

# CAKES<sup>BY</sup> HAPPY EATERY



## Cakes 101 – An introduction to our cake offerings

Our desserts are made using the freshest ingredients the old-fashioned way – every egg cracked by hand, baked daily and never frozen! We also cater to those with diabetic, vegan (egg & dairy-free) or non-gluten diets.

### STYLES OF CAKES

**Genoise Cake (Sponge)** - European-style sponge cake that is light and not too sweet

**Butter Cake** - Traditional “birthday” cake

**Devil’s Food Cake** - Rich and moist chocolate cake

### STYLES OF ICINGS

**Whipped Cream** - Light and airy cream icing

**Buttercream** - Classic American buttercream made from butter, vanilla and sugar

**Cream Cheese** - A slightly sweet and tangy icing made with cream cheese, butter, vanilla and sugar

**Ganache** - A rich and creamy chocolate icing made with fresh cream and melted dark chocolate

Create your own cake – the possibilities are endless! Start off with the style and flavor of cake, pick a filling to complement the cake and finish it off with the perfect icing. We have our most requested combinations listed below. You don’t have to stop there. We can also customize the design to fit any occasion. Our designs include custom sugar images, scroll work, fondant embellishments and more.

### CLASSIC CAKES

**Bavarian** - Vanilla sponge cake filled with Bavarian cream and iced with vanilla whipped cream

**Fruit Cocktail** - Fruit cocktail between layers of vanilla sponge cake and topped with vanilla whipped cream

**Raspberry Mousse** - Vanilla sponge cake layered with raspberry mousse and iced with vanilla whipped cream

**Strawberry Torte** - Vanilla sponge cake filled with strawberry mousse and topped with vanilla whipped cream

**Whipped Cream** - Alternating layers of vanilla sponge cake and vanilla whipped cream

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## SIGNATURE CAKES

**Apple Spice (seasonal)** - Delightful combination of apples and our super moist spice cake filled and iced with maple cream cheese

**Amaretto** – Almond butter cake baked with almond flour filled and iced with almond buttercream and surrounded with toasted almonds (Also available with raspberry mousse inside)

**Bavarian with Fresh Fruit** - Bavarian cream mixed with fresh strawberries, kiwi and/or other seasonal fruit between layers of vanilla sponge cake and topped with vanilla whipped cream

**Blarney Stone** - Vanilla butter cake baked with toffee bits and pecans then finished with an Irish green vanilla buttercream

**Boston Cream Pie** - Vanilla sponge cake with Bavarian cream and enrobed with chocolate ganache

**Butter Cake** - Traditional “birthday” cake filled and topped with vanilla buttercream

**Cannoli Cake** - Our scrumptious chocolate chip cannoli filling between vanilla sponge cake, frosted with vanilla whipped cream and topped with miniature cannoli (Also available with rum-infused cake)

**Caramel Apple (seasonal)** - Delightful combination of apples and our super moist spice cake filled and iced with dulce de leche icing

**Caramel Macchiato** - Espresso baked sponge cake filled and iced with our luscious caramel mousse then finished with our special vanilla crumbs and chocolate coffee beans

**Carrot Cake** - A super moist, spiced carrot cake finished with cream cheese frosting (Also available with nuts and raisins)

**Cheesecake** - Ultra smooth and creamy vanilla cheesecake, topped with your choice of fresh fruit, chocolate ganache, strawberry preserves or just plain. Additional cheesecake flavors include: apple crumb, cappuccino, chocolate, cookies & cream, peanut butter, pumpkin spice, strawberry, and more

**Coconut Mango** - Vanilla sponge cake filled with our tropical mango mousse and coconut shavings then iced with more mango mousse and surrounded with more coconut shavings

**Confetti Cake** – A childhood favorite! Vanilla butter cake baked with colorful “confetti” then filled and iced with cream cheese

**Cookies & Cream** – Chocolate devil’s food cake with a decadent cookies and cream filling then iced with rich chocolate buttercream

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**Dulce de Leche** - Vanilla sponge cake filled and iced with a luscious caramel whipped cream then finished with our vanilla crumbs and caramel drizzle

**Fresh Fruit with Whipped Cream** - Whipped cream mixed with fresh strawberries, kiwi and/or other seasonal fruit between layers of vanilla sponge cake and topped with vanilla whipped cream

