

The Cake Studio

Wedding Cakes, Custom Cakes, Desserts,
Custom Cookies, Tea Parties
Cake Designer and Pastry Chef
by appointment Springcreek, Nc

775-691-9799 thecakestudio@att.net

Cake Flavors

Double Chocolate Cake

Indulgent and rich chocolate cake with a silky chocolate butter cream filling

Classic Vanilla

Vanilla Cake filled with your choice of icings or fresh fruits

Marble Cake

Our double chocolate cake and classic vanilla cake swirled together and filled with whipped chocolate butter cream and vanilla butter cream

Sweet and Salty Caramel

Marble cake filled with chocolate truffle and and caramel butter cream and drizzled with chocolate truffle and caramel

Pink Champagne *

Andre Blush Champagne makes this cake light and airy. Great for summer or special occasions. Filled with whip cream

Funfetti Cake

Classic white mixed with sprinkles through the cake and filled with buttercream

Chocolate Raspberry Truffle

Rich chocolate cake filled with fresh raspberry preserves and whipped chocolate ganache

Very Berry *

Classic white cake with vanilla mousse and filled with fresh strawberries, raspberries and blueberries *

Strawberry Shortcake *

Classic white cake filled with whipped cream and fresh strawberries

Tuxedo Cake

Marble cake filled with one layer of marscopone cream cheese and whipped chocolate ganache

Zesty Lemon Cake

Fresh squeezed lemons and lemon zest makes this a refreshing cake. Filled with Lemon curd or lemon buttercream

Rainbow Cake

Pink, yellow, green and lavender swirled together to give a magical theme to any party. Iced with colored butter cream

Specialty Cakes and Gluten Free

Carrot Cake *

Warm spices and carrots, pineapple, coconut and nuts. Ice in cream cheese or buttercream *

Pumpkin Pie Cake *

Fresh pumpkin bake with spices and filled with whip cream or cream cheese *

Red Velvet Cake *

Deep rich red velvet cake filled with cream cheese. Great for Christmas weddings or Valentines. *

Banana Nut Cake *

Fresh banana cake iced in cream cheese or butter cream *

Gluten Free Chocolate Cake *

Rich chocolate cake filled with your choice of fillings and icings. This chocolate cake will surprise you on how moist it is. *

Gluten Free White Cake *

Classic white cake filled with your choice of fresh fruits or icings. *

Gluten Free Marble Cake *

Chocolate and vanilla cake swirled together and filled with whipped chocolate butter cream and vanilla butter cream. *

Gluten Free Lemon Cake *

Zesty Lemon cake filled with lemon curd, fresh fruit or icing. *

Icings

Vanilla Butter Cream, French Butter Cream, Chocolate Butter Cream, French Chocolate Butter Cream and Non Dairy Whipped Cream

All cakes with * are extra
Fresh fruit is extra and seasonal

More desserts on back

Cupcakes

Double Chocolate Fudge Cupcake

Double chocolate fudge cake topped with a rich chocolate fudge

Chocolate Raspberry Truffle Cupcake

Double chocolate cake filled with raspberry preserves and iced with chocolate truffle and drizzled with truffle and fresh raspberry on top

Sweet and Salty Caramel Cupcake

Marble cake filled with caramel cream and iced with whipped chocolate truffle

Classic Vanilla Cake

White cake iced in white or colored butter cream

Red Velvet Cupcake

Red Velvet Cake iced in cream cheese frosting

Boston Cream Pie Cupcake

Classic vanilla cake filled with vanilla mousse and topped with chocolate fudge and a cherry

Maple Bacon Bourbon Cupcake

Brown sugar and whisky cupcake, topped with a lusciously smooth maple Swiss meringue buttercream and finished with a candied maple bacon

Pink Lemonade Cupcake

Zesty Lemon Cake filled with lemon curd and iced with lemon buttercream

Carrot Cake Cupcake

Our carrot cake is iced in cream cheese frosting

S'mores Cupcake

Marble cake filled with whipped chocolate truffle topped with marshmallow icing, sprinkled with graham cracker and toasted

Pink Champagne Cupcakes

Andre Blush Champagne cupcakes topped with Swiss spiced butter cream

Pumpkin Crunch Cupcake

Our pumpkin cake iced with spiced butter cream and topped with toffee

Kahlua Cream

Marble cake filled with Kahlua mousse and topped with Kahlua butter cream

Gluten Free Cupcakes

Chocolate, Vanilla or Marble

Desserts (min quantity per each required)

Chocolate Mousse Cups

Silky chocolate whipped into a light mousse and topped with whipped cream

Fresh Fruit Tartlets

Sweet shortbread crust filled with custard and topped with fruit and glazed in apricot

Mini Chocolate Eclairs

A light and airy pastry that is filled with custard and topped with chocolate truffle and drizzled with with chocolate

Mini Italian Cannolis

An Italian pastry filled with sweet mascarpone cheese, whipped cream and chocolate chips

Strawberry Shortcake

White cake with fresh strawberries and whipped cream (seasonal)

Tres Leches Cups

White cake soaked with Tres Leches Cream, fresh berries and whipping cream

Cheesecake Bites

We are known for our cheese cakes. Rich and creamy. Topped with raspberry, strawberry, blueberry or lemon curd

Napoleons

A french dessert made from flaky french pastry and filled with french cream and iced with chocolate and a drizzle of white icing

Chocolate Nut Brownies

A rich chocolate with nuts (or without) topped in chocolate fudge icing

Lemon Bars

Sweet butter crust with a light and creamy lemon filling dusted in powder sugar

Lemon Posett

An English dessert made with fresh squeezed lemons, whip cream and topped with fresh raspberries or blueberries. A true summer delight!

Tiramisu Cups

Lady fingers soaked in coffee and Kahlua and layered with mascarpone cheese and whipping cream

Cheesecakes and Pies

Cheese Cakes
New York Cheese
Pumpkin Crunch
and Fresh Fruit

Fresh Fruit Pies, Cream Pies,
Pumpkin, Lemon Meringue,
Fruit Cobblers
and Cheesecake Pie

Ask about our Tea Parties