

140 Woodman Drive  
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937-258-2320  
Monday-Friday 10am -5pm  
Saturday 9am -1pm  
Closed Sunday

*A week's notice may be required to place a custom order, so please plan ahead*

Design your cake using any of the following flavors:

### Traditional Cake Flavors

- Light White with a Touch of Almond
- Rich Dark Chocolate
- Silken Vanilla Yellow
- Moist Marble
- Scrumptious Strawberry Swirl
- Light Tangy Lemon
- Refreshing Orange
- Heavenly Red Velvet

### Traditional Icings

- Buttercream Icing — Creamy and ultra-rich with a soft ivory appearance and a melt-in-your-mouth texture.
- Chocolate Buttercream — Sweet chocolate taste with that same melt-in-your-mouth texture.
- White Vanilla Cream — For that sweeter, fluffier icing.

### Fillings

- Raspberry, strawberry, or apricot preserves
- Raspberries & Cream or Strawberries & Cream
- Peanut Butter Mousse
- Key Lime Mousse
- Dark or White Chocolate Truffle
- Raspberry, Strawberry or Chocolate Mousse
- Cherry
- Custard
- Coconut Custard
- Mocha Mousse
- Lemon Chiffon
- Fresh Fruit \$5.00 and up plus filling charge, if available

### Gourmet Icings

- Cream Cheese
- Whipped Cream
- Italian Cream
- Mint
- Almond
- Caramel
- Cinnamon
- Strawberry
- Cookies-n-Cream
- Peanut Butter
- Lemon
- Orange
- Mocha
- Banana

Pick the size that's best for you:

Cake Size	Serves	Price	With Filling	Gourmet Icing
8" single layer	6-8	\$19.99	add \$5.50	add \$5.00
8" double layer	8-12	\$31.99	add \$5.50	add \$10.00
Quarter Sheet	12-24	\$34.99	add \$10.50	add \$10.00
Half Sheet	24-48	\$53.99	add \$16.00	add \$20.00
Full Sheet	60-96	\$96.99	add \$22.00	add \$40.00

*Other sizes and shapes available by special request; 1/2 and 1/3 flavors available on Half and Full Sheet cakes for an additional \$5.00.*

Or ask about our line of Gourmet Cakes:

**German Chocolate Cake**—a light chocolate cake iced with a pecan-coconut caramel icing.

**Pineapple Upside Down Cake**—a yellow cake enhanced with pineapples, cherries, and a brown sugar-butter glaze.

**Black Forest Cake**—a rich chocolate cake moistened with cherry brandy, filled with cherry filling, and iced with whipped cream. Decorated with chocolate shavings and maraschino cherries.

**Chestnut Puzzle Cake**—six layers of white and chocolate cake with amaretto, filled with chestnut buttercream. Then iced with chocolate buttercream and finished with a dripped chocolate ganache and chocolate curls.

**Italian Cream Cake**—a buttery pound cake filled with raspberries & cream and smooth butter Italian cream icing.

**Carrot Cake**—a traditional carrot cake made with fresh carrots, walnuts, and raisins, then iced with rich cream cheese icing and walnuts on the side.

**Spice Cake**—a light-textured cake with flavorful fall spices. Iced with delicious caramel icing.

**Hummingbird Cake**—a tropical blend made with pineapple and coconut, filled with apricot preserves and iced with cream cheese.