



Cake Elements

Flavor Descriptions

Sponges

Yellow American

Our most popular sponge. A dense yellow cake with just a hint of vanilla flavoring. Perfect with all fillings, fresh fruit and icings.

Chocolate Sponge

Lightly textured sponge with a mild chocolate flavor. We can enhance the sponge's flavor by soaking with flavored syrups, such as Hazelnut, Grand Marnier or Vanilla.

Devil's Food (a.k.a. Dolly's Sin)

Full flavored, dense, dark chocolate cake. Perfect for children of all ages.

Carrot Sponge

Dense, rich cake of shredded carrots, crushed pineapple and spices.

Pound Cake

Rich buttery flavored cake with a dense, moist texture.

Marble Pound Cake

Our buttery pound cake swirled with ribbons of chocolate.

Icings

Buttercream

Our most popular icing. Light and creamy with just the right amount of sweetness to complement all our delicious sponges. Made with softened butter, sugar and eggs. Can be enhanced with flavored syrups, liqueurs and chocolate.

Cream Cheese

A rich and creamy mixture of cream cheese, confectioner's sugar and cream. This is an excellent complement to the Carrot or Chocolate sponges. Orange zest may be added to perk up the flavor. *Not appropriate for wedding cakes.*

Ganache

A rich chocolate icing made from imported semi-sweet chocolate and heavy cream. May be poured for a smooth flat finish or whipped for a light silky icing. *Not appropriate for wedding cakes.*

Whipped Cream

Heavy cream and confectioner's sugar whipped to a light, frothy icing. Food coloring and a variety of flavors may be added. *Not appropriate for wedding cakes.*

White Chocolate Mousse

Light in texture and mild in flavor. *Not appropriate for wedding cakes.*

Chocolate Mousse

Made from dark chocolate and cream, then whipped to a light, silky texture. *Not appropriate for wedding cakes.*

Rolled Marzipan

A sweet mixture of almond paste, sugar and unbeaten egg whites. It can be tinted with food coloring to create a variety of colors.

Rolled Fondant

A simple mixture of sugar, water and cream of tartar cooked to the soft-ball stage, then cooled and kneaded until pliable. Rolled Fondant gives the appearance of smooth satin. Perfect for wedding cakes. Food colorings and a variety of flavorings can be added.

Fillings

Buttercream

Our most popular icing. Light and creamy with just the right amount of sweetness to complement all our delicious sponges. Made with softened butter, sugar and eggs. Can be enhanced with flavored syrups, liqueurs and chocolate.

Cream Cheese

A rich and creamy mixture of cream cheese, confectioner's sugar and cream. This is an excellent complement to the Carrot or Chocolate sponges. Orange zest may be added to perk up the flavor.

Ganache

A rich chocolate icing made from imported semi-sweet chocolate and heavy cream. May be poured for a smooth flat finish or whipped for a light silky icing.

Whipped Cream

Heavy cream and confectioner's sugar whipped to a light, frothy icing. Food coloring, flavorings, a layer of jam or fresh fruit may be added.

White Chocolate Mousse

Light in texture and mild in flavor.

Chocolate Mousse

Made from dark chocolate and cream, then whipped to a light, silky texture.

Milk Chocolate Mousse

Smooth, creamy, and sweet.

Fruit Mousses

Choose from Mango, Orange, Strawberry, Raspberry, Pear and Coconut. All made with natural fruit extracts.

Mousseline

Light and silky texture made by combining pastry cream with mousse.

Fruit Jams

Choose from Raspberry, Apricot and Strawberry.

Fresh Fruit

Choose one or an assortment of fruit. We recommend adding the fruit to whipped cream, but it can also go well with buttercream, mousse or pastry cream.

Curds

Custard-like filling in citrus flavors.

Pastry Cream

A thick, flour-based egg custard, enhanced with pure vanilla extract.

Snow Puff Coconut

Creamy buttercream and bits of coconut.

Dolly's Sin Fudge

Very rich, chocolate-y flavor.

Enhancements

These syrups can be added to icings and fillings and/or used as a soak for sponges.

Vanilla

Grand Marnier

orange flavored

Framboise

raspberry flavored

Kirsch

cherry brandy

Amaretto

almond flavored

Rum

flavor

Mocha

Hazelnut

Chocolate