



Design your cake using any of the following flavors:

Traditional Cake Flavors

- Light White with a Touch of Almond
- Rich Dark Chocolate
- Silken Vanilla Yellow
- Moist Marble
- Refreshing Orange
- Light Tangy Lemon
- Rich and Sweet Red Velvet
- Scrumptious Strawberry Swirl

Traditional Icings

- Buttercream Icing — Creamy and ultra-rich with a soft ivory appearance and a melt-in-your-mouth texture.
- Chocolate Buttercream — Sweet chocolate taste with that same melt-in-your-mouth texture.
- White Vanilla Cream — For that sweeter, fluffier icing.

Fillings

- Raspberry, Strawberry, or Apricot Preserves
- Real Raspberries or Strawberries
- Peanut Butter Mousse
- Key Lime Mousse
- Dark or White Chocolate Truffle
- Raspberry, Strawberry, or Chocolate Mousse
- Cherry
- Custard
- Coconut Custard
- Mocha Mousse
- Lemon Chiffon
- Fresh Fruit \$5.00 and up plus filling charge if available

Gourmet Icings

- Cream Cheese
- Whipped Cream
- Italian Cream
- Mint
- Caramel
- Cinnamon
- Strawberry
- Cookies-n-Cream
- Peanut Butter
- Almond
- Lemon
- Orange
- Banana
- Mocha

Pick the size that's best for you:

Cake Size	Serves	Price	With Filling	Gourmet Icing
8" single layer	6-12	\$18.99	add \$5.50	add \$5.00
8" double layer	8-16	\$29.99	add \$5.50	add \$10.00
Quarter Sheet	12-24♦	\$30.99	add \$10.50	add \$10.00
Half Sheet	24-48♦	\$49.99	add \$16.00	add \$20.00
Full Sheet	48-96♦	\$84.99	add \$22.00	add \$40.00

*Other sizes and shapes available by special request; 1/2 and 1/2 flavors available on Half and Full Sheet cakes for an additional \$5.00.
♦ Servings are based upon a 2"x4" piece and 2"x2" piece*

Or ask about our line of Gourmet Cakes:

German Chocolate Cake—a light chocolate cake iced with a pecan-coconut caramel icing.

Pineapple Upside Down Cake—a yellow cake enhanced with pineapples, cherries, and a brown sugar-butter glaze.

Black Forest Cake—a rich chocolate cake moistened with cherry brandy, filled with cherry filling, and iced with whipped cream. Decorated with chocolate shavings and maraschino cherries.

Chestnut Puzzle Cake—six layers of white and chocolate cake with amaretto, filled with a chestnut buttercream. Then iced with chocolate buttercream and finished with dripped chocolate ganache, more chestnut buttercream and chocolate shavings.

Italian Cream Cake—a buttery pound cake with a real raspberry filling and a smooth Italian cream icing.

Carrot Cake—a traditional carrot cake made with fresh carrots, walnuts, and raisins. Then iced with rich cream cheese icing and walnuts on the side.

Spice Cake—a light-textured cake with flavorful fall spices. Iced with delicious caramel icing.

Hummingbird Cake—a tropical blend made with pineapple and coconut, filled with apricot preserves and covered with cream cheese icing. Finished with toasted coconut on the side for a sweet touch.



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