



Wedding or Specialty Cake Flavors

Popular Combinations

Traditional Vanilla Pound Cake layered with Vanilla Buttercream with Vanilla Buttercream Icing

White Vanilla Sponge Cake layered with Whipped White Chocolate Ganache, Fresh Strawberries with White Chocolate Buttercream Icing

Lemon Raspberry Swirl Pound Cake layered with a combination of Buttercream, Lemon Curd, and Fresh Raspberries with Lemon Buttercream Icing

Almond Pound Cake layered with a Peach Schnapps Flavored Mouseline Cream, Marinated Peaches with an Almond Buttercream Icing

Almond Pound Cake layered with Amaretto Flavored Mouseline Cream, Marinated Dark Cherries with Almond Buttercream Icing

Coconut Cake layered with a combination of Coconut Buttercream Key Lime Curd, and Fresh Strawberries with a Coconut Buttercream Icing

Coconut Cake layered with a combination of Rum Buttercream and Pineapple Curd with a Rum Buttercream Icing

Carrot Cake layered with a Grand Marnier Cream Cheese Filling and Vanilla Buttercream Icing

Apple Spice Cake layered with a Cinnamon Rum Cream Cheese Filling and Rum Buttercream Icing

Banana Rum Cake layered with Rum Caramel Cream Cheese Filling and Rum Buttercream Icing

Tiramisu: *White Vanilla Pound Cake Soaked in Coffee Syrup layered with Rum Mouseline Cream and Rum Buttercream Icing*

Dark Chocolate Cake with Amaretto, layered with Whipped Dark Chocolate Ganache and an Almond Buttercream Icing

Dark Chocolate Cake with Chambord, layered with a combination of Whipped Dark Chocolate Ganache, Fresh Raspberries, and Raspberry Preserves, and a Raspberry Buttercream Icing

Dark Chocolate Cake layered with Coffee Flavored Whipped White Chocolate Ganache and a Coffee Buttercream Icing (this cake is a naturally tinted coffee color)

Dark Chocolate Cake with Grand Marnier, layered with a Whipped Dark Chocolate Ganache and Fresh Strawberries and a Grand Marnier Buttercream Icing