



u p p e r c r u s t

## Cakes

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The prices below reflect size: 4", 6", and 8" circles, respectively. Larger cakes are available via special order.

#### **Reine de Saba (Gluten-free) - 14/28/42**

Our rich chocolate-almond cake happens to be completely gluten free! Orange zest and Grand Marnier flavor the cake, and below its chocolate ganache coating, we smooth a thin layer of apricot preserves.

#### **James Beard - 14/28/42**

Our fluffy chocolate-sour cream cake is neither too rich nor too sweet. Its chocolate-y-ness is underscored by French press coffee in the batter. Unsweetened sour cream and chocolate ganache glaze this sophisticated cake.

#### **Carrot Cake - 14/28/42**

We take care to achieve the moist, slightly crumbly carrot cake texture with which most are familiar. We add fresh ginger, orange zest and cardamom to bring warmth to the carrot flavor. A classic cream cheese frosting and roasted, crushed walnuts coat the outside.

#### **Cheesecake - 14/28/42**

Calling this beauty a cake is a bit of a misnomer: it is a sweetened cream cheese custard, baked until just set. We make our crust with crushed homemade Dutch spice cookies, bound by melted cultured butter.

#### **Princess Margaret - 16/32/48**

Our Princess Margaret cake is a tender white sour cream and vanilla cake. It is layered with homemade raspberry preserves and lemon butter. We pipe vanilla buttercream rosettes on the outside as a festive decoration.

#### **Cake of the Month - 16/32/48**