

Decorated Cakes

Our decorated cakes are available in either 2 layer rounds or 1 layer sheet cakes. Decorated cakes are fully customizable. Decorated cakes are made to order, so please allow 2 days notice.

Photo Cakes

You can bring us a photograph or picture for us to transfer to a sugar wafer for your cake. We require the picture at least 24 hours in advance. The price is \$6.50 per sheet.

Serving Sizes

¼ Sheet Serves 15-18	6" Round Serves 4-6
½ Sheet Serves 32-40	8" Round Serves 8-10
Full Sheet Serves 64-80	10" Round Serves 12-16
	12" Round Serves 20-28
	14" Round Serves 30-45

Basic Flavors & Pricing

You can select up to 2 flavors on ½ sheet or full sheet cake or on 10" or larger. The basic flavor pricing includes basic decorating and vanilla or chocolate buttercream icing.

Drawings on cakes or special frostings are available for an additional charge.

White	Blueberry	Chocolate Chip
Chocolate	Strawberry Swirl	Pineapple
Marble	Banana	Strawberry
Yellow	Cherry	Neapolitan
Lemon	Spice	Orange
Confetti	Amaretto	Coconut
Mint Chocolate	Chocolate Cherry	Chocolate
Chip	Swirl	Amaretto
Chocolate	Chocolate-	Amaretto
Peanut Butter	Chocolate Chip	Marble

¼ Sheet - \$21.99	6" Round - \$9.99
½ Sheet - \$42.99	8" Round - \$16.99
Full Sheet - \$64.99	10" Round - \$23.99
	12" Round - \$39.99
	14" Round - \$54.99

Fruit & Cream Filling

Raspberry	Angel Cream	Bavarian Cream
Devil's Cream	Cherry	Choc. Bavarian
Cream Cheese	Peanut Butter	Strawberry
Lemon	Apple	Blueberry
¼ Sheet - \$2 Extra	6" Round - \$1 Extra	
½ Sheet - \$4 Extra	8" Round - \$2 Extra	
Full Sheet - \$8 Extra	10" Round - \$3 Extra	
	12" Round - \$4 Extra	
	14" Round - \$6 Extra	

Gourmet Flavors & Pricing

Carrot *Champagne Red Velvet	Raspberry German Chocolate Chocolate Raspberry Ganache	Caramel Pecan French Vanilla Fudge Brownie
¼ Sheet - \$30.99	6" Round - \$12.99	
½ Sheet - \$52.99	8" Round - \$20.99	
Full Sheet - \$75.99	10" Round - \$30.99	
	12" Round - \$49.99	
	14" Round - \$64.99	

*Champagne cake can only be made in 12" and 14" round cakes or ½ sheet and full sheet size cakes.

Torte Cakes

Our torte cakes are multi-layer cakes filled with fresh fruit and real cream. Torte cakes are frosted with whipped cream and garnished with either chocolate shavings or almonds. Torte cakes are made to order, so please allow 2 days notice.

Chocolate Mousse: Dark chocolate cake filled with light, creamy chocolate mousse. The outside is covered with chocolate mousse and garnished with dark chocolate shavings and swirls of chocolate mousse on top.

White Chocolate Mousse: White cake filled with white chocolate mousse. The outside is covered with more creamy white chocolate mousse and then completely covered with shavings and curls of real white chocolate.

Black Forest Cherry: Dark chocolate cake. The bottom two layers filled with chocolate mousse and dark sweet cherries. The top two layers are filled with whipped cream and more cherries. The outside is covered with whipped cream, dark cherries and dark chocolate shavings.

Lemon: Lemon cake filled with tangy lemon filling. The outside is covered in whipped cream and garnished with candied lemon slices.

Chocolate Mint: Dark chocolate cake filled with cool crème de menthe mousse. Iced in mint mousse and covered in dark chocolate shavings and garnished with chocolate mint candies.

Mocha Kahula: Dark chocolate cake filled with mocha mousse. Iced in mocha mousse and covered with dark chocolate shavings and garnished with candied coffee beans.

Strawberry Mousse: White cake filled with fresh sliced strawberries and whipped cream. Covered with whipped cream and garnished with fresh strawberries and sliced almonds.

Strawberry Romanoff: White cake filled with vanilla pastry cream and fresh sliced strawberries. Iced in whipped cream and garnished with fresh strawberries and sliced almonds.

Italian Rum: White cake filled alternately with chocolate and vanilla rum pastry cream. Iced with whipped cream and garnished with sliced almonds and topped with both dark and white chocolate shavings.

Piña Colada: White cake filled with rum-spiked pastry cream that is loaded with chunks of pineapple and sweet coconut. Iced with whipped cream and garnished with toasted coconut and fresh pineapple.

Raspberry Cream: White cake filled with raspberry mousse and whole raspberries. The sides are covered with whipped cream and it is topped with raspberry mousse and whole raspberries.

