



## **Cakes 101 – An introduction to our cake offerings**

Our desserts are made using the freshest ingredients the old-fashioned way – every egg cracked by hand, baked daily and never frozen! We accommodate diabetic, vegan, eggless or non-gluten diets.

### **CREATE YOUR OWN CAKE**

The possibilities are endless! We have our most requested combinations listed below. If there is a cake not listed, please inquire. We bake daily from scratch and can accommodate most requests. **Special requests are accepted.**

### **STYLES OF CAKES**

**Genoise Cake (Sponge)** - European-style sponge cake that is light and not too sweet

**Butter Cake** - Traditional “birthday” cake

**Chocolate Devil’s Food Cake** - Rich and moist chocolate cake

### **STYLES OF ICINGS**

**Whipped Cream** - Light and airy cream icing that is not too sweet

**Buttercream** - Classic American buttercream made from butter, vanilla and sugar

**Cream Cheese** - A slightly sweet with the perfect tang icing made with cream cheese

**Ganache** - A poured chocolate icing made with fresh cream and melted chocolate

Any cake may be upgrade to **Fondant** (a pulled sugar icing) or **Marzipan** (almond paste icing)

### **SIGNATURE CAKES**

**Apple Spice** - Super moist apple spice cake filled and iced with maple cream cheese.

**Amaretto Butter cake** – Butter cake baked with almond flour filled and iced with almond buttercream and surrounded with toasted almonds - Also available with raspberry mousse.

**Bavarian** - Vanilla sponge cake filled with Bavarian cream and iced with vanilla whipped cream.

**Bavarian with Fresh Fruit** - Bavarian cream mixed with the daily assortment of fresh fruit between layers of vanilla sponge cake and topped with vanilla whipped cream.



**Blarney Stone** – A St. Patrick’s Day favorite. Vanilla butter cake baked with toffee bits and pecans then finished with vanilla buttercream and topped with crushed pecans, plus a lucky shamrock.

**Boston Cream Pie** - Vanilla sponge cake with Bavarian cream enrobed with chocolate ganache and chocolate flakes on the side.

**Butter Cake** - Traditional “birthday” cake filled and topped with vanilla buttercream.

**Cannoli Cake** - Our scrumptious chocolate chip cannoli filling between vanilla sponge cake, frosted with vanilla whipped cream and topped with miniature cannoli (Also available with rum-infused cake).

**Caramel Apple** - Super moist apple spice cake filled and iced with dulce de leche icing.

**Caramel Macchiato** - Espresso baked sponge cake filled and iced with our luscious caramel mousse then finished with our special vanilla crumbs and chocolate coffee beans.

**Carrot Cake** - A super moist, spiced carrot cake finished with cream cheese frosting (Also available with nuts and raisins).

**Cheesecake** - Ultra smooth and creamy vanilla cheesecake, topped with your choice of fresh fruit, chocolate ganache, strawberry preserves or just plain. Additional cheesecake flavors include: apple crumb, cappuccino, chocolate, cookies & cream, peanut butter, pumpkin spice, strawberry, and more.

**Coconut Mango** - Vanilla sponge cake filled with our tropical mango mousse and coconut shavings then iced with more mango mousse and surrounded with more coconut shavings.

**Confetti Cake** – A childhood favorite! Vanilla butter cake baked with colorful “confetti” then filled and iced with vanilla buttercream or upgrade to cream cheese icing.

**Cookie Cake** – A giant 10” chocolate chunk cookie – other cookie flavors available.

**Dulce de Leche** - Vanilla sponge cake filled and iced with a luscious caramel whipped cream then finished with our vanilla crumbs and caramel drizzle – also available with chocolate or mocha cakes.

**Fresh Fruit with Whipped Cream** - Whipped cream mixed with fresh strawberries, kiwi and/or other seasonal fruit between layers of vanilla sponge cake and topped with vanilla whipped cream.

**Fruit Cocktail** - Fruit cocktail between layers of vanilla sponge cake with vanilla whipped cream icing.

**Guava** - Vanilla sponge cake with our tropical guava mousse filling and icing.

**Hummingbird Cake** – A Southern favorite. A pineapple-banana spice cake baked with pecans, frosted with vanilla cream cheese icing and topped with more pecans.



**Ice Cream Cake** – The only cake that we freeze! Vanilla or chocolate cake with your choice of ice cream. Most popular selections are vanilla, chocolate, strawberries, or cookies n’ cream. The cakes can be decorated just like our other cake selections – whipped cream, butter cream, or fondant.

