

Karen's Spring Cake & Dessert Menu

Raspberry and White Chocolate

A lovely vanilla cake, layered with silky white chocolate buttercream and raspberries throughout.

Garden Party Cake

Vanilla cake layered with strawberry buttercream, covered with our white chocolate buttercream, and adorned with white chocolate shavings

Dulce De Leche

Vanilla cake with rum syrup, layered with housemade Dulce De Leche with a caramel and dark rum buttercream.

Almond Praline

Three layers of luscious almond cake filled with alternating layers of dark chocolate ganache and cream cheese mascarpone frosting, covered with chocolate ganache and garnished with crunchy toasted almond praline. Truly a cake to remember!

Carrot

A special recipe - this carrot cake has orange marmalade in the cake, and a luxurious Cream Cheese-Mascarpone frosting.

Tahitian Vanilla

A vanilla cake layered with Vanilla Bean Buttercream. Simple, smooth and sweet.

~~~KBC Cake Facts~~~

***All of our buttercream and some ganache cakes taste best at room temperature. Please remove from refrigeration and serve as instructed.**

***Due to the size, texture, or ingredients of the cakes in the far right column, we are unable to customize these cakes with tiers, fondant, or colored designs.**



Lemon and White Chocolate

Lemon Cake layered with housemade lemon curd and white chocolate buttercream.

Lime in the Coconut

Coconut Cake sprinkled with lime zest, Coconut Buttercream, and Shredded Sweet Coconut all over the outside!

Chocolate Truffle Mousse

Luscious, and one of our most popular. This one is four layers of light chocolate cake, filled with a light chocolate mousse. The whole thing is then coated with our chocolate ganache and topped with a raspberry crown. Chocolate-y, rich, but still a little bit light.

Chocolate, Caramel and Sea Salt

Layers of chocolate cake, rich chocolate ganache, toasted almonds, and caramel sprinkled with sea salt.

Rich Chocolate

Traditional, old-fashioned, chocolate layer cake, Betty Crocker style. Three layers of rich chocolate cake and lots of rich chocolate ganache for frosting. Old fashioned, rich and decadent!

German Chocolate

Created by an American man whose last name was German, this cake has become a true American favorite. Four layers of chocolate cake stacked with pecans, coconut and caramel filling, all generously coated with rich ganache.

Peanut Butter and Chocolate

A classic American combination. Try this four layered cake of rich chocolate cake sandwiched with a peanut butter filling and a generous coating of dark chocolate ganache

Hazelnut Dacquoise

Hazelnut meringue, chocolate ganache, and smooth buttercream all layered in an easy to cut rectangular cake. One size only, rectangular in shape.

Flourless Chocolate

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

New York Cheesecake

True New York style cheesecake, tall and sturdy, with a sugar cookie crust. Available plain (\$30) or topped with fresh berries (\$40).

Fruit Basket

Sponge cake layers and Vanilla whipped cream, layered with ripe fruit. This one varies from season to season, depending on the availability of good fruit.

Tiramisu Cake

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, this one is a beautiful presentation piece.

Triple Chocolate Mousse

This is for the light chocolate lover- the cake is three kinds of chocolate mousse, bittersweet, milk, and white, all layered and left exposed for a great three color look.

Orange Sunshine

Four layers of cake, two chocolate, two vanilla sponge, layered with a vanilla and orange pastry crème, all covered with a nice whipped cream finish.

Light and refreshing.

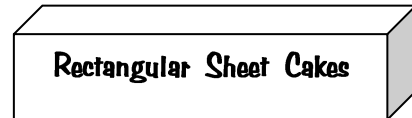
Cake Sizes, Servings and Pricing

Charges for custom design and decoration will apply.



Round Cakes

7" slices 8-12 \$30
9" slices 12-18 \$45
10" slices 18-30 \$60
12" slices 36-56 \$90
14" slices 56-74 \$125



Rectangular Sheet Cakes

1/4 Sheet slices 20-30 \$60
1/2 Sheet slices 45-60 \$100
3/4 Sheet slices 75-95 \$160
Full Sheet slices 95-120 \$220

Cupcakes

Mini Cupcakes \$1.50 each
Regular Size Cupcakes \$2.50 each

Minimum Order of 6 pieces
per flavor combination

Our Best Selling
Cupcake Combinations Include:

Vanilla Cupcakes with Raspberry Filling and
White Chocolate Buttercream

Vanilla Cupcakes with a Vanilla Bean Buttercream

Vanilla Cupcakes with Strawberry Buttercream

Lemon Cupcakes with White Chocolate Buttercream
and a dollop of Lemon Curd

Chocolate Cupcakes with Chocolate Ganache

Carrot Cupcakes with Cream Cheese

Coconut Cupcakes with Coconut Buttercream

Individual Desserts

Ho-Hos

Our tribute to the classic (only better)
with a hint of dark rum!
\$4.25

Karen's Mints

A flat, thin mint, covered with a rich chocolate
ganache and monogrammed with a white chocolate
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\$2.00

Lemon Bars

Thin layer of cookie crust topped off with a bright
lemon custard (secret ingredient - passion fruit
puree) and then dusted with powdered sugar.
\$2.00

Almond Joys

A base of chocolate brownie and rich coconut,
coated with our chocolate ganache and topped with
almonds.
\$3.75

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Changes are always possible. Please ask if you are looking for something you don't see. Also,  
custom design and decoration are welcome. Please allow 4-5 days for planning and design.  
Charges for custom design and decoration will apply.

**Karen's Bakery Café and Catering Kitchen**

**916-985-2665**

**[www.karensbakery.com](http://www.karensbakery.com)**