Macadamia Nut: Four layers of dark chocolate cake brushed with amaretto, filled with chocolate mousse and macadamia nuts. Covered with chocolate mousse and garnished with chopped and whole macadamia nuts.

Torte Cake Pricing:

3-4 Layer Round	2 Layer Sheet
6" Serves 6-8 for \$13.99	¼ Sheet Serves 12-18 for \$32.99
9" Serves 12-16 for \$32.99	½ Sheet Serves 32-40 for \$59.99
12" Serves 25-30 for \$52.99	Full Sheet Serves 64-80 for \$89.99
14" Serves 35-45 for \$69.99	

Petite Pastries

Petite pasties Add elegance to your wedding, party or any other special gathering. Let us create an assortment of petite "finger pastries" that will add a unique and exquisite touch to any memorable occasion. All Pastries are \$1.25 each or \$15.00 per dozen. Petite pastries are made to order, so please allow 2 days notice.

Italian Éclairs	German Chocolate Brownies
Cheesecake Tarts	Mousse Filled Cannoli
Chocolate Strawberries	Éclairs
Caramel Praline Brownies	Cappuccino Brownies
Lemon Tarts	Mint Brownies
Key Lime Tarts	Cream Puffs
Chocolate Cups	Petit Fours
Fresh Fruit Tarts	Swans

Cheesecakes

Our cheesecakes are New York style baked cheesecakes. They are available in 10" for \$28.99 and 7" for \$14.99 sizes. Cheesecakes are made to order, so please allow 2 days notice.

Turtle Cheesecake: This is a double-layer cheesecake, chocolate cheesecake on the bottom, and rich caramel cheesecake on top. Garnished with whipped cream, caramel, chocolate and pecans.

Mississippi Mud Cheesecake: Dark chocolate cheesecake on the bottom and vanilla cheesecake on top. Garnished with whipped cream and chocolate fudge.

Chocolate Cheesecake: Dark chocolate cheesecake garnished with whipped cream, fudge, and dark chocolate curls.

Pumpkin Cheesecake (seasonal): Rich creamy cheesecake made with pure pumpkin and just the right blend of spices. Topped with cream cheese and cinnamon-sugar.

Chocolate Peanut Butter Cheesecake: Chocolate cheesecake with a rich peanut butter swirl all throughout, topped with whipped cream, fudge, and peanut butter drizzle.

Cookies 'n Cream Cheesecake: Creamy vanilla cheesecake loaded with chocolate cookie pieces, topped with whipped cream and more cookie pieces.

Plain or Fruit-Topped Cheesecake: Choose from either no topping or from the following fruits: Cherry, Strawberry, Raspberry, Blueberry, Pineapple and Lemon.

Baked & Cream Pies

Our pies are made with the freshest ingredients. All pies are 9" and serve 6-8 and cost \$9.95. Pies are made to order, so please allow 2 days notice.

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| Apple (Dutch or Regular) | Banana Cream |
| Cherry (Dutch or Regular) | Coconut Cream |
| Peach (Dutch or Regular) | Chocolate Cream |
| Blueberry (Dutch or Reg.) | Chocolate Peanut Butter |
| Pecan | Vanilla Cream |
| Pumpkin (seasonal) | Lemon Meringue |
| Fresh Strawberry | Black Bottom Cream |

Elegant Dessert Cakes:

Elegant dessert cakes are multi-layer cakes with rich fillings and decadent flavors. Elegant dessert cakes are available in 10" round and serve 14-18 for \$32.99. Elegant dessert cakes are made to order, so please allow 2 days notice.

Death by Chocolate: Four layers of dark chocolate cake, each one filled with a different chocolate filling. The first filling is a dark chocolate ganache, then rich chocolate Bavarian cream and then light chocolate mousse. The cake is then covered with dark, fudge icing, then the whole outside is covered with mini semi-sweet chocolate chips.

Turtle Cake: One layer of chocolate-pecan cake and one layer of caramel cake. Filled with caramel. Iced with chocolate buttercream and covered with gooey caramel, chocolate and crunchy pecans.

Italian Cannoli Cake: Light yellow cake, four layers in all, filled with creamy Italian cannoli filling which is made the traditional way with fresh ricotta cheese and just a hint of cinnamon. The outside is iced with vanilla buttercream and garnished with tiny semi-sweet chocolate chips.

Jamaican Mocha-Rum Cake: Rich mocha flavored cake with a touch of Jamaican rum, filled with Rum cream and iced with chocolate buttercream and garnished with chocolate covered coffee beans.



Dessert Menu



Maumee Location

6433 Monclova
Maumee, Oh 43537
419-891-9693

Perrysburg Location

210 Louisiana Ave
Perrysburg, Oh 43551
419-873-9693

TheBakersKitchen.net

Prices good 01/01/2013 - 01/01/2013