**Italian Nut Cake (Italian Cheese Cake)** - This butter cake is baked with pecans and coconut then finished with cream cheese frosting, coconut flakes and pecans.

**Italian Rum Cake** - Vanilla sponge cake brushed with rum syrup, layered with Chantilly cream, iced with vanilla whipped cream icing, then adorned with toasted almond slices on the side.

**King Cake (seasonal)** - Traditional New Orleans style cake used for the Mardi Gras festivities. A light and sweet Danish style cake with poured sugar icing then decorated in the traditional colors of purple, green and gold. 9” ring serves 10-12.

**Lemon Meringue Cake** - Vanilla sponge cake filled with lemon Bavarian then iced with meringue and toasted golden brown.

**Lemon Raspberry Delight** - Raspberry mousse nestled between layers of lemon sponge cake and covered with a rich lemon buttercream then topped with candied lemons and fresh raspberries.

**Luscious Lemon** - Layers of delightful lemon sponge cake with lemon Bavarian filling iced with a zesty lemon whipped cream.

**Luscious Lemon Extreme** - Rich lemon butter cake with lemon Bavarian filling and a decadent lemon buttercream icing.

**Mango Madness** - Vanilla sponge cake filled with mango puree and covered with mango mousse.

**Mango Madness Extreme** - Vanilla sponge cake filled with mango puree and fresh strawberries then covered with mango mousse and topped off with more fresh strawberries.

**Marble Butter Cake** – Swirls of chocolate in the vanilla butter cake filled with vanilla buttercream and iced with marble buttercream.

**Mocha Truffle** - Espresso baked sponge cake with a rich mocha whipped cream surrounded with toasted almonds.

**Napoleon Cake** - Thin layers of crisp pastry alternated with creamy vanilla custard and topped with poured sugar icing with chocolate accents.

**Orange Creamsicle** - Vanilla butter cake with layers of our creamy orange icing.

**Peaches n’ Cream** – Peaches and cream with vanilla sponge cake and topped with whipped cream.



**Piña Colada** - Crushed pineapple and shaved coconut filled in a vanilla sponge cake and topped with whipped cream then covered with coconut shavings.

**Pineapple Upside Down Cake** – Caramelized pineapple slices atop of a rich buttery cake –no filling/icing needed – one size only – 10” – serves 12+/-.

**Pistachio** - Pistachio sponge cake with a layer of pistachio Chantilly cream and crushed pistachios then topped with vanilla whipped cream – Also available as a Pistachio Butter Cake.

**Pumpkin Roll** – Rolled pumpkin spiced sponge cake with cream cheese filling and icing - (serves 8+).

**Pumpkin Spice** – Rich and moist pumpkin cake enhanced with our fall spice blend then filled and topped with cream cheese icing (Also available as pumpkin sponge for a lighter version).

**Raspberry Amaretto Sponge** - Vanilla sponge cake layered with raspberry mousse and topped with amaretto whipped cream and almonds on the side. Also available with Amaretto Butter Cake.

**Raspberry Mousse** - Vanilla sponge cake layered with raspberry mousse and iced with vanilla whipped cream.

**Simply Strawberry** - Strawberry sponge cake layered with strawberry mousse and fresh strawberries, iced with vanilla whipped cream then topped with more strawberries.

**Strawberry Shortcake** - Vanilla sponge cake with a layer of fresh strawberries and whipped cream surrounded by ladyfingers and topped with whole strawberry preserves.

**Strawberry Torte** - Vanilla sponge cake filled with strawberry mousse and topped with vanilla whipped cream – also available with strawberry mousse and fresh strawberries as an upgrade.

**Tiramisu** - Sponge cake infused with espresso between layers of rich mascarpone filling and surrounded by ladyfingers then dusted with cocoa.

**Tres Leches** - Vanilla sponge cake brushed with a sweet cream mixture then topped with whipped cream - Also available with a layer of strawberry mousse, fresh fruit whipped cream, or fruit cocktail.

**Tropical Pineapple Paradise** - Candied pineapples with whipped cream nestled between layers of vanilla sponge cake and topped with whipped cream – Also available as Pina Colada.



## CHOCOLATE LOVERS SERIES

**Brownie Extreme** - Rich brownie cake with a decadent chocolate buttercream icing – one size – 10”.

**Chocolate Bavarian** - Decadent chocolate Bavarian between layers of chocolate sponge cake and topped with chocolate buttercream.

