

Cake Flavors

These are the six pillars of all of our best selling cakes. The flavor combinations are endless. Refer to our filling and buttercream chart to create your own masterpiece!

Brown Sugar Vanilla

A caramelized blondie meets a yellow cake and makes a baby. This is the perfect texture for cake and buttercream haters. This cake combined with vanilla bean mousse + caramel is butter heaven. Can't decide where to start? This is the only cake you will ever need.



White Velvet Vanilla

This white sponge cake is made with unbleached cake flour for both flavor and class. Notes of rum and almond to enhance real vanilla bean. Layered with vanilla pastry cream mousse and meringue buttercream, this cake can be combined with any filling choice or turned into rainbow confetti cake with our dye free sprinkles.



Chocolate Sundae

Double chocolate mud cake layered with creamy ganache and a light vanilla meringue buttercream. Not too sweet or heavy, it really feels like an ice cream sundae. Layer this cake with caramel espresso filling, Turtle pecan or raspberry cheesecake to create your favorite variation of the best chocolate sundae in town!



Lemon {or} Orange Cream

Buttery lemon cake layered with a tangy whipped lemon curd generously filled with fluffy cheesecake filling. Choose between strawberry, blueberry, or raspberry cheesecake filling and/or extra lemon curd. This cake transforms into a juicy vanilla orange cake when we change up the zest and use orange pineapple curd instead.



Earl Grey Tea + Lavender Honey + Blackberry Jam

This naturally vegan cake is flavor packed, infused with Earl Grey tea with notes of vanilla bean, lemon zest, and olive oil. Filled with blackberry jam, and a vanilla lavender, honey buttercream it's a trip to London in one bite. We love it with an extra dollop of lemon curd and a cup of tea!



Carrot Ginger Pineapple + Fluffy Cream Cheese Buttercream

This carrot cake is so extra with sunflower oil, finely ground carrots and pineapple. Put that together with fresh Saigon cinnamon and candied ginger, layered with whipped cream cheese fluffiness, it never goes out of style.