**Guava** - Vanilla sponge cake with our tropical guava mousse filling and topped with whipped cream

**Irish Whiskey Cake** - Vanilla sponge cake soaked in Irish whiskey between layers of cinnamon whipped cream

**Italian Nut Cake (Italian Cheese Cake)** - This butter cake is baked with pecans and coconut then finished with cream cheese frosting, coconut flakes and pecans

**Italian Rum Cake** - Vanilla butter cake soaked with rum between layers of rich vanilla buttercream

**King Cake (seasonal)** - Traditional New Orleans style cake used for the Mardi Gras festivities. A light and sweet Danish style cake with poured sugar icing then decorated in the traditional colors of purple, green and gold (Serves 10-12, also available filled with cream cheese, apples or cherries)

**Lemon Meringue Cake** - Vanilla sponge cake filled with lemon Bavarian then iced with meringue and toasted golden brown

**Lemon Raspberry Delight** - Raspberry mousse nestled between layers of lemon sponge cake and covered with a rich lemon buttercream

**Luscious Lemon** - Layers of delightful lemon sponge cake with lemon Bavarian filling iced with a zesty lemon whipped cream

**Luscious Lemon Extreme** - Rich lemon butter cake with lemon Bavarian filling and a decadent lemon buttercream icing

**Mango Madness** - Vanilla sponge cake filled and iced with a light mango mousse

**Mango Madness Extreme** - Vanilla sponge cake filled with mango mousse and fresh strawberries then covered with more mango mousse (Top it off with more fresh strawberries for an extra treat)

**Mocha Truffle** - Espresso baked sponge cake with a rich mocha whipped cream surrounded with toasted almonds

**Napoleon Cake** - Thin layers of crisp pastry alternated with creamy vanilla custard and topped with poured sugar icing with chocolate accents

**Orange Creamsicle** - Vanilla butter cake with layers of our creamy orange icing

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**Piña Colada** - Crushed pineapple and shaved coconut filled in a vanilla sponge cake and topped with whipped cream then covered with coconut shavings

**Pistachio** - Pistachio sponge cake with a layer of pistachio custard with crushed pistachios and topped with vanilla whipped cream

**Pumpkin Spice (seasonal)** – Rich and moist pumpkin cake enhanced with our fall spice blend then filled and topped with cream cheese icing (Also available as pumpkin sponge for a lighter version)

**Simply Strawberry** - Strawberry sponge cake layered with fresh strawberries and vanilla whipped cream then iced with strawberry mousse

**Strawberry Indulgence** - Strawberry sponge cake layered with strawberry mousse and fresh strawberries, iced with vanilla whipped cream then topped with chocolate dipped strawberries and white chocolate drizzles

**Strawberry Shortcake** - Vanilla sponge cake with a layer of fresh strawberries and whipped cream surrounded by ladyfingers and topped with whole strawberry preserves

**Tiramisu** - Vanilla sponge cake infused with espresso between layers of rich mascarpone filling and surrounded by ladyfingers then dusted with cocoa

**Tres Leches** - Vanilla sponge cake brushed with a sweet cream mixture then topped with whipped cream (Also available with a layer of strawberry mousse, fruit cocktail or Bavarian with fresh fruit)

**Tropical Pineapple Paradise** - Crushed pineapple with whipped cream nestled between layers of vanilla sponge cake and topped with whipped cream

## CHOCOLATE LOVERS SERIES

**Brownie Extreme** - Rich and fudgy brownie with a decadent chocolate buttercream filling and icing

**Chocolate Bavarian** - Decadent chocolate Bavarian between layers of chocolate sponge cake and topped with chocolate buttercream

**Chocolate Black Forest** - Chocolate sponge cake with a cherry filling, iced with chocolate whipped cream, covered in chocolate sprinkles and garnished with cherries

**Chocolate Cappuccino** - Rich devil's food cake with creamy coffee icing with a hint of cinnamon and topped with chocolate mocha beans

**Chocolate Doberge Cake** - A taste of Louisiana combining thin layers of vanilla sponge cake and chocolate Bavarian then enrobed in chocolate ganache (Also available as Lemon Doberge with vanilla cake and lemon Bavarian layers topped with a lemon glaze or half and half)

