

KBC'S WINTER CAKE & DESSERT MENU

All of our buttercream and most ganache cakes taste best at room temperature. Please note that you will be asked to remove the cakes from refrigeration to sit out for a few hours at room temperature before serving.

Carrot

This Carrot Cake has walnuts, but no raisins! Our "secret" ingredient is Orange Marmalade in and on top of the cake and a luxurious Cream Cheese Mascarpone Frosting.

Chocolate Almond

Layers of Almond Cake with Chocolate Ganache and Cream Cheese Mascarpone Frosting. Covered with more Ganache and garnished with crunchy toasted Almond Praline.

Chocolate & Vanilla

Chocolate Cake, layered with our Vanilla Bean Buttercream, for a lighter chocolate flavor.

Rich Chocolate

Traditional, old-fashioned Chocolate Layer Cake Betty Crocker style. Layers of Rich Chocolate Cake and lots of Chocolate Ganache Frosting. Rich and Decadent! Raspberry Filling can be added

Salted Caramel

Layers of Chocolate Cake, Rich Chocolate Ganache, toasted Almonds, & KBC Caramel sprinkled with Sea Salt.

German Chocolate

Layers of Chocolate Cake stacked with Pecans, Coconut and Caramel filling, and Chocolate Ganache.

Chocolate Peanut Butter

Try this four layered chocolate cake sandwiched with a peanut butter filling and a generous coating of dark chocolate ganache.

Dulce De Leche

Vanilla Cake with Rum Syrup, layered with house made Dulce De Leche with a Caramel and Dark Rum Buttercream.

Tahitian Vanilla

A dense Vanilla Cake layered with Vanilla Bean Buttercream.

Raspberry and White Chocolate

A lovely Vanilla Cake, layered with silky White Chocolate Buttercream and Raspberries throughout.

Lemon and

White Chocolate

Lemon Cake layered with house made Lemon Curd and White Chocolate Buttercream.

Available as Custom Cakes, but cannot be the bottom tier, or carved into a shaped cake

Toasted Coconut (Gluten Free)

Coconut Cake, Bavarian Cream, and Candied Pineapple, covered with Coconut Buttercream and textured with chewy Toasted Coconut.

Chocolate Truffle Mousse

Luscious, and one of our most popular. Four layers of Light Chocolate Sponge Cake, filled with a Light Chocolate Mousse. Coated in Chocolate Ganache.

Available as
House Designed Cakes Only

Tiramisu

A twist on the traditional - This has all the flavors of classic Tiramisu, but in a cake shape. Surrounded by Ladyfingers and tied with a bow.

Raspberry Chocolate Mousse

Gluten Free

The cake is three kinds of Mousse: Dark Chocolate, White Chocolate, and Raspberry. All layered and left exposed.

Orange Sunshine

Four layers of cake, two Chocolate, two Vanilla Sponge, layered with a Vanilla and Orange Pastry Crème, all covered with Whipped Cream and Chocolate shavings.

New York Cheesecake

True New York style Cheesecake, tall and sturdy, with a Sugar Cookie Crust - Available plain (\$35) Or topped with a mixture of fresh berries (\$50)

Hazelnut Dacquoise

Hazelnut Meringue, Chocolate Ganache, and smooth Buttercream all layered in an easy-to-cut rectangular cake. One size only.

Flourless Chocolate (Gluten Free)

Knockdown, drag-out Chocolate for the real chocolate lover. Especially decadent, like the inside of a Chocolate Truffle. A single layer of cake so rich it's served in smaller portions.

**CAKE SIZES, SERVINGS & PRICING
CHARGES FOR CUSTOM DESIGN AND
DECORATION WILL APPLY.**



7"	slices 8 - 14	\$35
9"	slices 12 - 22	\$50
10"	slices 20 - 30	\$70
12"	slices 36 - 56	\$100
14"	slices 56 - 74	\$140



1/4 Sheet	slices 20 - 30	\$70
1/2 Sheet	slices 50 - 65	\$110
3/4 Sheet	slices 75 - 95	\$175
Full Sheet	slices 90 - 120	\$250

Tiered Cakes involve more structure and support, and are based on a per person price. Also, custom design and decoration are welcome. Please allow 4-5 days for planning and design. Charges for custom design, colors, fondant and decoration will apply.



www.KarensBakery.com

Cupcakes

Mini Cupcakes \$1.50 each
*Mini Cupcakes with Toppings \$1.75 each
Minimum Order of 12 per flavor

Regular Size Cupcakes \$3 each
*Regular Cupcakes with Toppings \$3.25 each
Minimum Order of 6 per flavor

Our Best Selling Cupcake Combinations

Include:

- Carrot Cupcakes with Cream Cheese Mascarpone
- Lemon Cupcakes with White Chocolate Buttercream, and a dollop of Lemon Curd On top*
- Vanilla Cupcakes with White Chocolate Buttercream, and a dollop of Raspberry Filling on top*
- Chocolate Cupcakes with Chocolate Ganache
- Vanilla Cupcakes with Vanilla Bean Buttercream
- Chocolate Cupcakes with Chocolate Ganache And Salted Caramel on top*

Pies

9" (8 servings) \$28

Old Fashioned Apple Pie

Traditional two-crust and staying that way!

Triple Berry

Traditional two-crust pie filled with Blackberries, Blueberries and Raspberries.