



CREAM WISE

I offer Different textured creams that can be used to decorate the entire cake (Inside and out).

Different textured creams

Arranged from lowest to highest in pricing.

***American Buttercream ***

- *More Affordable
- *Very sweet.
- *Old Time Favorite among kids.
- *Made from Butter & Icing Sugar.
- *Can be made in summer, but has to be kept in the fridge

Italian Meringue Buttercream

- *A Bit more Pricey
- *Not so sweet
- *Smooth & a favor among adults.
- *Made from egg whites, boiled sugar & cubes of butter.
- *Can Handle the Heat
- *Taste similar to vanilla ice cream

Ganache & Fondant

- *On the pricey Side
- *A soft texture of chocolate that melts in your mouth.
- *Made from Melted chocolate & Cream whipped together.
- *Covered with Fondant.
- *Ganache gives an elegance & finish touch to all fondant cakes.
- *Can handle the heat.



FLAVORS

Arranged from lowest - highest in price range

(ALL IS HOMEMADE)

Flavor of Sponges

- *Vanilla
- *Chocolate
- *Lemon
- *Red velvet
- *Carrot Cake

Inner fillings*

Inner fillings is Optional

IS INCLUDED IN PRICE

- *Berry Curd
- *Lemon Curd
- *Passion Fruit
- *Salted caramel
- *Cream Cheese
- *Soft Ganache
- (white, brown OR dark Chocolate)
- *Sweet Caramel
- *Bar-One
- *Black Forrest
- *Strawberry Curd
- *Blueberry Curd