



..... *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*

*8" cake - serves 10-12*

*10" cake - serves 14-16*

*Please Contact Us for Wholesale Pricing*

### 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

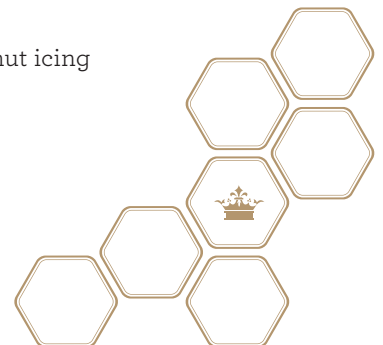
### Gingerbread Cake *seasonal*

Moist Gingerbread with Cream Cheese buttercream

### Coco Lopez

Fluffy layers of coconut cake and whipped coconut icing

*page 1 of 2*





..... *Divine Edible Art* .....

## *Signature Cakes*

*continued*



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

*page 2 of 2*