**Chocolate Black Forest** - Chocolate sponge cake with a cherry filling, iced with chocolate whipped cream, covered in chocolate sprinkles/garnished with cherries.

**Chocolate Cappuccino** - Rich devil’s food cake with creamy coffee icing with a hint of cinnamon and topped with chocolate mocha beans.

**Chocolate Doberge Cake** - A taste of Louisiana combining thin layers of vanilla sponge cake and chocolate Bavarian then enrobed in chocolate ganache - Also available as Lemon Doberge with vanilla cake and lemon Bavarian layers topped with lemon buttercream and lemon glaze.

**Chocolate Devil’s Food** – Rich chocolate cake with chocolate buttercream filling and icing.

**Chocolate Dulce de Leche** - Rich devil’s food cake with a luscious caramel mousse filling and icing, chocolate flakes on the side and caramel drizzles – Also available in chocolate sponge.

**Chocolate Hazelnut** - Chocolate sponge cake with layers of roasted hazelnut mousse and candied hazelnuts, iced with chocolate whipped cream, chocolate flakes on the side and crushed hazelnuts.

**Chocolate Mousse** - Chocolate sponge cake layered with a rich chocolate mousse filling and icing.

**Chocolate Temptation** - Chocolate sponge cake filled with a rich chocolate mousse then covered with our special dark chocolate ganache.

**Cookies & Cream** – Chocolate devil’s food cake with a decadent cookies and cream filling then iced with rich chocolate buttercream – Also available in chocolate sponge.

**Devil’s Food Dulce de Leche** – Chocolate devil’s food cake with a dulce de leche filling and icing, then adorned with chocolate and caramel drizzles.

**German Chocolate** - Chocolate sponge cake with layers of coconut pecan praline and rich chocolate buttercream and topped with more coconut pecan praline.

**Hot Chocolate** - Chocolate devil’s food, smores filling and cinnamon whipped cream.

**Mint Chocolate Chip** - Chocolate devil’s food filled with our scrumptious mint Chantilly cream and chocolate chips enrobed in chocolate ganache and topped with mint chocolate candies.



**Peanut Butter Decadence** - Rich devil's food cake filled with a peanut butter candy bar Chantilly filling, peanut butter cream cheese frosting, then more peanut butter cups.

**Raspberry Decadence** - Rich devil's food cake with a layer of raspberry mousse and finished with chocolate buttercream.

**Red Velvet** - This red Southern favorite is filled and iced with cream cheese.

**Red Velvet Extreme** - A layer of fresh strawberries and Chantilly cream enhances this classic (Top it off with more fresh strawberries and chocolate drizzles for an extra indulgent treat!).

**Smore's** – Chocolate devil's food cake filled and topped with marshmallow icing then drizzled with chocolate ganache and enrobed in graham cracker crumbs.

**Turtle Decadence** - Rich devil's food cake with chocolate buttercream and topped with pecans and chocolate chips then drizzled with caramel.

**White Chocolate Mousse** - Alternating layers of vanilla sponge cake and our special white chocolate mousse then finished with white chocolate shavings. (Also available with raspberry mousse inside.)

**White Chocolate Ganache** - Chocolate sponge cake layered in white chocolate mousse and covered with white chocolate ganache and white chocolate drizzles.

## **SPECIAL DIETARY CAKES**

*The best compliment on our Special Dietary Cakes is "they taste like normal cakes".*

**DAIRY-FREE CAKES** - Cakes that are made *without* dairy (no milk and no butter).

**EGGLESS CAKES** - Cakes that are made *without* eggs.

**GLUTEN-FREE CAKES** - Cakes that are made *without* wheat flour, and instead using a combination of rice, potato, and corn flours. Other selections include Cheesecakes, Pies, Coconut Macaroons, French Macarons, Classic Cookies, Fruit/Mousse Tarts, and more.

**SOY-FREE CAKES** - For those allergic to dairy, soy products are used. For those allergic to soy and dairy products, ingredient substitutions can include almond butter, coconut milk, and/or soy-free oils.

**SUGAR-FREE CAKES** – Splenda is used as the sugar substitute for the sponge cakes. Whipped Cream, No Sugar Added Pies and Sugar-Free Petite Fours are also available.

**VEGAN CAKES** - Cakes that are made *without* eggs and dairy. These richer and denser cakes can be paired with a variety of non-dairy cream icings and/or vegan buttercream.