

CAKE & CUPCAKE ORDER INFO

CAKE PRICES:

All cakes are 4 layers of cake with 3 layers of filling

6" \$50 (feeds 10-14)

8" \$60 (feeds 15-22)

10" \$70 (feeds 23-35)

CUPCAKE PRICES:

Mini cupcakes: Start at \$1.50 each without a filling
\$1.75 each with a filling

Regular cupcakes: are \$3.75 each with a filling*

All of the above pricing is for basic buttercream cakes/cupcakes

If you are looking for a wedding cake, tiered cake, or fondant covered cake please contact our baker directly at: bakery@hankandsylvies.com or at our Hailey shop
208-928-4088

A FEW OF OUR FAVORITE COMBINATIONS:

LEMON RASPBERRY:

yellow sour cream cake, lemon cream, fresh raspberries, raspberry vanilla chutney, lemon buttercream

VERY VANILLA:

vanilla bean cake, vanilla bean cream, vanilla bean buttercream - great with fresh fruit or berries

FUNFETTI:

vanilla bean sprinkle cake, bavarian cream, vanilla bean buttercream, fancy sprinkles

BOURBON CREAM CHEESE:

honey bourbon cake, salted caramel, honey bourbon glaze, local honey cream cheese frosting

TRIPLE CHOCOLATE:

dark chocolate cake, chocolate mousse, chocolate cream, malted chocolate buttercream

Please note: We require minimum 72 hours notice for all special orders. Orders are not confirmed until you've received an email response.

FLAVOR LIST:

CAKE:

Vanilla Bean
Yellow Sour Cream
Chocolate
Dark Chocolate
Funfetti
Honey Bourbon
Almond
Hazelnut
Pistachio Lemon
Lemon
Lemon Poppyseed
Orange
Banana
Spiced Carrot
Coconut
Brown Butter

FROSTING:

Vanilla Bean Buttercream
Brown Sugar Buttercream
Malted Chocolate
Chocolate Buttercream
Peanut Butter
Chocolate Peanut butter
Cream Cheese
Molasses Cream Cheese
Funfetti
Citrus (lemon, orange, grapefruit or lime)
Toasted Almond Buttercream
Peanut Butter Frosting
Espresso Buttercream
Fruit Buttercream (your choice)
Caramel Buttercream
Coconut Buttercream

FILLINGS:

Salted Caramel Sauce
Salted Caramel Peanut Butter
Hazelnut Praline
Vanilla Cream
Bavarian Cream
Banana Cream
Dark Chocolate Cream
Citrus Cream
Local Preserves
Chocolate Mousse
White Chocolate Mousse
Banana Cream
Chocolate Ganache
Espresso Mousse
Vanilla Roasted Berries
Fresh Berries
Seasonal Fruit
Chai Poached Pears