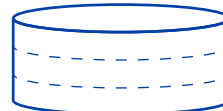


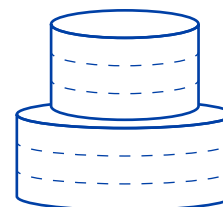
Pricing

*Please note the difference between layers and tiers. Layers are the individual sheets of cake, with frostings or fillings between each layer. As of January 2022, our cakes will typically contain 3 layers but are a single tier. A tier of cake is an assembly of layers of one diameter/size and usually frosted on the outside as one unit. These units can then be stacked by size (think of a wedding cake, with the largest section or tier at the bottom and precedingly smaller sections or tiers working like steps up towards the top.)

3 Layer Cake



2 Tier Cake



Single Tier

	6"	8"	9"	10"	12"
Naked	\$50	\$65	\$75	\$95	\$140
Basic*	\$55	\$70	\$80	\$100	\$150
Basic with Sprinkles	Add \$5	Add \$5	Add \$5	Add \$5	Add \$5-\$10
Drip Cake or Basic with Ganache	Add \$8	Add \$8	Add \$8	Add \$8	Add \$8
Cake with Intricate Piping (ex. bead borders, basketweave, etc.)	Add \$10 or more	Add \$10 or more	Add \$10 or more	Add \$10 or more	Add \$10 or more
Basic with Flowers	Add \$10-\$15	Add \$10-\$15	Add \$10-\$15	Add \$10-\$15	Add \$10-\$15
Animal Cake	\$70	\$85	\$95		
Unicorn Cake	\$80	\$95	\$105		
Food Imitation Cakes (ex. a cake that looks like a burger)	\$80	\$95	\$105		

Single Tier

1/4 Sheet	1/2 Sheet	Full Sheet	Small 2-Tier (6" & 8")	Small 3-Tier (4", 6", & 8")
\$140	\$235	\$330	\$110	\$140
\$150	\$250	\$350	\$120	\$150
Add \$5-\$10	Add \$5-\$10	Add \$5-\$10	Add \$5-\$10	Add \$5-\$10
Add \$15	Add \$15	Add \$15		
Add \$10 or more	Add \$10 or more	Add \$10 or more	Add \$10 or more	Add \$10 or more
Add \$10-\$15	Add \$20+	Add \$20+	Add \$20+	Add \$20+

CUPCAKES

- **Small Cupcakes** – 2 inches across top, 3-4 bites **\$25/dozen**
- **Large Cupcakes** – 3 inches across top **\$40/dozen**

High-Quality Cakes



We take pride in making high-quality cakes that are vegan, soy free, mostly gluten free, and handcrafted. Our cakes are frosted, not covered in fondant. Sometimes we use marzipan or chocolate to create intricate decorations, and employ sprinkles (sometimes contain soy but we try to avoid it) and glitter for extra fun touches. Otherwise all decorations are piped, swooped, and otherwise done by hand. We also use all natural colors made from roots and vegetables. Because of all of this, we have strict pricing and ordering requirements on our cakes and will work closely with you to make your celebration a success!

Please place your order at least 72 hours in advance of your desired pickup time. Cancellations by the customer must be done no later than 36 hours before pickup. We thank you for your understanding of our staffing challenges during this difficult time!

All cakes are 3 layers unless otherwise requested, and a single tier cake will be approximately 4.5 to 6 inches tall once frosted.

CAKE FLAVORS

- Vanilla
- Chocolate
- Lemon
- Coconut
- Almond
- Red velvet
- Carrot (contains hazelnuts)
- Strawberry
- Pistachio
- Chocolate Hazelnut
- Pepparkakor (Swedish spice cake, NOT gluten free)



Etched Lines



Scalloped Sides



Sprinkle Mix



Tiled Sides



Rosettes



Basic Cake Examples

BELOW ARE EXAMPLES OF BASIC CAKES
WE CAN CREATE FOR YOU



Naked



Semi-Naked



Simple Iced



Ganache Drip

FROSTINGS



- **American Style Buttercream** – sweet whipped “butter,” powdered sugar, plant milk and flavoring- the most classic kind of frosting
 - Vanilla
 - Chocolate
 - Lemon
 - Orange blossom
 - Mint
 - Berry (using freeze dried berries so it colors and speckles the frosting)
 - Coffee/chai
 - Almond/hazelnut/pistachio
 - Anything else we can dream up!
- **Cream Cheeze Frosting** – a tangy, rich frosting which tastes like cream cheese but uses simple vegan ingredients. Contains coconut
- **Chocolate Cream Cheeze** – contains coconut
- **Swiss Meringue Buttercream** – a rich, less sweet, delicate tasting frosting made from chickpea meringue and high-fat vegan “butter”; contains coconut; extra charge may apply.
- **Milk Frosting** – a buttercream made with sweetened condensed coconut milk which gives it a butterscotch undertone and requires less sugar.
- **Ganache** – a pourable, rich and shiny chocolate glaze. We recommend it on top of a thin layer of frosting, but it can be done in place of frosting at an additional charge.
- **Coconut Whipped Cream** – a rich but unsweetened or barely sweetened option. Please consult us before ordering as this may not work with all cakes and will result in an upcharge.



CUPCAKES

• Filling Options

- Frosting
- Lemon Curd
- Raspberry Jam
- Caramel
- Coconut Pecan
- Ganache (Fudgey Chocolate)
- Marzipan
- Almond Cream
- Lingonberry Jam
- Cooked Apples
- Pastry Cream
- Custard

