



Wedding Cake Flavors

Vanilla Cake

Our most popular cake. Buttery and rich, made with Madagascar vanilla. Perfect to pair with any filling and icing.

Devil's Food Cake

Rich dark chocolate cake made with Valrhona cocoa powder.

Red Velvet Cake

Delicate red cake made with a little Valrhona cocoa powder. Think of this as a vanilla cake with a hint of chocolate.

Carrot Cake (\$)

Flavorful spice cake, loaded with shredded carrots. Walnuts and rum-soaked raisins optional; please specify.

Marble Cake

Our vanilla cake recipe swirled together with devil's food cake to create a beautiful and delicious marbled pattern.

Confetti Cake

Our vanilla cake with rainbow sprinkles folded into the batter.

Icings

Vanilla Buttercream

Light and creamy, made with organic butter, egg whites, sugar, Madagascar vanilla, and a touch of salt.

Chocolate Buttercream

Our vanilla buttercream with melted Valrhona chocolate added to create a perfectly balanced chocolate flavor.

Chocolate Fudge

A rich chocolate icing made with butter, sugar, heavy cream, and Valrhona cocoa powder.

Cream Cheese Icing

A sweet yet tangy icing that complements carrot cake and red velvet cake beautifully. Just sweet enough without being overpowering, with a slight tartness from the cream cheese.

Other Buttercream Flavors Available

Lemon, Mocha, Espresso, Salted Caramel(\$), Coconut(\$), White Chocolate(\$)

(\$) - extra charge for these specialty flavors

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Fillings

Whipped Cream

Freshly whipped cream sweetened with just a little bit of sugar and flavored with Madagascar vanilla.

Chocolate Mousse

A rich and decadent mousse made with Guittard bittersweet chocolate.

Raspberry Mousse

Homemade raspberry puree folded into freshly whipped cream.

Hazelnut Milk Chocolate Mousse (\$)

Hazelnut praline paste and milk chocolate, folded together with whipped cream to create a beautifully balanced mousse.

Fruit Jams

Strawberry or raspberry.

Salted Caramel Mousse (\$)

Our caramel sauce folded into freshly whipped cream, along with a sprinkling of Maldon sea salt.

Almond Cream (\$)

An almond custard folded together with whipped cream.

Lemon Curd (\$)

Lemon custard made with fresh lemon zest and juice.

Pastry Cream – Vanilla, Chocolate, Mocha, or Coconut (\$)

Custard filling, similar to pudding.

Fresh Fruit (\$)

Strawberries or raspberries.

Icings

Any of the icings listed above may also be used as fillings.

(\$) - extra charge for these specialty flavors



Wedding Cake Sizing and Pricing

Sizing - based on 1" x 2" x 4" slices

- **4-inch** – 6 servings
- **5-inch** – 10 servings
- **6-inch** - 14 servings
- **7-inch** – 20 servings
- **8-inch** - 26 servings
- **9-inch** – 32 servings
- **10-inch** - 38 servings
- **12-inch** – 56 servings
- **¼ sheet (9" x 13" x 4")** – 50 servings
- **½ sheet (12" x 18" x 4")** – 100 servings

3-tiered wedding cake options:

- 4" cake + 6" cake + 8" cake = 46 servings
- 5" cake + 7" cake + 9" cake = 62 servings
- 4" cake + 7" cake + 10" cake = 64 servings
- 6" cake + 8" cake + 10" cake = 78 servings
- 6" cake + 9" cake + 12" cake = 102 servings

4-tiered wedding cake options:

- 4" cake + 6" cake + 8" cake + 10" cake = 84 servings
- 6" cake + 8" cake + 10" cake + 12" cake = 134 servings

5-tiered wedding cake:

- 4" cake + 6" cake + 8" cake + 10" cake + 12" cake = 140 servings

**If you are expecting more than 140 guests, we recommend choosing one of the tiered options above, and adding sheet cakes for cutting and serving.*

Pricing

All wedding cake pricing is based on the price per slice listed below, along with potential additional charges depending on how in-depth the desired decoration is. Along with the price per slice, additional charges may apply based on factors such as custom flavors, the desired decoration of the cake, specialty fillings, etc.

Base price per slice - \$7.50 (no specialty icings or fillings)

Specialty flavors: +\$0.50 per item