



FLAVOR GUIDE

We have over 32 flavors to choose from. We will alter any cake to please our customer's taste preference. – From kids favorite Chocolate Cake with Oreo's Cookies and Cream filling, too adults that like White Sour Cream Cake with homemade Caramel buttercream made the old fashion way, with real butter, heavy cream and dark brown sugar. Our buttercream is made in the Swiss tradition, with simply three ingredients: egg whites, butter, and sugar. Or if you prefer American traditional buttercream, we can do that too!

- Amaretto Cream: Yellow cake with Amaretto buttercream.
- Banana Cake: Studded with walnuts filled with either Chocolate Frosting, or Cream Cheese Frosting.
- Bananas Foster: (Not Available in Carved Cakes): A moist yellow cake layered with traditional bananas foster - ripe bananas sautéed in dark sugar and liqueur - topped with Swiss buttercream.
- Black Forest: Chocolate cake, drizzled with a cherry brandy syrup, brandied cherries and real whipped cream.
- Carrot: walnut studded carrot cake layered with traditional cream cheese or Brown Buttered Whiskey Cream Cheese Frosting.
- Chocolate Chocolate: Rich chocolate cake layered with chocolate mousse.
- Chocolate Coconut: Chocolate Cake Filled with toasted coconut Swiss buttercream.
- Chocolate Espresso: Chocolate cake soaked with fresh-brewed espresso, layered with espresso mousse.
- Chocolate Caramel: Chocolate Cake filled with homemade Caramel buttercream.
- Cookies & Cream: Chocolate cake with crushed Oreo cookies & cream.
- Cookie Dough: Chocolate Cake with eggless cookie dough filling, topped with Swiss buttercream.
- Coconut: White airy cake scented with coconut milk and coconut flavoring, with a light filling of toasted coconut and whipped cream.
- German Chocolate filled with coconut and toasted pecans.
- Italian Wedding Cake (AKA Italian Rum Cake): Cake drizzled with real rum, filled with alternating layers of vanilla and chocolate pastry cream, topped with whipped cream, and garnished with almonds.
- Lemon cake with lemon curd and fresh whipped cream.
- Lemon Coconut: Vanilla Cake with Lemon Coconut Cream Cheese Frosting.
- Lemon Mascarpone: Lemon cake filled with mascarpone filling and topped with cream cheese frosting.
- Marble: White and chocolate cakes swirled together and topped with Swiss buttercream.
- Mudslide: Rich chocolate cake topped with Kahlua buttercream.
- Peanut Butter Cup: Chocolate cake layered with peanut butter filling and chocolate frosting.
- Peanut Butter Cake filled with Strawberry Jam or Grape Jelly (kid favorite).
- Pink Champagne: White Cake, filled with layers of champagne whipped cream, and Bavarian cream. Topped off with pink chocolate shavings.
- Pumpkin Chocolate Chip: Tender pumpkin cake dotted with miniature bittersweet chocolate chips (optional) and topped with Swiss buttercream or real cream cheese frosting.
- Rum Cake (21 and older): Bundt Cake Only (Also avail in non-alcohol).
- S'mores Cake: Graham Cracker crust Chocolate Cake, Chocolate Ganache and Toasted Marshmallow.
- Spice cake with Swiss buttercream or real cream cheese frosting (Nuts optional).
- Southern Red Velvet: Red velvet chocolate cake (made with 100% cocoa powder and buttermilk) layered with Swiss buttercream or Cream cheese frosting.
- Strawberry Shortcake: Yellow (or White) cake layered with fresh strawberries and whipped cream.
- Tiramisu: Yellow cake soaked in Kahlua liqueur and fresh espresso, topped with Kahlua buttercream.
- Tres Leches Cake (only avail in 9x13 at this time): Traditional or Coconut, topped with fresh whipped cream and fresh fruit.