



All our cakes are made fresh, from scratch, with only the finest ingredients.

Below is a list of our most popular flavors. We are happy to work with you to create your favorite cake, so if you have a special request, please ask.

*** 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.

White Wedding Almond

Moist white cake flavored with almond and vanilla. Filled with vanilla bean SMBC and raspberry compote

Toasted Almond

Buttery toasted almond cake filled with dark chocolate ganache, vanilla bean SMBC and raspberry compote

Red Velvet

Southern red velvet cake layered with dark chocolate ganache, mascarpone mousse and fresh raspberries (market price)

Tuxedo

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

Marble

Chocolate and Vanilla cake swirled together and filled with vanilla bean or chocolate SMBC

Chocolate Caramel

Moist dark chocolate cake filled with Mascarpone Caramel Cream

Lemon Elderflower

Buttery lemon cake filled with smooth lemon curd, vanilla bean SMBC and elderflower syrup

Champagne and Strawberries

Light champagne cake soaked with champagne syrup, filled with strawberry buttercream and strawberry champagne compote

Carrot

Spiced cake with carrots, coconut and walnuts filled with cream cheese SMBC

Mimosa

Light orange butter cake soaked with mimosa syrup, filled with champagne SMBC

Browned Butter

Fragrant browned butter and vanilla bean cake, filled with toasted sugar SMBC

Mocha Spice

Espresso and cocoa added to a moist spice cake, filled with 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.