



What makes our cakes different? We make everything from scratch, right here in the bake shop, with fresh ingredients and an Artisanal touch. Our buttercream is not too sweet, creamy, and well balanced. We carefully select each ingredient, and never compromise on flavor. -Meredith & The Crew

WANT TO SEE WHAT A SLICE OF OUR CAKE LOOKS LIKE: SCROLL TO PAGE TWO!

All cakes measure 5 – 5 1/2” in height, our portions are generous and if the dimension does not sound large, our extra servings come in the additional height.

Classic Flavors are included in our pricing.....

Gourmet Flavors are a little bit more, but worth the splurge!

Gourmet Filling Flavors

An additional +\$.55/serving

Coconut Mounds	Just like the center of a mounds candy bar!
Cream Cheese Buttercream	Classic cream cheese filling with a touch of vanilla bean
Crisp Pearls	Vanilla Buttercream w/chocolate covered pailleté feuilletine, cereal pearls folded in
Raspberry Preserves	A 70% fruit preserve, classic & not too sweet
Lemon Curd	Sweet, yet tart smooth lemon filling
Strawberry Preserves	A 70% fruit preserve, classic & not too sweet
Hazelnut Nutella Filling	Hazelnut praline paste whipped into a buttercream with a hint of cocoa
Strawberry Buttercream	Smooth, light and mousse-like
Raspberry Buttercream	Smooth, light and mousse-like
Birthday Cake	Birthday cake batter buttercream with sprinkles!
Caramel Dulce de Leche	Classic smooth and creamy caramel buttercream with a hint of sea salt
Almond Crunch	Toasted sliced almonds folded into an almond buttercream
Oreos and Cream	Crushed Oreos folded into Vanilla Buttercream
Peanut Butter Buttercream	Just like the center of a Reese's Cup: sweet and salt creamy peanut butter buttercream
Irish Cream	In the style of Bailey's- smooth buttercream with Irish Cream whipped in!
Espresso Buttercream	Dark roast ristretto espresso laced buttercream
Fresh Berries	Raspberries or Sliced Strawberries, seasonally priced, add'l charges apply. Market Price
Mint Chip	Mint Buttercream, Dark Chocolate Bits

Gourmet Filling +\$.50/serving

Gourmet Cake Flavor +\$.50/serving

Fresh Berries (market price) +\$.68-\$.97/serving

Classic Cake & Filling Flavors:

Choose One Cake Flavor + One Filling + One Frosting Per Tier

Choose (1) One: Classic Cake Flavors:

- Ultimate Vanilla
- Southern-Style Red Velvet
- Layers of Chocolate & Vanilla (2 layers of chocolate cake, 2 layers of vanilla cake)
- Devilish Chocolate

Choose (1) One: Classic Filling:

- Vanilla Buttercream
- Chocolate Ganache Buttercream

Choose (1) One: Classic Frosting:

- Vanilla Buttercream (*off-white in color*)
- Chocolate Ganache Buttercream (*medium, chocolate brown color*)

Gourmet Cake Flavors (Choose (1) One)

Gourmet Cake Flavor +\$.55/serving

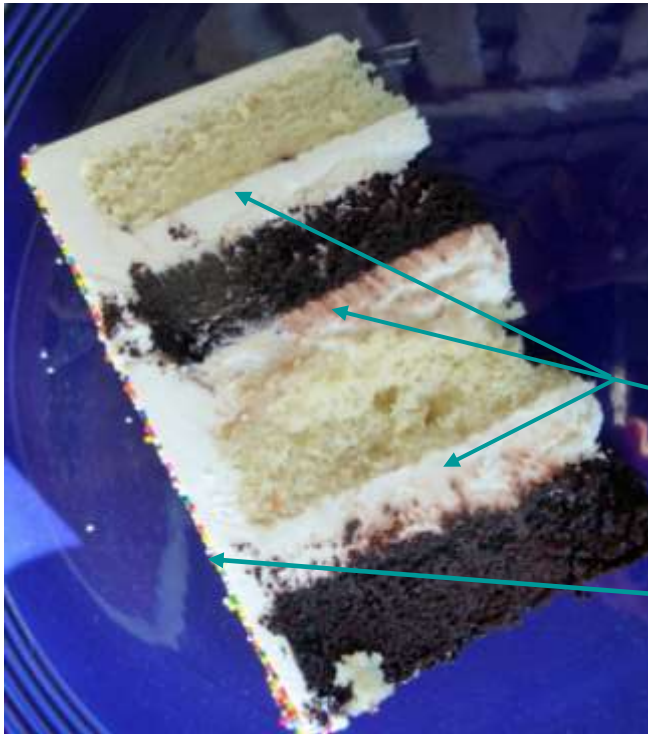
Lemon Cake	light and summery, notes of lemon zest
Citrus Poppy	Dutch poppy seeds stud an orange and lemon cake
Almond	a French classic, with almond praline veins
Guinness Chocolate Stout	our decadent devilish chocolate cake with notes of Stout
Coconut	Coconut puree & coconut shavings in vanilla cake
Banana	light and fun, with smashed banana
Champagne	champagne sparkles this cake before it baked
Pumpkin Cake <small>(seasonal)</small>	with ginger, cinnamon and pumpkin puree
Spice Cake	with cinnamon, ginger, clove and a hint of apple
Carrot Cake	carrots, pineapple, and coconut in a spice cake

