

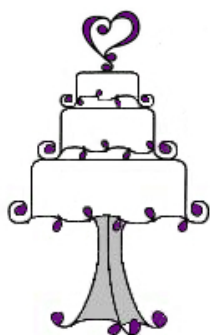
# The Queen's Cakery

Give your guests the Royal Treatment!

## *Flavor Descriptions*

While we have a list of many different cake flavors we've created in the past, our list is not exhaustive. If you can imagine a flavor, we can create it! Below are descriptions of our most popular flavors, along with suggestions for fillings that pair well with them.

- ♦ **Vanilla**—This classic is made with real imported vanilla and is one of our most popular flavors. It works well with virtually any filling you can imagine.
- ♦ **Chocolate Fudge**—This deep, dark, decadent cake is a chocolate-lover's dream! Try it with our chocolate mint, chocolate fudge, or strawberry fillings.
- ♦ **Apple pie**—This all American favorite tastes just like the pastry it's named after. We use fresh apples in this cake and can fill it with a cinnamon or apple filling. Or try a twist on the state fair favorite caramel apple by selecting our caramel filling.
- ♦ **Banana**—We're not monkeying around with this one! Our banana cake is rich and dense and reminds some of grandma's homemade banana muffins. This cake goes great with our cream cheese buttercream or banana cream fillings. Or pair it with chocolate fudge or chocolate buttercream filling for something different.
- ♦ **Caramel Frappuccino**— Our take on this coffee-shop favorite is made by pairing our caramel cake with a mocha buttercream filling.
- ♦ **Carrot**—Our moist, rich carrot cake is most often paired with the traditional cream cheese buttercream filling.
- ♦ **Chai Spice**—For all of our tea lovers, we've created this exotic cake. We add a special blend of chai to our rich vanilla cake for this decadent dessert.
- ♦ **Chocolate Chip** - A favorite with cookie lovers, this cake reminds you of the cookie dough you loved as a child. This cake is great with our chocolate fudge filling.
- ♦ **Chocolate Hazelnut**—Our chocolate fudge cake paired with a chocolate hazelnut filling. If you love Nutella, then this is the cake for you!
- ♦ **Cinnamon Roll**—We take our cinnamon cake and fill it with our caramel filling for a creation that's good enough to eat for breakfast!
- ♦ **Coconut**—We use real coconut milk in this rich white cake. Try it with our pineapple filling for a pina colada taste, or select our coconut filling for a truly tropical treat.
- ♦ **Confetti**—A favorite of kids everywhere, we can make this white cake with any color confetti you desire. This cake goes well with virtually any filling.
- ♦ **Crème Brulee**—Created based on Alysa's favorite dessert. Our moist vanilla cake paired with a cinnamon sugar filling.



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- ◆ **Dreamsicle**—Our own version of the popular orange sherbet treat. This cake combines flavors of orange and vanilla and is great with our dreamsicle filling.
- ◆ **Hot Cocoa**—A cake to savor even in the summer! Light milk chocolate cake with marshmallow filling.
- ◆ **Lemon Crème**—This cake uses fresh lemon juice and zest to give it a citrus kick. It's great with a fruit filling such as blueberry, strawberry, or raspberry. For that extra lemon taste, choose our lemon filling.
- ◆ **Malted Milk**—This cake is our version of your ice cream shoppe favorite. Available either in a chocolate or vanilla version, it pairs well with our traditional buttercream filling.
- ◆ **Mocha**—A coffee lover's favorite! We use real espresso and dark chocolate in this cake, which goes well with either chocolate fudge or mocha filling.
- ◆ **Peaches & Cream**—We take a dense vanilla cake and add in fresh peaches, then fill it with our yummy Bavarian cream filling.
- ◆ **Peanut Butter**—We've taken the sandwich you loved as a kid and transformed it into cake. Select our grape or strawberry jelly filling for a classic taste.
- ◆ **Pink Champagne** - A delicate pink cake made with real champagne. Perfect for that extra-special occasion!
- ◆ **Red Velvet**—A Southern favorite, this cake has a dense texture and rich red color. The traditional choice for filling is our cream cheese buttercream.
- ◆ **S'mores**—This cake is based on the campfire favorite and uses graham cracker crumbs, chocolate chips, and our marshmallow filling.
- ◆ **Snickerdoodle**—This one's straight from grandma's kitchen! This cake has a delicious cinnamon-sugar flavor and is scrumptious with our cinnamon buttercream.
- ◆ **Strawberry**—Alysa's favorite, this cake uses fresh strawberries in the batter to give it that straight-from-the-garden taste. Pair it with our traditional buttercream for a yummy treat.
- ◆ **Wedding Cake**—This dense, creamy cake has just a hint of almond flavor to add that extra something special. A favorite pairing is our raspberry filling.

**Can't decide? Ask us about how we can  
combine two flavors in one cake!**