

## Cake Tastings Saturdays Only

1pm – 3:30 OR 4pm-6:30

**This page has been revised as of August 2015**

**OPERATING HOURS:** Tuesday – Friday 9am – 5pm. Saturday 1-5pm,  
CLOSED SUNDAY AND MONDAY.

Please be on time for your appointment. Since the “Cottage Food Law” was passed March 2012, We are now a “Home based business” so all tastings will be conducted in my home. Other times/Day in the summer are occasionally available and we will try to accommodate you. Please schedule your tasting several weeks or even months ahead of time. This is the best way to ensure the date you want. **There is a \$40 fee for the tasting which includes 12 Large cupcakes consisting of 4 cake flavors and 4 Frosting flavors of your choosing. Add MMF (marshmallow fondant) to your tasting for an additional \$3.00.** Fee is due (by credit card) upon scheduling an appointment. **Servings will be generous so we encourage you to bring up to 4 people maximum, additional guests are \$6.00 per person.** Coffee or cold drinks are served with our compliments during your tasting. **Contact:** 719 510- 2729 to schedule.

**Catering Orders and Payments:** We prefer at least **two months** notice for any wedding orders and a minimum of **3 weeks for specialty cakes**. We accept cash or credit card (no personal checks). A 50% deposit is due one month prior to your event to secure your date, Final payment is due two weeks prior to event, there is a **\$50 fee deduction from your deposit** if you cancel 2 weeks prior.

**Delivery and Cost:** Daily delivery cost is \$20.00 in addition to after hours delivery. Any order over \$100 is free during normal business hours. Free delivery to U.S.A.F. and Peterson A.F.B on Orders \$25 and up.

## Cupcakes

**Minimum order 2 dozen**

S=Standard L=Large

**Cupcakes: Buttercream - \$2.50ea (s) \$3.50 (L)**

**Fondant - \$3.50ea (S) \$4.50 (L)**

## Cake pops

**\$2.50ea (S) \$3.00 (L)**

## Cake Truffles

**Classic Décor' & Custom Drizzle Select up to two colors, two flavors**

1-2 Dozen: \$27.00ea

3-4 Dozen: \$25.00ea

5-6 Dozen: \$23.00ea

7-8 Dozen: \$21.00ea

9 Dozen and Up: \$20.00ea

Classic=sprinkled with cake

Custom Drizzle= Color of your choice

## 8oz Cupcakes in a Jar

Each jar contains 2 jumbo, moist cakes layered with the flavor/filling of your choice and topped with our most popular marshmallow buttercream frosting. Shelf life about 3 days.

**6pk/\$40.00**

**4pk/\$22.00**

**2pk/\$13.00**

## Cakes

There is a \$35 additional charge for simple fondant décor', \$45 and up for more detailed, time consuming fondant décor and sculpting.

### Double (4) Layers(Add \$10 for Square Cakes 10% for fresh fruit)

Additional cost for specialty toppers, fresh fruit and design

6" Round (serve 12) \$25.00  
8" Round (serves 20) \$35.00  
9" Round (serves 25) \$40.00  
10" Round (serves 30) \$50.50  
12 "Round (serves 40) \$70.00  
14" Round (serves 80) \$85.00

### Single Layers (Add \$10 for Square Cake 10% for Fresh Fruit)

6" Round (serves 8) \$14.75  
8" Round (serves 12) \$20.00  
9" Round (serves 15) \$23.50  
10" Round (serves 20) \$29.75  
12" Round (serves 25) \$42.50  
14" Round (serves 50) \$53.00

**Basic sheet cakes covered with Buttercream and up to 3 layers of filling depending on size:**

Standard ¼ Sheet Cake 8x12 (serves 20) \$31.50

Double Sheet Cake 15x11 (serves 45) \$57.75

½ Sheet Cake 12x16 (serves 40) \$60.00

Full Sheet Cake 16x24 (serves 90) \$99.50

**CAKE FLAVORS/FROSTINGS/ FILLINGS**

**We have two GF options that are NOT dairy free**

Butter Pound Cake & Carrot Cake

(Add 25%)

**(Not a good choice for those GF sensitive or allergic as we bake all of our cake in the same pans.)**

**Cake Flavors:**

White, Yellow, Chocolate, Chocolate Mocha, Confetti, Lemon, Coconut,

**Frostings:**

Vanilla, Chocolate, Marshmallow, Lemon, Coconut, Peanut Butter, Oreo Cookie.

**Specialty Cake Flavors, Fillings and Fondant Additional Charges**

German Chocolate, Red Velvet, Carrot Cake, Marble, Lemon Poppy seed, Butter Pound Cake.

(Add 20%)

**Filling Choices**

Chocolate Ganache, Strawberries, Raspberry, Blueberry, Lemon Curd, Apricot, Andies Cool Mint

(Add 10%)

**Liquor** (Add 10%)

Grand Marnier, Amaretto, Limón cello, Champagne, Raspberry Chambord, Coffee Liqueur, Kentucky Bourbon

Rolled Fondant (Add 50%)