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**Chocolate Dulce de Leche** - Rich devil's food cake with a luscious caramel mousse filling and icing then finished with our special chocolate crumbs and caramel drizzles

**Chocolate Hazelnut** - Chocolate sponge cake brushed with hazelnut syrup then filled and topped with chocolate-hazelnut icing

**Chocolate Mousse** - Chocolate sponge cake layered with a rich chocolate mousse then iced with chocolate whipped cream

**Chocolate Temptation** - Chocolate sponge cake filled with a rich chocolate mousse then covered with our special dark chocolate ganache

**German Chocolate** - Chocolate sponge cake with layers of coconut pecan praline and rich chocolate buttercream and topped with more coconut pecan praline

**Mint Chocolate Chip** - Chocolate sponge cake filled with our scrumptious mint Chantilly cream and chocolate chips enrobed in chocolate ganache and topped with mint chocolate candies

**Peanut Butter Candy Bar** - Rich devil's food cake filled with peanut butter candy bar filling then iced with peanut butter Chantilly cream and finished with chocolate crumbs and peanut butter cups

**Peanut Butter Decadence** - Rich devil's food cake filled and topped with peanut butter cream cheese frosting then garnished with crushed peanut butter cups

**Raspberry Decadence** - Rich devil's food cake with a layer of raspberry mousse and finished with chocolate buttercream

**Red Velvet** - This red Southern favorite is filled and iced with cream cheese

**Red Velvet Extreme** - A layer of fresh strawberries and Chantilly cream enhances this classic (Top it off with more fresh strawberries and chocolate drizzles for an extra indulgent treat!)

**Smore's** - Chocolate sponge cake filled and topped with marshmallow icing then enrobed in graham cracker crumbs

**Turtle Decadence** - Rich devil's food cake with chocolate buttercream and topped with pecans and chocolate chips then drizzled with caramel

**White Chocolate Mousse** - Alternating layers of vanilla sponge cake and our special white chocolate mousse then finished with white chocolate shavings (Also available with raspberry mousse inside)

**White Chocolate Ganache** - Chocolate sponge cake layered in white chocolate mousse and covered with white chocolate ganache and white chocolate drizzles

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## SPECIAL DIETARY CAKES

*One day advance notice needed for most special dietary cakes*

### **DAIRY-FREE CAKES**

Vanilla or chocolate sponge cake or a rich chocolate cake with a non-dairy whipped cream icing  
Filling choices include: most filling options available with the exception of custards and buttercream

### **EGG-FREE CAKES**

Rich chocolate cake with choice of whipped cream, buttercream or ganache icing  
Filling choices include: most filling options available with the exception of custards

### **GLUTEN-FREE CAKES (using wheat-free flours)**

Vanilla or chocolate butter cake with choice of whipped cream, buttercream or ganache icing  
Filling choices include: most filling options available with the exception of custards

### **SOY-FREE CAKES (baked with Canola oil)**

Vanilla or chocolate sponge cake or a rich chocolate cake with whipped cream icing  
Filling choices include: most filling options available

### **SUGAR-FREE CAKES (baked with Splenda®)**

Vanilla or chocolate sponge cake with a whipped cream icing  
Filling choices include: strawberry mousse, raspberry mousse, chocolate cream or fresh fruit

### **VEGAN CAKES (egg, nut and dairy-free)**

Rich chocolate cake with a non-dairy whipped cream icing  
Filling choices include: most filling options available with the exception of custards and buttercream

## PIES

### **BAKED PIES**

Apple Crumb, Blueberry Crumb, Cherry Lattice, Coconut Custard, Mixed Berries, Peach, Pecan, Pecan with Chocolate, Pumpkin and Sweet Potato

### **COOL PIES**

Banana Cream, Boston Cream, Chocolate Mousse, Chocolate Peanut Butter, Coconut Cream, Fresh Fruit Tart, Key Lime, Lemon Cream, Lemon Meringue and Black Raspberry Ice Cream

### **NO SUGAR ADDED PIES (baked with Splenda®)**

Apple, Blueberry, Cherry, Chocolate Cream, Mixed Berries, Peach and Pumpkin (Baked with

***You can also check out our full line of pastries,  
cookies & bars, and cupcakes online***