

Cake, Filling and Buttercream Frosting Menu

For The Cake Maker

Here is a list of my most popular and most requested flavors for cake, cake frostings and cake fillings. If you do not see something that you are wanting please ask.

Cake Flavors

Carrot

Champagne

Chocolate

Coconut

Devil's Food

Funfetti (Rainbow Sprinkles added to any light colored cake batter, typically white cake)

Lemon

Marble

Mocha

Red Velvet

Spice

White

Yellow

Buttercream Frosting - White in color unless otherwise noted.

Almond

Caramel (Light gold color)

Chocolate (Brown in color)

Chocolate Raspberry (Brown in color)

Coconut

Coffee

Cream Cheese (This is a buttercream using a cream cheese emulsion! Not real cream cheese. I do not make real cream cheese frosting because it can spoil quickly. The texture is different than regular cream cheese frosting, so I encourage doing a tasting to see if you like it.)

Lemon

Maple (Light brown color)

Mocha (Brown color)

Raspberry

Salted Caramel (Light gold color)

Strawberry

Vanilla

Orange

Cake Fillings (Not available for tastings through the mail)

Buttercream (Any of the above frosting flavors)

Chocolate Ganache

Cooked Blueberry

Cooked Cherry

Cooked Raspberry

Cooked Strawberry

I can make any fruit into a filling! I do not use jam and jelly. I use fresh fruit and I cook it to make my fruit fillings.

Popular Cake Combination Ideas!

White Cake with Cooked Raspberry Filling and Almond Buttercream

Yellow Cake with Chocolate Buttercream Filling and Vanilla Buttercream Frosting

Chocolate Cake with Chocolate Ganache and Salted Caramel Buttercream

Champagne Cake with Cooked Strawberry Filling and Strawberry Buttercream Frosting

Lemon Cake with Raspberry or Strawberry Filling and Almond Buttercream Frosting

Things to know about cake flavors:

If you are wanting a semi-naked cake remember that the cake is going to show. Chocolate cake with a white frosting is going to be black and white. If you are wanting different cakes for each tier remember the cakes will show and each tier will look different. Marble cake is patchy on the outside and this will show. Red Velvet will be a red and white cake.

Fresh fruit filling can bleed through the inside of the cake in sections.

Salted Caramel cannot be colored. It will become speckled from the salt.

Please see my social media feeds to read the descriptions of the cakes you like the look of. This will help you decide on cake flavors as well!