



..... *Divine Edible Art*

Signature Cakes

Our Signature Cakes set us apart. We creatively revive the classics and create new flavor profiles. You will find that one bite is never enough!



6" cake - serves 6-8 \$25.00 - \$28.00
8" cake - serves 10-12 \$32.00 - \$37.00
10" cake - serves 14-16 \$40.00 - \$45.00

Sour Cream Berry Coffee Cake

Seasonal berries swirled into a sweet sour cream cake, topped with spiced streusel and powdered sugar

Louisiana Bundt Cake

Rich buttery pound cake, dredged in dark chocolate ganache

Birthday Cake

Vanilla or chocolate layer cake with your choice of vanilla or Swiss chocolate buttercream

Sweet Potato

Layers of sweet potato cake soaked with cinnamon syrup and finished with Cream Cheese buttercream

Red Velvet

Rich red cocoa cake with Cream Cheese buttercream

Brown Butter Baby

Cream Cheese pound cake with salted caramel and rich brown butter icing

Naked Chocolate

Towering layers of Devil's Food cake and chocolate ganache

Raspberry Cocoa

Raspberry pound cake with preserves, finished with a brilliant dark chocolate ganache

Pumpkin Pound *seasonal*

Spiced pumpkin pound cake with Cream Cheese buttercream

Gingerbread Cake *seasonal*

Moist Gingerbread with Cream Cheese buttercream

Coco Lopez

Fluffy layers of coconut cake and whipped coconut icing

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Signature Cakes

continued



Opera Cake	A French classic! Thin layers of almond joconde that are soaked in coffee syrup and layered with mocha buttercream and chocolate ganache
The Queen Bee	Almond pound cake with vanilla bean honey mascarpone and cocoa mirror
Canolli Cake	Chocolate chip pound cake, ricotta canolli cream filling, vanilla buttercream icing and crushed canolli shells
Chocolate Peanut Butter Cake	Devil's Food cake layered with peanut butter mousse, enrobed in dark chocolate ganache
Carrot Cake	Spiced cake with carrots, pineapple, pecans, coconut and, of course, cream cheese buttercream
Banana Praline	Milk chocolate hazelnut mousse between thin layers of moist banana cake finished with cream cheese buttercream
Flourless Chocolate	Dense cake that is tons of chocolate to the square inch
Philadelphia Cheesecake	Vanilla bean, lemon or chocolate cheesecake atop a sweet, buttery graham crust
Turtle Cheesecake	Creamy vanilla bean cheesecake topped with dark chocolate ganache, toasted pecans and decadent caramel
Pistachio Strawberry Cheesecake	Rich pistachio cheesecake topped with fresh strawberries
Berries and Cream Cake	Vanilla sponge, mousseline, crème chantilly and fresh berries
June Cake	Pistachio sponge, blackberry jam, vanilla bean mousseline and fresh berries
German Chocolate	Chocolate sponge with a caramel coconut pecan frosting

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