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Yvonne and James Murphy's slightly scarily named Devour Bakery turns out to be a little honey once you get there, with cheery greetings for the steady stream of customers coming in to buy from their daily baking of breads, scones and pastries, to enjoy a coffee and a bun at one of the two tables squeezed into this little shop, or to collect or order the special occasion cakes that attract business from a wide area.

A graduate of the renowned Killybegs Catering College (and several other highly regarded institutions), Yvonne's talent for creating stunning special occasion cakes and her growing reputation for producing centrepieces with a real wow factor has earned her place as one of the region's leading wedding cake designers.

But this great little bakery has its feet firmly on the ground (the Murphys are also farmers after all), and their everyday range is equally impressive, offering delicious brown sodas, health loaves spelt and gluten free breads every day, along with scones and muffins, seven different cupcakes and a range of cakes and pastries.

And everything is beautifully made and just tastes so delicious. Having bought a rhubarb tart when passing through the town one day, a satisfied customer told us, "It was the best tart I have tasted in years. It reminded me of the tarts my mother sent in to me in school many years ago; good pastry and not too much, generous fruit content and nicely cooked, no stalky pieces. I am looking forward to another tart the next time I am passing through."

So, whether it's a special cake for wedding, communion or birthday or just a loaf or a tart to take home for your tea, Devour Bakery is a great place to know about.