Anatomy of Artisan Bake Shop's Cakes

All of our Cakes are a European Torte Style:

Each Cake (or tier) features Four Layers of Cake and Three Layers of Filling

Pictured, below, is a slice of one of our cakes:



Shown at left:

Cake Flavor: Alternating Layers of Chocolate and Vanilla Cake- which features two (2) layers of vanilla cake and two (2) layers of chocolate cake (Classic Cake Flavor)- all cakes have four layers of cake inside (each tier of the tiered cake is composed this way as well)

Filling: Vanilla Buttercream
(layers inside the cake, the filling holds the four layers of cake together)
Filling: does not show on the outside of the cake

Frosting: Vanilla Buttercream
(exterior covering on the outside of the cake)

Per Tier or Per Cake:

Cake Flavor: Choose One (1) Cake Flavor

Filling: Choose One (1) Filling Flavor

Frosting: Choose One (1) Frosting

Scroll Down For Our Favorite Flavor Combinations



Our Favorite Gourmet Combinations			Our Favorite Gourmet Combinations		
Cake Flavor (choose one (1))	Filling	Exterior Frosting Presentation (choose one (1))		Filling	Exterior Frosting Presentation (choose one (1))
Chocolate Cake	Coconut Mounds	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	Chocolate Cake	<i>Strawberry Preserves</i>	Vanilla Buttercream (white in color)
Vanilla Cake			Vanilla Cake		
Alternating Layers of Chocolate & Vanilla Cake			Alternating Layers of Chocolate & Vanilla Cake		
Red Velvet Cake OR Seasonally: Pumpkin			Red Velvet Cake OR Seasonally: Pumpkin		
<i>Carrot Cake</i>	<i>Cream Cheese Buttercream</i>	Vanilla Buttercream (white in color)	<i>Vanilla Cake</i>	<i>Hazelnut Nutella Filling</i>	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)
<i>Red Velvet Cake</i>			<i>Chocolate Cake</i>		
<i>Carrot Cake</i>			<i>Alternating Layers of Chocolate and Vanilla Cake</i>		
<i>Citrus Poppy Cake</i>					
<i>Spice Cake</i>					
Chocolate Cake	Chocolate Crisp Pearls	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	Lemon Cake	<i>Strawberry Buttercream</i>	Vanilla Buttercream (white in color)
Vanilla Cake			Vanilla Cake		
Alt. Layers of Chocolate & Vanilla Cake			Citrus Poppy Cake		
Chocolate Guinness Stout Cake			Almond		
Chocolate Cake			Champagne Cake		
			Banana Cake		
<i>Vanilla Cake</i>	<i>Raspberry Preserves</i>	Vanilla Buttercream (white in color)	Lemon Cake	<i>Raspberry Buttercream</i>	Vanilla Buttercream (white in color)
<i>Champagne Cake</i>			Vanilla Cake		
<i>Chocolate Cake</i>			Citrus Poppy Cake		
<i>Alternating Layers of Chocolate and Vanilla Cake</i>			Champagne Cake		
<i>Coconut Cake</i>			Coconut Cake		
<i>Lemon Cake</i>					
Lemon Cake	<i>Lemon Curd</i>	Vanilla Buttercream (white in color)	<i>Vanilla Cake</i>	<i>Birthday Cake</i>	Vanilla Buttercream (white in color)
Vanilla Cake			<i>Chocolate Cake</i>		
Citrus Poppy Cake			<i>Alternating Layers of Chocolate and Vanilla Cake</i>		
Coconut Cake			<i>Red Velvet Cake</i>		
Chocolate Cake					
<i>Alt. Layers Chocolate and Vanilla Cake</i>	<i>Caramel Dulce de Leche Buttercream</i>	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	Vanilla Cake	<i>Almond Crunch Buttercream</i>	Vanilla Buttercream (white in color)
<i>Carrot Cake</i>			Red Velvet		
<i>Red Velvet Cake</i>			Spice Cake or Carrot		
<i>Vanilla Cake</i>			Alt. Layers of Chocolate and Vanilla		
			Chocolate Cake		

