

Cake Descriptions

Chocolate Crème Cake- A rich, dense, moist chocolate cake

White Crème Cake- A dense, moist cake

Chocolate Chiffon Cake- A very light, fluffy cake

Carrot Cake- A moist, flavorful, cake with golden raisins, shredded carrots,
This cake is filled with a cream cheese filling. We also use this same recipe for our morning glory that has a honey glaze on top instead of the frosting, great for breakfast.

Black Forest Cake - Chocolate crème cake with cherries, chocolate mousse and triple sec, whip cream frosting and chocolate crumbles on the sides.

Chantilly Cake - Chocolate chiffon with Chantilly, butter based filling and frosting, garnished with macadamia nuts.

Chocolate Rum Cake - Chocolate crème cake soaked with rum flavored syrup and chocolate buttercream frosting.

Dobash Cake - Chocolate chiffon cake with chocolate Dobash filling, chocolate Dobash frosting garnished with chocolate chiffon cake crumbs.

Dream Cake - Chocolate chiffon cake filled twice with whipped cream garnished with chocolate shavings.

Guava Cake - Chiffon cake infused with guava juice and guava/whip cream filling, then topped with guava juice and the sides covered with guava chiffon crumbles, whipped cream frosting and lady fingers placed around the cake.

Haupia - White chiffon cake with Haupia (coconut pudding) filling and whipped cream frosting garnished with shredded coconut

Lilikoi Cake - Our white chiffon cake is infused with Lilikoi juice and filled with Lilikoi/whip cream and then topped with whipped cream frosting and Lilikoi juice on top.

Mocha Mousse - White chiffon cake with mocha (coffee flavored) Mousse and mocha buttercream frosting accented with chocolate covered coffee beans.

Open Fruit - Short paste crust with fresh and canned fruit slices arranged on custard made with almond paste, topped with an apricot glaze.

Red Velvet- A light German Chocolate chiffon cake with red coloring and our cream cheese filling and frosting.

Sacher Torte- This classic originates from the Hotel Sacher in Vienna, Austria. This cake is a two layer chocolate cake with a glorious raspberry filling. The cake is then covered in chocolate buttercream and topped with chocolate ganache.

Strawberry Shortcake- Our moist white crème cake with fresh strawberry in whip cream and a whip cream frosting.

Tiramisu - White chiffon cake pieces soaked in coffee syrup, creamy tiramisu filling and chocolate pieces accented with slivers of gourmet chocolate.

Washington Cake - Three layers of Chocolate chiffon cake with two fillings of custard then topped with a ganache frosting.