



Specialty Cakes

Strawberry Cream Torte:

White cake layered with fresh strawberries and chantilly cream. Finished with vanilla buttercream, toasted almonds up the sides decorated with fresh strawberries.

Strawberry Cream Torte – CHOCOLATE variety:

Chocolate cake layered with fresh strawberries and chantilly cream. Traditional finish is chocolate buttercream and dark chocolate curls. Decorated with fresh strawberries.

English Trifle Torte:

White cake layered with strawberries, kiwi, mandarin oranges and chantilly cream. The finish is vanilla buttercream with toasted almonds.

Chocolate Mousse Torte:

Chocolate cake layers with chocolate mousse. Finished with chocolate buttercream and chocolate curls.

Black Forest Torte:

Chocolate cake layered with Kirshwasser-soaked cherries and whipped cream. Finished with vanilla buttercream and dark chocolate curls up the sides. Topped with maraschino cherries.



Specialty Cakes

German Chocolate Torte:

Chocolate cake layered with a traditional German chocolate filling (coconut & pecans) and finished with chocolate buttercream, toasted coconut up the sides of the cake.

Peanut Butter Crunch Torte:(Available in 6" & 10" only orders 48 hr. in advance.)

A bottom crust consisting of milk chocolate, peanut butter and cake bits topped with a rich chocolate mousse.

Tiramisu Torte:

White cake layered with Tiramisu mousse (marscapone). Finished with coffee buttercream and dark chocolate curls; each portion has a chocolate coffee bean for décor.

Carrot Cake:

Moist cake with carrots, raisins, walnuts and spices layered with a cream cheese buttercream. Finished with toasted coconut on the sides.

Can be ordered as a cupcake as well

Lemon Mousse Torte:

Vanilla cake layers layered with a light, lemon mousse, iced in buttercream and fresh coconut goes up the sides of the cake.