Our Favorite Gourmet Combinations			Our Favorite Gourmet Combinations			
Cake Flavor (choose one (1))	Filling	Exterior Frosting Presentation (choose one (1))	Cake Flavor (choose one (1))	Filling	Exterior Frosting Presentation (choose one (1))	
<i>Chocolate Cake</i>	<i>Oreos and Cream</i>	Vanilla Buttercream (white in color)	<i>Chocolate Cake</i>	<i>Peanut Butter Buttercream</i>	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	
<i>Alt. Layers Chocolate and Vanilla Cake</i>			<i>Alt. Layers Chocolate and Vanilla Cake</i>			
<i>Vanilla Cake</i>			<i>Vanilla Cake</i>			
<i>Almond Cake</i>	<i>Irish Cream</i>	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	<i>Chocolate Cake</i>	<i>Espresso Buttercream</i>	Vanilla Buttercream (white in color) OR Dark Chocolate Ganache Buttercream (dark chocolate brown in color)	
<i>Chocolate Cake</i>			<i>Alt. Layers Chocolate and Vanilla Cake</i>			
<i>Alt. Layers Chocolate and Vanilla Cake</i>			<i>Vanilla Cake</i>			
<i>Vanilla Cake</i>			<i>Vanilla Cake</i>			
<i>Guinness Chocolate Stout Cake</i>			<i>Champagne Cake</i>	<i>Fresh Sliced Strawberries</i>		Vanilla Buttercream (white in color)
<i>Almond Cake</i>			<i>Citrus Poppy Cake</i>			
			<i>Lemon Cake</i>			
	<i>Almond Cake</i>					
<i>Vanilla Cake</i>	<i>Fresh Raspberries</i>	Vanilla Buttercream (white in color)	<i>Vanilla Cake</i>	<i>Fresh Blueberries</i>	Vanilla Buttercream (white in color)	
<i>Champagne Cake</i>			<i>Champagne Cake</i>			
<i>Chocolate Cake</i>			<i>Lemon Cake</i>			
<i>Alternating Layers of Chocolate and Vanilla Cake</i>			<i>Citrus Poppy Cake</i>			
<i>Coconut Cake</i>			<i>Banana Cake</i>			
<i>Citrus Poppy Cake</i>						
<i>Almond Cake</i>						
Staff Favorite Gourmet Combinations			Staff Favorite Gourmet Combinations			
<i>Vanilla Cake</i>	<i>2 Layers of Raspberry Preserves and 1 layer of Lemon Curd</i>	Vanilla Buttercream (white in color)	<i>Vanilla Cake</i>	<i>2 layers of Oreo Buttercream and 1 layer of Choc. Ganache Buttercream</i>	Vanilla Buttercream (white in color)	
<i>Champagne Cake</i>			<i>Chocolate Cake</i>			
<i>Lemon Cake</i>			<i>Chocolate Cake</i>	<i>2 Layers of Hazelnut Buttercream and 1 layer of Chocolate Ganache Buttercream</i>	Vanilla Buttercream (white in color)	
<i>Coconut Cake</i>			<i>Vanilla Cake</i>			
<i>Citrus Poppy Cake</i>	<i>2 Layers of Raspberry Preserves and 1 layer of Chocolate Ganache Buttercream</i>	Vanilla Buttercream (white in color)	<i>Alt. Layers of Chocolate & Vanilla Cake</i>	<i>2 layers of raspberry preserve and 1 layer of cream cheese buttercream</i>	Vanilla Buttercream (white in color)	
<i>Vanilla Cake</i>			<i>Vanilla Cake</i>			
<i>Chocolate Cake</i>			<i>Chocolate Cake</i>			
			<i>Vanilla Cake</i>			
	<i>Chocolate Cake</i>		<i>2 layers of caramel buttercream and 1 layer of crisp pearls</i>	Vanilla Buttercream (white in color)		
<i>Vanilla Cake</i>	<i>2 Layers of Raspberry Preserves and 1 layer of Coconut Mounds</i>	Vanilla Buttercream (white in color)	<i>Alt. Layers of Chocolate & Vanilla Cake</i>			
<i>Vanilla Cake</i>	<i>2 Layers of Peanut Butter Buttercream & 1 layer of Choco. Ganache Buttercream</i>	Vanilla Buttercream (white in color)	<i>Citrus Poppy Cake</i>	<i>2 Layers of Strawberry Preserves and 1 layer of Lemon Curd</i>	Vanilla Buttercream (white in color)	
<i>Chocolate</i>						