



All cakes are made fresh to order.

Not all cake combinations are available for sculpted/3D cakes.

*I use Swiss Meringue Buttercream (SMBC) or chocolate ganache
(white, milk or bittersweet) for all cakes.*

TUXEDO

Rich chocolate cake filled with dark chocolate ganache and white chocolate SMBC

CHOCOLATE RASPBERRY

Dark chocolate cake filled with raspberry SMBC and a layer of fresh raspberries

TURTLE

Dark chocolate cake filled with salted caramel SMBC, toasted pecans, salted caramel drizzle and dark chocolate ganache

CHOCOLATE STOUT

Dark chocolate cake with Guinness Stout, filled with Bailey's Irish Cream SMBC

MARBLE CAKE

Swirled chocolate and vanilla cake, filled with either dark chocolate ganache or vanilla SMBC

CHOCOLATE, VANILLA AND RASPBERRY MARBLE

Similar to regular marble cake, with Chambord and Espresso added. Perfect with our raspberry sour cream ganache and fresh raspberries.

TIRA MI SU

Vanilla sponge cake soaked with espresso amaretto syrup, filled with marsala mascarpone cream and shaved chocolate

RED VELVET

Southern red velvet cake filled with dark chocolate ganache, vanilla mascarpone cream and fresh raspberries

ALMOND

Buttery, toasted almond cake filled with dark chocolate ganache, vanilla SMBC and fresh raspberries

WEDDING ALMOND

Traditional white wedding cake flavored with vanilla bean and almond, filled with vanilla bean SMBC and raspberry compote

HAZELNUT ESPRESSO

Toasted hazelnut cake filled with Frangelico dark chocolate ganache and espresso SMBC

CONFETTI

White vanilla cake with brightly colored sprinkles filled with vanilla bean SMBC

LEMON

Light lemon cake filled with lemon cream and lemon SMBC

LEMON POPPYSEED

Lemon poppyseed cake, white chocolate cream, strawberry compote, lemon SMBC

LEMON ROYALE

Lemon butter cake flavored with elderflower cordial, filled with lemon curd and elderflower SMBC

KEY LIME

Butter cake with fresh lime, filled with condensed milk buttercream and toasted graham crumble

MIMOSA

Light orange butter cake filled with orange curd and champagne SMBC

WHITE CHOCOLATE

Rich, buttery white chocolate cake filled with white chocolate SMBC

RASPBERRY PINOT NOIR

Pink raspberry cake flavored with Pinot Noir, filled with vanilla bean SMBC and fresh raspberries

STRAWBERRY

Strawberry cake filled with vanilla SMBC

PISTACHIO STRAWBERRY ROSE

Rich pistachio cardamom cake filled white chocolate rose SMBC, pistachios and roasted strawberries

PROSECCO AND STRAWBERRIES

Pink Prosecco cake filled with strawberry SMBC

S'MORES

Graham cake, honey syrup, milk chocolate ganache, toasted marshmallow SMBC

CREME BRULEE

Vanilla bean cake filled with French custard buttercream and crushed caramel bits

MATCHA

Fluffy green tea cake filled with either black sesame or raspberry SMBC

TROPICAL COCONUT

Coconut cake made with coconut milk, filled with passion fruit mousse and cream of coconut SMBC

COCO-JOY

Coconut cake filled with cream of coconut SMBC, chocolate ganache, toasted almonds and coconut flakes

SOUTHERN ITALIAN CREAM

Buttermilk cake with toasted pecans and coconut, filled with mascarpone SMBC

CARROT

Spiced carrot cake with coconut and toasted walnuts or pecans, filled with cream cheese SMBC

CAPPUCCINO

Espresso cake layered with espresso vanilla bean SMBC

SOUTHERN PECAN

Rich, toasted Georgia pecan cake filled with dark chocolate ganache and praline whiskey SMBC

BROWN BUTTER

Rich yellow cake made with browned butter and vanilla bean, filled with toasted sugar SMBC

MOCHA SPICE

Spice cake with espresso and cocoa, filled with brown sugar SMBC

SOUTHERN SWEET POTATO

Spiced Sweet potato cake, brown sugar pecans, toasted marshmallow SMBC

LONDON FOG

Vanilla butter cake infused with Earl Grey tea and lavender, filled with vanilla SMBC

PEPPERMINT

Dark chocolate cake filled with peppermint white chocolate SMBC

CHAI

Chai tea cake filled with honey SMBC

CARAMEL APPLE SPICE

Spiced apple cake with apple cider caramel and brown sugar SMBC

**Gluten free options are available. We, however, are NOT a gluten free facility.

***We do not offer whipped cream as a filling or frosting.