, email: info@sawleykitchen.co.uk. The Jaques have owned, managed or worked for some of Yorkshire's most iconic food establishments including what was Bettys Kings Bakery, Ripon, the Devonshire Arms, Cracoe, the Bull Inn, Broughton, The Fauconberg Arms, Coxwold, The Roasted Pepper, Husthwaite and the Windmill, Linton.
- SK Biscuits was born out of Robin's mothers former pub, The Sawley Arms, the award-winning village pub near Fountains Abbey in the Yorkshire Dales, when, following a stream of customer requests, Nicky began baking biscuits and cooking up chutneys and relishes in the pub kitchen for customers to take home, while Robin packaged them for sale.
- Now independent, SK Biscuits is dedicated to producing the finest handmade biscuits, cookies and

meringues with a range that includes Chocolate Crumble Cookies, Lemon Cookies, Fruit Shrewsbury Biscuits, Ginger Thins, All Butter Shortbreads, Cranberry & Orange Shortbreads, St Wilfred's Apple and Cinnamon Shortbreads, White Chocolate & Lemon Shortbreads, Double Chocolate Shortbreads, Stem Ginger Shortbreads and Oatcakes.

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