~This document contains our most popular items we can absolutely do more than listed. We generally price products based on -How many people the item needs to feed, the design, if it is icing, fondant, or icing with some fondant components, and the flavors. Depending on what you order is we may even be able to cut you a deal! Don't be afraid to ask for something that we don't normally post!! We have a WIDE range of knowledge when it comes to "outside of the box" sweets! This information is just our most popular items! We can do many different things, and we love to try new things as well! We can also design cakes for you for ANY occasion! Customer satisfaction is a must! So please if there is a flavor or a design other than just the basics let us know what you like and we will help to provide you with EXACTLY what you are looking for!


## FLAVORS:

$\sim \sim$ Red Velvet $\sim$ Chocolate $\sim$ French Vanilla $\sim$ White $\sim$ Yellow $\sim$ Orange $\sim$ Marble ~ Lemon~ Carrot~Mocha Chocolate $\sim$ Pumpkin $\sim$ Confetti~ Tres Leches $\sim$ Strawberry- Carmel~ Spice~ Angel food $\sim$ Pound $\sim$ Coconut $\sim$ Banana $\sim$ Half and Half $\sim$ Cheesecake~

## FILLINGS / ICINGS:

$\sim$ Buttercream $\sim$ Chocolate $\sim$ Chocolate buttercream~Cream Cheese $\sim$ Mint buttercream~ Peanut butter~ Lemon~ Raspberry~Strawberry~ Oreo~Banana~ Cannoli ~ hazelnut $\sim$ Whipped buttercreams $\sim$ Fondant $\sim$ Chocolate mousse $\sim$ Puddings $\sim$ Chocolate Ganache $\sim$ Fruits~
FONDANT AND GUMPASTE:
$\sim$ We do not rely on fondant for our main decorating purposes. We can do fondant work just as easily as icing but we make it the customer's choice. For "basic" items we do most of our decor in icing unless customer prefers, or would like fondant. Taste and decor go hand in hand with us; we assure that our cakes taste just as good as they look! We do not choose decor over taste or vise versa. (Fondant will increase the price of a product)

## CAKES:

(*Price will mainly depend on how many it needs to feed and the design of it; also if completely fondant, icing, or icing and some fondant components.)
~Mini cakes: 3 for $\$ 15$
$\sim$ Heart shaped cakes $\$ 15-\$ 25$
~Double heart cakes \$40-\$60
~Oreo cakes: \$25-\$35
$\sim$ Round cakes, square cakes, Shaped cakes, Sheet cakes, tiered cakes, wedding cakes, smash cakes, rose cakes, double heart cakes : (price varies *)
~Cheese cake w/ strawberries / strawberry glaze $\$ 25$
~Cookie cake \$20-\$40
$\sim$ Oreo cakes \$20-\$40 (depending on size)

## CAKE ROLLS:

$\sim$ Red Velvet cake roll w/ cream cheese: $\$ 15$ $\sim$ Pumpkin cake roll w/ cream cheese: $\$ 15$ $\sim$ Chocolate cake roll w/ buttercream: $\$ 15$ (We can do any flavor cake roll, with any flavor filling/buttercream)
$\sim$ Generally cake rolls are $\$ 15$ each.

## DIPPED ITEMS:

$\sim$ Chocolate dipped pretzel rods: $\$ 6$ a dozen $\sim$ Chocolate dipped fruit: price varies

## CUPCAKES:

$\sim$ Basic cupcakes: $\$ 15$ a dozen
$\sim$ Specialty cupcakes (contains fillings, fondant, detailed design, non-basic flavoring, etc) $\$ 20$ a dozen
$\sim$ Cupcake bouquets (cupcakes with a floral décor in the shape of a bouquet contains 10 cupcakes-) $\$ 15$
~Big top cupcake: \$20
$\sim$ Cupcake arrangements (cupcakes arranged in the shape of something): Price varies
~Mini Cupcakes: $\$ 15$ for two dozen Cupcakes containing alcohol: Price varies
$\sim$ Cuppacakes: Price varies

## COOKIES:

Cookie cakes: prices vary
Simple Cookies w/ butter cream $\$ 10$ for 1 dozen Cookie Flavors: ~Sugar ~
Chocolate Chip ~ Oatmeal $\sim$ Peppermint $\sim$
White chocolate chip $\sim$ Peanut Butter ~
Oatmeal raisin $\sim$ Macadamia white chocolate~M\&M~
PIES/TARTS/OTHER:
$\sim$ Apple pie $\sim$ Cherry pie $\sim$ Lemon pie
$\sim$ Blackberry pie $\sim$ Blueberry pie
$\sim$ Pumpkin pie $\sim$ Chocolate pie $\sim$ Pie prices vary ~Fruit tarts: Generally \$15 each (We can do just about any type of pie!)

