

937-258-2320
www.thecakerydayton.com

140 Woodman Drive
Dayton, Ohio 45431



Hours
Monday-Friday 9 a.m. - 6 p.m.
Saturday 9 a.m. - 1 p.m.

Closed Sundays

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Minimum 48 to 72 hours' notice requested on all cake orders.

Design your cake using any of the following flavors:

Traditional Cake Flavors

- Light white cake with a touch of almond
- Rich dark chocolate cake
- Silken vanilla yellow cake
- Moist marble cake
- Refreshing orange cake
- Light tangy lemon cake
- Scrumptious strawberry swirl cake
- Red Velvet cake

Fillings

- Raspberry, strawberry, or apricot preserves
- Real raspberries or strawberries
- Cherry
- Custard
- Peanut Butter
- Key Lime
- Lemon Chiffon
- Dark and white chocolate truffle
- Raspberry, strawberry, or chocolate mousse

Traditional Icings

- Buttercream Icing — Creamy and ultra-rich with an elegant ivory luster 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.

Gourmet Icings

- Whipped Cream — Lightest icing available for a taste that is soft and subtle.
- Cream Cheese Icing — Creamy richer flavor that elevates any cake to greatness.
- Italian Cream Icing — European butter icing that is rich and very smooth tasting.

Pick the size that's best for you:

Cake Size	Serves	Price	With Filling	Gourmet Icing
8" single layer	6-8	\$14.99	add \$5.50	add \$5.00
8" double layer	8-12	\$25.99	add \$5.50	add \$10.00
Quarter Sheet	12-24	\$26.99	add \$10.50	add \$10.00
Half Sheet	24-48	\$45.99	add \$16.00	add \$20.00
Full Sheet	60-96	\$80.99	add \$22.00	add \$40.00

Other sizes and shapes available by special request; 1/2 and 1/2 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 flavoring, filled with chestnut buttercream, and then iced with chocolate buttercream and finished with a dripped chocolate ganache and chocolate shavings. You'll wonder how it's done!

Italian Cream Cake—a buttery pound cake with real raspberry filling 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.

Spice Cake—a light-textured cake with an intense spice flavor. Iced with delicious caramel icing.

Hummingbird Cake—a tropical blend made with pineapple and coconut, filled with apricot filling, iced with cream cheese then toasted coconut is added to the side for a sweet touch.