



**NEW
CASCADIA**
TRADITIONAL®
THE GLUTEN-FREE ARTISANS.

CAKES

A New Cascadia Traditional cake means it's time to celebrate! Let us help you make your next birthday or special event unforgettable. Simple or sophisticated, our pastry chefs love making cakes as much as you love eating them. Below you'll find all the information you'll need to make a decision about your special cake. When you're ready, give us a call and we'll make it come to life!

72 HOURS NOTICE NEEDED FOR ALL CAKE ORDERS

SPECIAL ORDER CAKES

Most cakes available as vegan upon request

BUILD A CAKE

- Chocolate or vanilla cake
- Choice of filling: Chocolate, vanilla, raspberry jam, ganache,
- Choice of frosting: Chocolate, vanilla
- Add style decoration: Celebration, semi-naked, ganache drizzle

PRICING

TRIPLE LAYER ROUND CAKES

Start at:

6"	\$40	serves up to 8
8"	\$50	serves up to 12

DOUBLE LAYER SHEET CAKES

Start at:

1/4 sht.	\$65	serves up to 24
1/2 sht.	\$90	serves up to 48

ADDITIONAL PRICING

- Add \$5 for all specialty cake flavors
- Additional charges for certain style decorations, fillings, & frosting choices

ORDERING INSTRUCTIONS

We'll gladly take your cake special order any day of the week with 72 hours notice. Please place orders in person or over the phone by calling (503)546-4901. No email or voicemail orders are accepted. Special Order Cancellation Policy is as follows: We require 24 hours notice to cancel a special order. Any order canceled with 24 hours (or more) notice will receive a full refund. Any order that is canceled with less than 24-hours' notice will receive a 50% refund. If an order is not picked up and notice of cancellation is not given, the purchase price will not be refunded. Thank you.

During busy times we may have to close cake orders without notice, so order early! We also close cake orders during the week of ALL major holidays or special events when needed. Thank you for your understanding and for planning ahead!

INGREDIENTS

BUILD A CAKE

Vanilla Cake: Sugar, flour blend (white rice flour, potato starch, tapioca flour, brown rice flour), whole milk (milk, vitaminD3), egg, safflower oil, imitation vanilla (water alcohol (13%) vanillin and other natural flavors, citric acid), baking powder (sodium acid pyrophosphate, bicarbonate of soda, non-GMO cornstarch, monocalcium phosphate), sea salt, xanthan gum.

Chocolate Cake: Sugar, flour blend (white rice flour, potato starch, tapioca flour, brown rice flour), whole milk (milk, vitaminD3), safflower oil, egg, cocoa powder, baking soda, sea salt, imitation vanilla (water alcohol (13%) vanillin and other natural flavors, citric acid), baking powder (sodium acid pyrophosphate, bicarbonate of soda, non-GMO cornstarch, monocalcium phosphate), xanthan gum.

Vegan Vanilla Cake: Flour blend (white rice flour, potato starch, tapioca flour, brown rice flour), sugar, rice milk (water, rice, organic expeller pressed canola oil and/or organic safflower oil, and/or organic sunflower oil, organic tapioca starch, tricalcium phosphate, organic flavor, sea salt, xanthan gum, vitamin A palmitate, vitamin D2, vitamin B12), safflower oil, apple cider vinegar, baking soda, sea salt, xanthan gum.

Vegan Chocolate Cake: Rice milk (water, rice, organic expeller pressed canola oil and/or organic safflower oil, and/or organic sunflower oil, organic tapioca starch, tricalcium phosphate, organic flavor, sea salt, xanthan gum, vitamin A palmitate, vitamin D2, vitamin B12), flour blend (white rice flour, potato starch, tapioca flour, brown rice flour), sugar, cocoa powder, safflower oil, apple cider vinegar, baking soda, imitation vanilla (water alcohol (13%) vanillin and other natural flavors, citric acid), sea salt, xanthan gum.

Vanilla Buttercream: Butter, sugar, egg, vanilla extract (water, alcohol, sugar, vanilla bean extractives).

Chocolate Buttercream: Butter, sugar, egg, semi-sweet chocolate (unsweetened chocolate, sugar, dextrose, soy lecithin, natural vanilla extract) vanilla extract (water, alcohol, sugar, vanilla bean extractives).

Vegan Vanilla Frosting: Powdered sugar (sugar, tapioca flour), organic palm oil shortening, butter substitute (palm fruit oil, canola oil, olive oil, salt, water, sunflower lecithin, lactic acid, annatto extract), rice milk (water, rice, organic expeller pressed canola oil and/or organic safflower oil, and/or organic sunflower oil, organic tapioca starch, tricalcium phosphate, organic flavor, sea salt, xanthan gum, vitamin A palmitate, vitamin D2, vitamin B12), vanilla extract (water, alcohol, sugar, vanilla bean extractives).

Vegan Chocolate Frosting: Powdered sugar (sugar, tapioca flour), organic palm oil shortening, butter substitute (palm fruit oil, canola oil, olive oil, salt, water, sunflower lecithin, lactic acid, annatto extract), cocoa powder, rice milk (water, rice, organic expeller pressed canola oil and/or organic safflower oil, and/or organic sunflower oil, organic tapioca starch, tricalcium phosphate, organic flavor, sea salt, xanthan gum, vitamin A palmitate, vitamin D2, vitamin B12), vanilla extract (water, alcohol, sugar, vanilla bean extractives).

Ganache: Cream, semi-sweet chocolate (unsweetened chocolate, sugar, dextrose, soy lecithin, natural vanilla flavor), Tanzania chocolate (unsweetened chocolate Tanzania, sugar, cocoa butter, vanilla bean seeds, may contain milk), butter.

Vegan Ganache: Dark chocolate (organic cane sugar, organic cocoa liquor, organic cocoa butter), coconut cream, butter substitute (vegetable oil blend (palm fruit, canola, & olive oils), sea salt, natural flavor, sunflower lecithin, lactic acid, annatto extract).

Raspberry Jam: Raspberries, sugar, pectin.

Celebration Style: Sugar, non-GMO cornstarch, palm oil & palm kernel oil, dextrin, soy lecithin, colored with turmeric, annatto, beet juice, vegetable juices & beta carotene, maltodextrin, sodium bicarbonate, confectioner's glaze, carnauba wax.