

## Cake Flavors

The following is a list of our custom flavor options. All of our custom flavors are \$7 - \$10 per tasting, \$12 for selections with liquor. You will receive small individual cakes of each flavor to take home with you upon conclusion of your consultation. We recommend choosing 3 - 4 flavors, especially if you are considering more than one flavor for your wedding cake. Please be considerate... all of our tastings are baked to order, so please make your selections at least one week prior to your appointment. We will be unable to fill sample cake orders placed less than one week from your scheduled day and time.

**White Chocolate Raspberry:** our signature golden vanilla cake layered with white chocolate ganache and raspberry, topped off with white chocolate buttercream.

**Chocolate Fudge Almond:** moist deep chocolate cake, layered with chocolate almond cream studded with Hershey's Almond candy bars.

**Peaches and Cream:** flavorful peach cake layered with peachy cream cheese icing.

**Lemon Poppyseed:** lemon cake loaded with poppyseeds, iced with light lemon buttercream.

**Triple Chocolate Truffle:** chocolate cake filled with white, light, and dark chocolate ganache, topped off with chocolate buttercream, if you dare!

**Red Velvet:** rich red chocolate cake smothered in white chocolate cream cheese icing.

**Strawberries n Crème:** fresh strawberry cake (this one's bright pink) layered with strawberry cream cheese icing.

**Banana Nut Chip Cake:** super moist banana chocolate chip cake with pecans. Layer it with chocolate buttercream or pecan buttercream.

**Lemon Coconut:** coconut cake with lemon curd filling, iced with light lemon buttercream.

**Italian Rum Cake:** golden vanilla rum cake layered with brown sugar pecan praline filling.

**Chocolate Orange Truffle:** chocolate cake, chocolate Grand Marnier ganache and Grand Marnier buttercream.

**Honey Maple Spice:** traditional spice cake with cinnamon mousse filling, topped with maple buttercream.

**Bellini Cake:** golden vanilla cake sprinkled with peach schnapps, filled with champagne peach filling and lightly flavored peach buttercream.

**Chocolate Raspberry** – chocolate cake, layered with dark chocolate mousse and raspberry, covered in dark chocolate ganache or chocolate buttercream.

**Carrot Cake** – super moist recipe stuffed with pecans, pineapple, cinnamon, nutmeg and cream cheese icing.

**Chocolate Mint** – a refreshing end, chocolate cake with peppermint buttercream, glazed with chocolate mint ganache.

**Chocolate Peanut Butter**- chocolate cake, peanut butter truffle, and crushed Reese's peanut butter cups for good measure. Topped with chocolate buttercream icing.


**German Chocolate** – light chocolate cake with the classic coconut pecan filling and frosting.

**Chocolate Toffee Crunch** – chocolate cake layered with chocolate toffee bar cream. Chocolate buttercream icing.

**White Chocolate Chip** – White chocolate cake with chocolate chip cream filling. Iced in your choice of white chocolate buttercream or traditional buttercream.

**Orange Velvet** – For the Vols! Orange flavored, orange colored cake in red velvet style. Your choice of cream cheese or white chocolate cream cheese icing.

**Strawberry Cheesecake** – golden vanilla cake, strawberry cheesecake cream and strawberry buttercream make this cake berry delicious!



**Chocolate Covered Strawberry** – Different but delicious! Fresh strawberry cake layered with chocolate fudge icing.

**Lemon Raspberry** – lemon cake, filled with raspberry and light lemon buttercream.

**Chocolate Kahlua** – chocolate cake made with Kahlua. Filled with Kahlua chocolate mousse and iced in chocolate buttercream.

**Amaretto cake** – For almond lovers, golden amaretto cake topped with amaretto glaze, or almond buttercream for wedding cakes.

**Pina Colada Cake** – pineapple coconut cake glazed while warm with rum. Drizzled with coconut rum glaze or coconut buttercream for wedding cakes.

**Italian Cream** – a traditional favorite, coconut pecan studded cake with cream cheese icing.