



The Fancy Cake Box

Flavors

Basic Cake Flavors

Vanilla Buttermilk Cake

Made with buttermilk, Madagascar Bourbon vanilla and a hint of almond

Decadent Chocolate Cake

A rich chocolate flavor made with gourmet Valrhona or Callebaut chocolate

Red Velvet Cake

A flavor like no other...and wonderfully red!

Marble Cake

A sweet blend of vanilla and decadent chocolate

Gourmet Cake Flavors

(add an additional \$15-\$25 per tier dependent on size)

Sweet Coconut

Finely ground coconut combined with sweet coconut milk to make this sweet cake

Pink Lemonade

Perfect for a summer wedding or special occasion!

Carrot Spice

A delightful combination of fresh carrots, nuts and spices

Banana

What do you do with those over ripe bananas...you make sweet cake!

Basic Buttercream Flavors

Vanilla Buttercream and Chocolate Buttercream

These rich and creamy buttercreams are the base for many of my other flavored buttercreams

Wedding Bouquet Buttercream

A delightful hint of almond

Zesty Lemon Buttercream and Key Lime Buttercream

Fresh, light and refreshing

Gourmet Buttercream Flavors & Fillings

(add an additional \$10-\$25 per tier dependent on size)

Sweet Cream Cheese Buttercream

Whipped light and fluffy (**temperature restricted)

Peanut Butter Buttercream

Not just for kids and perfect with chocolate cake!

Lemon Buttercream and Lime Buttercream

Fresh squeezed lemons and limes added to vanilla buttercream; so light and refreshing!

Maple Buttercream

Made with real maple syrup; so rich and creamy

Salted Vanilla Caramel Buttercream

Homemade caramel swirled into sweet vanilla buttercream with a hint of salt

Strawberry, Cherry, Blueberry and Raspberry Buttercream

Made of fresh, ripe berry compote folded into sweet vanilla buttercream

Chocolate Chip Cookie Dough Buttercream

It's like eating the real cookie dough...who can resist!

Coconut Buttercream

A coconut lover's delight!

Lemon Curd

Made with fresh squeezed lemons and zest...delightfully creamy!

Cherry, Blueberry, Raspberry & Strawberry Compotes

Fresh berries combined with sugar and cooked to perfection.

German Chocolate with Pecans

Sweet shredded coconut and pecans folded into homemade Dolce de leche.

Marzipan

If you love almonds, Marzipan is the perfect layer in between your cake.

Paired with your favorite berry compote and vanilla buttercream,
you will be delighted with the rich flavor!

Kids Gourmet Fillings

(for some big kids too!)

All of these delightful candies and cookies (and these are just a suggested few)
are whipped together with your choice of Vanilla or Chocolate Buttercream
(an additional \$10-\$25 per tier dependent on size)

Butterfinger

Milky Way

Snickers

Peanut Butter Cup

Mint Chocolate Chip

M n M's

Cookies n Cream

White Chocolate Fondant

My homemade fondant is made fresh for every cake. I have had such wonderful compliments from everyone that has tasted my fondant, even from those who said they didn't like fondant.

Chocolate Ganache

Made with gourmet white, milk, or dark chocolate & heavy cream, a truly wonderful flavor.
All fondant cakes will have an undercoating of ganache to ensure those beautiful sharp edges.

Liqueur Infusion

(add an additional \$5 per tier)

Infuse your favorite cake with your favorite liqueur!

(must be 21 years or older!)

Modeling Chocolate

I make my smooth and creamy modeling chocolate with Guittard gourmet white or semi-sweet chocolate. Modeling chocolate is used for many handmade decorations, 3d sculpted cakes and sometimes in place of fondant dependent on the cake design.

All Pricing Subject to Change.