

~Classic Cake Flavors~

Single Flavored Cakes

~Triple Chocolate ~

Traditional chocolate cake infused with gourmet chocolate and filled with chocolate buttercream.

~Vanilla Bean~

Light vanilla bean cake filled with vanilla bean buttercream. This cake taste just like homemade vanilla ice cream.

~Southern Red Velvet~

Traditional southern red velvet cake, delicious with cream cheese buttercream.

~Lemon Twist~

Melt in your mouth, light lemon cake made with lemon flavor and lemon zest; paired with lemon buttercream.

~Gourmet Cake Flavors~

Single Flavored Cakes

~Carrot Cake~

A traditional spice cake made with carrots and filled with buttercream and pecan bits.

~Pink Champagne~

Light vanilla cake made with champagne and filled with vanilla bean buttercream.

~German Chocolate~

Light chocolate cake made with gourmet chocolate; filled with chocolate pecan buttercream.

~Clara Mae's Pound Cake~

This pound cake isn't the traditional heavy cake. This is a light buttery cake with all the flavor of a traditional pound cake. It pairs well with orange cream as well as chocolate buttercream. This cake is a wonderful reminder of my mom's traditional pound cake.

~White Chocolate Cake~

This heavenly decadent cake is filled with white chocolate buttercream that will just melt in your mouth. It is also topped with white chocolate shavings.

KJ's Cakery Bakery

www.kjscakerybakery.com

Double Flavored Cakes

~French Velvet~

Southern Red Velvet and Vanilla Bean cake filled with Vanilla Bean buttercream.

~Strawberry Burst~

Strawberry Burst Cake and Vanilla Bean cake infused with strawberry flavor and filled with strawberry filling.

~Orange Cream~

Orange Cream and Vanilla Bean cake made with fresh orange juice and vanilla flavor. This is nice spring or summer flavor.

~Strawberry Lemonade~

Light Lemon Twist and Strawberry Burst cake filled with Vanilla Bean buttercream.

Triple Flavored Cakes

~Neapolitan~

This rich cake is made with Vanilla Bean, Southern Red Velvet and Triple Chocolate cake. Vanilla Buttercream is filled between the Vanilla and Triple Chocolate cake and Chocolate Buttercream is filled between the Triple Chocolate and Southern Red Velvet Cake.

~Tuxedo~

2 layers of Chocolate Butter cake with a layer of Vanilla Bean Cake. French vanilla buttercream is filled between the top layer of chocolate and vanilla cake and chocolate buttercream is filled between the vanilla and bottom triple chocolate cake.

~Salted Caramel Chocolate Cake~

Decadent smooth tasting triple chocolate cake that has been paired with salted caramel buttercream and topped with caramel sauce and coated with walnuts.

~American Buttercream~

~French Vanilla Bean~

Silky, smooth, all-butter recipe made with real vanilla beans. The base for many of my buttercream flavors.

~Chocolate~

Chocolate lover's dream, light, mousse-like texture made with delectable Valrhona chocolate

~Lemon~

Sweet but tart lemon taste that pairs well with the strawberry or lemon cake.

~Almond~

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Wonderful buttercream for wedding cakes.

~Maple Praline~

Maple infused french vanilla bean buttercream.

~Strawberry~

Organic freeze dried strawberries give this buttercream a true strawberry flavor.

~Orange Cream~

Orange juice is added to our French Vanilla Bean buttercream and taste like the orange creamcycle ice cream bar.

~Mocha~

Coffee infused mocha flavor buttercream.

~Maple~

Real maple syrup is added to our french vanilla bean.

~Fondant~

~Vanilla Flavor~

Fondant will be colored to match the theme of your event.