



# MENU.....

## Standard Cakes

- Vanilla *always a crowd pleaser*
- Almond *most popular, with pure almond extract*
- Lemon *with freshly squeezed juice and zest*
- Chocolate Chip *vanilla cake with bits and chunks of dark chocolate*
- Confetti *vanilla cake with rainbow sprinkles*
- Chocolate *with dutch processed cocoa powder*
- Mexican Chocolate *cinnamon added*
- Strawberry *preserves swirled in vanilla cake*
- Orange *freshly squeezed juice, infused with Grand Marnier*

\*\*Gluten free cakes available (+\$1/serving)

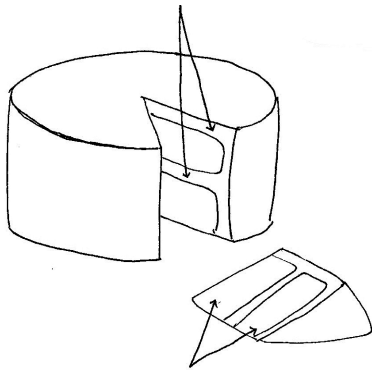
## \*Specialty Cakes

- Chocolate Decadence *made with real dark chocolate, coffee and a splash of bourbon*
- Carrot *the best you'll ever have*
- Apple Spice *one a day...*
- Banana *no spice, no nuts, just nanners*
- Pumpkin *a Fall favorite*
- Coconut Vanilla Bean *popular year round*
- Ola's Red Velvet *not your typical armadillo cake*
- Maple Spice *5 spices and a hint of maple syrup*
- Pistachio Nut *go green!*
- Peanut Butter *enough said. (add chocolate chips for even more deliciousness)*

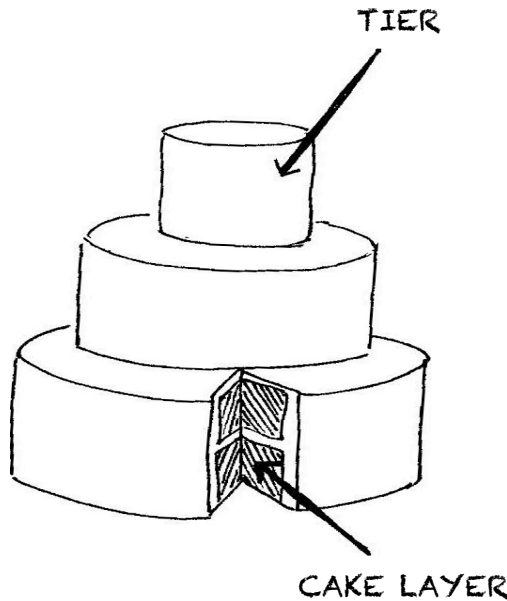
{Many different flavorings can be added to my signature sour cream cake batter, so special requests are welcome}

## ANATOMY OF A CAKE

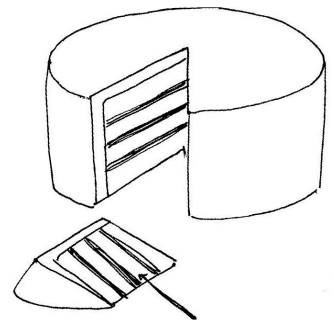
Cake with buttercream as the icing and the filling:



2 layers of cake



Cakes with a specialty filling will generally have 4 layers of cake and 3 layers of filling:



4 layers of cake

## ICINGS

*(what goes on the outside)*

### **Buttercreams**

American Buttercream – *a Southern specialty, made with butter, powdered sugar and pure flavorings; very sweet and heavier than Italian* Flavors: vanilla, almond, chocolate

Italian Meringue Buttercream – *satiny smooth meringue with added butter and pure flavorings; lighter and less sweet than American*  
Flavors: see under fillings

Cream Cheese Icing *(not suitable for wedding cakes)*  
*made with only the best -- Philadelphia cream cheese*

\*Dark Chocolate Ganache  
*made with heavy cream and dark chocolate*

\*\*Rolled Fondant  
*for a porcelain-like smooth finish*

\*\*Marzipan  
*made from ground almonds and sugar, smooth finish, light tan color*

## \*FILLINGS

*(what goes in between the cake layers)*

Raspberry Preserves *(seedless)*

Strawberry Preserves *(seedless)*

Cream Cheese *most popular!*

\*Cheesecake *a thick layer of real baked cheesecake*

Chocolate Ganache *dark, white, raspberry, espresso, salted caramel...*

Old Fashioned Caramel *(just like Grandma's)*

Coconut

Almond Joy *toasted coconut almond gewy goodness*

Vanilla Bean Pastry Cream *think Boston Cream Pie*

Fresh Fruit (price variable) *strawberries, blueberries, raspberries, mandarin oranges, bananas*

Homemade Curds *lemon, lime, blackberry*

Flavored Italian Buttercreams:

caramel                      dark chocolate

white chocolate              raspberry

strawberry                      mocha espresso

pralinosa (hazelnut)          lemon

peanut butter                  almond

liqueurs (amaretto, dark rum, frangelico, chambord, grand marnier, kahlua, etc.)

\* = add \$.50 per serving

-Please note that all items listed under "Icings" can also be used as fillings.

-Everything is made from scratch (except for fruit preserves, imported from Europe) using the finest ingredients available.

-Special requests welcome but "testing fees" applicable for trying new recipes.