

# KBC's Fall 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!

## 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.

## Mocha

Layers of rich chocolate cake caffeinated with a smooth coffee flavored buttercream in between.

## 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 dense 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  
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.

AVAILABLE AS CUSTOM  
CAKES, BUT CANNOT BE THE  
BOTTOM TIER, OR CARVED  
INTO A SHAPED CAKE

## Pumpkin Spice Cake

A pumpkin spice cake layered with a Crème Fraiche Mousse and covered with a light maple buttercream

## Caramel Apple Spice Cake

Spice cake with apples, pecans, and bourbon soaked currants layered with a delicious Caramel Buttercream.

## Toasted Coconut Gluten Free

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

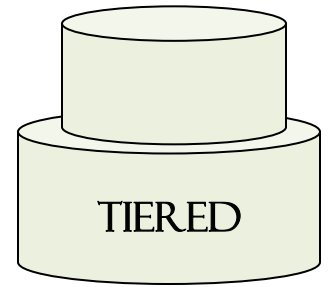
## Chocolate Truffle Mousse

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

## 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 & BASE PRICING



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
Full Sheet	slices 90 - 120	\$250

5" 7"	slices 15 - 20	\$90
6" 9"	slices 25 - 30	\$135
7" 10"	slices 35 - 45	\$200
5" 7" 9"	slices 45 - 50	\$225
6" 8" 10"	slices 55 - 65	\$275

Also, custom design and decoration are welcome.  
Please allow 5 - 7 days for planning and design.

Charges for custom design, colors, fondant and decoration will apply.

Tiered Cakes involve more time, structure and support,  
and are based on a per person price.

### 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\*



[www.KarensBakery.com](http://www.KarensBakery.com)

(916) 985 - 2665

### Pies

10" (8 servings) \$28

#### Old Fashioned Apple

Traditional two-crust and  
staying that way!

#### Triple Berry

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

#### Spiced Apple and Pear

With a Hazelnut Crumble Topping