

House Cake size and flavors that are readily available.

# CAKES

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- 4"6"9": **STRAWBERRY**  
layers of strawberry cake, fresh strawberry slices, strawberry buttercream filling and frosting
- 4"6"9": **SOUR CREAM FUDGE**  
layers of chocolate cake, sour cream fudge filling and frosting
- 4"6"9": **RED VELVET**  
layers of traditional red velvet cake, cream cheese filling and frosting
- 6"9": **WHITE or CHOCOLATE RASPBERRY VICTORIAN**  
layers of white or chocolate cake, raspberry pastry cream and fresh raspberries, raspberry buttercream frosting, drizzled with white or dark chocolate
- 6"9": **CARAMEL**  
layers of caramel cake, caramel filling and caramel buttercream frosting
- 6"9": **CARROT**  
layers of carrot cake, cream cheese filling and frosting
- 6"9": **GERMAN CHOCOLATE**  
layers of light chocolate cake, traditional German chocolate filling and frosting
- 6"9": **ITALIAN CREAM**  
layers of coconut and pecan studded white cake, cream cheese filling and frosting, coated with pecans and coconut
- 4": **CHOCOLATE or WHITE RASPBERRY CAKE**  
chocolate or white cake, fresh raspberries and raspberry buttercream filling and frosting, topped with chocolate shavings
- LEMON CREAM CHEESE**  
layers of white cake, lemon curd and lemon pastry cream filling, cream cheese frosting
- CREAM CHEESE POUND CAKE**  
traditional southern-style - available in bundt or loaf
- APPLE CARAMEL**  
apple and pecan bundt or loaf, drizzled with caramel
- COCONUT**  
layers of white cake, buttercream filling and frosting, covered with coconut
- CAFÉ MOCHA**  
layers of white cake, cannoli filling mixed with chocolate chips, coffee buttercream frosting
- WHITE CREAM CAKE**  
white cake, French pastry cream filling, buttercream frosting
- TRIPLE CHOCOLATE THREAT**  
layers of chocolate cake, chocolate mousse filling, chocolate buttercream frosting and fudge swirls
- CHEESECAKE**  
New York style, choice of traditional or sugar free, with or without toppings

## BUILD YOUR OWN

Start with a cake flavor then choose a filling and frosting of your choice. (Some cake flavors may be seasonal.)

CAKE LAYERS: white, chocolate, red velvet, Italian cream, German chocolate, strawberry, caramel

FILLINGS: French, chocolate, lemon, or raspberry pastry cream; strawberry pastry cream (with or without fresh strawberry slices), lemon curd, chocolate fudge, chocolate mousse, chocolate raspberry mousse, caramel, cream cheese, buttercream, chocolate buttercream, caramel buttercream

FROSTINGS: buttercream, almond buttercream, chocolate buttercream, caramel buttercream, chocolate mint buttercream; raspberry, strawberry, chocolate, or vanilla whipped cream; cream cheese, chocolate fudge \*All highlighted frostings are very stable & can be used as fillings (especially on short notice orders)

::For wedding cake information please request a wedding cake brochure::