

Mark it with a B!

CAKE

2-layer cakes

Available in round and square sizes ranging from 6" to 12" and sheet cakes sizes 7x11" and 14x22".

Beginning at \$15.00

Tiered Cakes

Tiered cakes are priced per serving and are available in round or square sizes.

Buttercream filling, frosting, decorations.....\$2.00 per serving

Fondant covered.....\$2.50 per serving

3-D/Carved Cakes

Price varies by design.

Starting at \$50.00

CUPCAKES

Cupcakes can be made in any flavor combination and can also be filled for an extra charge.

Mini

\$8.00 per dozen

Minimum order of 1 dozen.

Regular

\$1.50 per cupcake—buttercream only

\$2.00 per cupcake—fondant/royal icing/chocolate/gumpaste decorations

Minimum order of 1 dozen

Jumbo (approximately 2 times larger than a regular cupcake)

\$5.00 per cupcake

Chocolate Shells....\$1.00 each

Giant (serves 10-14)

\$20.00 and up depending on decoration

Chocolate shells.....\$6.00 each

CAKE BALLS (APPROX. 1 OZ EACH)

Cake balls are cake and frosting rolled into a ball and dipped in chocolate coating. Any combination of cake and icing flavors can be used and can be dipped in either chocolate or white chocolate candy coating.

\$5.00 per dozen

Minimum order of 2 dozen

COOKIES

Sugar cookies iced and decorated with royal icing. These cookies can also be covered in fondant.

Cookies start at **\$12** per dozen and go up depending on design.

Minimum order of 1 dozen.

DECORATIONS/EXTRAS

These decorations are a beautiful way to add interest to your cake. These items are available at an extra charge.

Fondant

Flowers, figures, accents, etc.

Gumpaste

Flowers, figures, bows, etc.

Chocolate

Molded candies, designs, dipped fruit, shavings, curls, etc.

\$5.00 and up depending on quantity, difficulty, and design.

Fresh Flowers

Ribbon

Setup/Delivery Fee

\$10.00 and up based on location of delivery.

Fondant

Fondant creates a beautifully smooth and clean surface on a cake or cupcakes and can be decorated in the same way as a buttercream iced cake. My fondant is all handmade from a combination of marshmallows and sugar. Fondant can be used to completely cover a cake or can be used to add decoration to cakes, cupcakes, and cookies.

Gumpaste

Gumpaste is a dough used to make decorations that will set up and dry. It is edible, but does not taste good and is extremely hard.

Royal Icing

Royal icing decorations dry hard and will soften when placed on icing. These decorations can be eaten like candy and can be placed on top of cake, cupcakes, or used to ice cookies.

Chocolate

Chocolate decorations include curls, bows, molded candies, and freehanded designs. Chocolate can also be used to create a shell for the jumbo and giant cupcake.