



## The Cake Collection

All of our cakes are baked to order so we ask for 48 hour notice on all our special orders. If you need something special on short notice please call us and we'll do our best to meet your needs, keeping in mind your selection may be limited a little bit.

We're happy to answer any questions about flavor combinations or help you come up with ideas.

Feel free to call and inquire about cakes we have available and on hand. If you want a cake, it's in your best interest to call and reserve one as there's no guarantee cakes will be available if you walk in. We're sorry, but sometimes everyone else has that same brilliant idea!

Since all of our cakes are custom made for you, let us know what you have in mind, obviously if you want something special, you must have an opinion. Don't say otherwise!

We can make simple variations to kick it up a notch by throwing zest, or coconut into your cake, we can soak your cake layers in a boozy simple syrup, we can infuse your Ganache filling with Earl Grey tea... see what we're sayin'?

Some flavors we can do all year long, but seem tastier in some months versus others, like spiced caramel pear. We agree that this is a cold weather cake, but we'll make it for you in July if you'd like. Some flavors are only available seasonally, like pumpkin for example, but if you have your heart set on it, call the boss!

### Combinations everyone likes:

**Chocolate cake with Dulce de Leche filling (dreamy caramel) and chocolate buttercream**

**Vanilla cake with Lemon Cream filling, and vanilla buttercream or white chocolate mousse.**

**Surly chocolate cake with honey sweetened sour cream filling, and fudgy chocolate frosting.**

### Cake Flavors:

**Chocolate**

**Vanilla Bean**

**Marble**

**Carrot**

**Spice**

**Pumpkin**

**Chocolate Surly (locally brewed, delicious beer)**

**Vegan Chocolate (don't let the word vegan scare you, this is a good cake!)**

**Flourless Chocolate, made with almond or hazelnut meal**

### Filling Ideas:

**Dulce de Leche**

**Milk Chocolate Ganache**

**White Chocolate Ganache**

**Mocha Ganache**

**Infused flavors/herbs or Liquors, in, you guessed it, Ganache or Pastry Cream**

**Milk Chocolate/White Chocolate Mousse**

**Lemon Cream**

**Lemon Mousse**

**Orange Curd**

**Passion Fruit Curd**

**Buttercream**

**Pastry Cream**

**Seasonal fruits/Compotes**

### Frostings

**Buttercream.** Its very versatile.  
Vanilla- Chocolate- Caramel- Spiced- Basil- Citrus

**Mousse**  
Vanilla- White Chocolate- Milk Chocolate- Dulce- Lemon  
Chocolate Fudgy Delight

**Vegan Chocolate or Vanilla**

**Milk Chocolate or White Chocolate Ganache**

**Meringue**

### Garnish/Design:

We don't have a book of designs that you can look through, because we don't do that kind of thing. We make our cakes beautifully straightforward by using Chocolate curls, cacao nibs, meringue pieces, caramel shards, praline, chocolate discs, fruit chips, and cool rustic natural things like that.

If you would like something else, let's talk about it! We can easily use fondant to make polka dots, or simple flowers etc. If you want something more extravagant than that, we can do that too!

Its all about communication, we can work it out.

### Interested in a wedding or other special occasion cake?

Please call the bakery to chat with someone about your wishes and requests!

Depending on what you fancy, we will direct you to the proper person.

We have one baker enthusiastically dedicated to specialty/wedding cakes; we'd love to get you together for a tasting/ planning session.

Everyday occasion cakes and cupcakes can be set up with anyone at the Tart.

### And Remember Kids

All of our cakes are hand made, from scratch, without crazy stabilizers and preservatives. Prepare yourselves: it's going to taste like a real cake. Not like a chain-grocery store cake!

Same goes with the frosting, if you've never had real buttercream, prepare to have your mind blown!

All cakes taste best served at room temperature unless otherwise noted.

