

Coconut lovers – white cake with layers of coconut custard. Covered in whipped cream and coconut. 9”-\$30.00

Spiced apple cake – a delicious spice cake separated by a chunky apple filling, and frosted with cream cheese frosting. 9”-\$30.00

Super Natural cupcakes – our own chocolate and yellow cupcakes with our homemade white and chocolate butter cream frosting. 1 dozen-\$20

Cheesecakes – Bailey’s – key lime – turtle – sweet potato – pumpkin – white chocolate raspberry – New York style (plain or glazed with fresh fruit) 9”-\$30.00

Pies – apple double crust – chocolate cream – apple sour cream with crumb topping – dutch apple – banana cream – sweet potato – coconut cream – lemon cream – pumpkin – lemon meringue – mocha butter crunch – pear caramel 9”-\$10.95

Seasonal pies – apricot raspberry – blueberry – blueberry crumb – strawberry rhubarb – peach – bumble berry 9”-\$10.95

Trifles – layers of cake with fresh fruit, pudding, and whipped cream. Available in chocolate or yellow. bowl (serves 12-15)-\$30.00

Tarts – order our delicious and elegant tarts for a very special occasion. Handmade shells filled with chocolate, lemon, mascarpone, or vanilla, all covered with glazed fresh fruit. (minimum 3 dozen)-\$48

Dessert bars – pineapple cheesecake – lemon – mixed nut – raspberry crumb – pecan – pumpkin – lime coconut – blondies 9 by 13 pan-\$22.50

Brownies – double chocolate – caramel – peanut butter – cream cheese 9 by 13 pan-\$22.50

Cookie trays – a variety of our bakers’ best cookies and bars
Small (serves 12-15)-\$30 large (serves 22-25)-\$40