

CAKE MENU

MAGPIES BAKERY



1. Choose a Flavor

Classic

Deluxe

Super-Deluxe



CLASSIC VANILLA

Vanilla cake filled & finished with vanilla buttercream.



VANILLA CHOCOLATE

Vanilla cake filled & finished with fudge frosting.



CHOCOLATE VANILLA

Chocolate cake filled & finished with vanilla buttercream.



CHOCOLATE FUDGE

Chocolate cake filled & finished with fudge frosting.



STRAWBERRY CREAM

Vanilla cake splashed with strawberry juice & filled with strawberry buttercream. Finished with strawberry or vanilla buttercream.



CLASSIC COCONUT

Vanilla or chocolate cake filled & finished with coconut buttercream & fresh coconut flake.



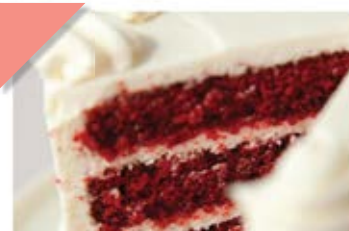
ITALIAN CREAM

A buttermilk based layer studded with toasted pecans & coconut. Filled & finished with cream cheese frosting.



CARROT CAKE

Moist, spicy & chock full of shredded carrots, toasted pecans, & currants. Filled & finished with cream cheese frosting.



RED VELVET

Tinged with a hint of almond, this Southern favorite is filled & finished in cream cheese frosting.



MOCHA MAMBO

Chocolate or vanilla cake filled with mocha buttercream & fudge frosting. Finished in mocha buttercream.



CARAMEL CAKE

Vanilla or chocolate cake filled with caramel buttercream & caramel sauce. Finished in caramel buttercream.



LEMON HEAVEN

Vanilla cake splashed with fresh lemon juice syrup. Filled & finished with lemon buttercream.



DEVIL'S FOOD

Moist devil's food layers, filled & finished with your favorite frosting. Cream cheese is a favorite!



PEANUT BUTTER

Chocolate or vanilla cake filled & finished with peanut butter frosting.



LEMON RASPBERRY

Vanilla cake with raspberry jam, filled with lemon buttercream & raspberries. Finished with lemon buttercream.



CHOCOLATE LOVERS

Chocolate cake filled with dark chocolate ganache & fudge frosting. Finished with fudge frosting.



GERMAN CHOCOLATE

Chocolate cake filled with rich pecan & coconut frosting. Finished in German Chocolate or fudge frosting.



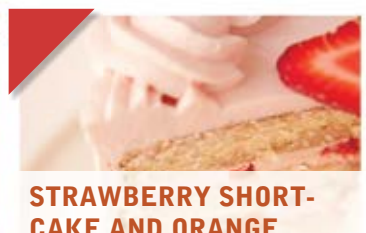
CARAMEL MACCHIATO

Chocolate cake filled with mocha & caramel buttercreams. Finished with caramel cream & drizzled with gooey caramel sauce.



CHOCOLATE RASPBERRY

Chocolate cake smeared with raspberry jam, filled with fudge, ganache & fresh raspberries. Finished with fudge frosting.



STRAWBERRY SHORT-CAKE AND ORANGE APRICOT STRAWBERRY

Vanilla cake filled & finished with fresh strawberries & strawberry cream. OAS adds a splash of OJ & a smear of apricot jam.

2. Choose a Size

NUMBER OF SERVINGS	CAKE SIZE	CLASSIC		DELUXE		SUPER-DELUXE	
			with sig design		with sig design		with sig design
1-2	5" 2 layer smash	\$12	\$14	\$14	\$16	\$16	\$18
4-8	5"	\$22	\$28	\$25	\$31	\$28	\$34
10-16	7"	\$28	\$35	\$35	\$42	\$42	\$49
16-24+	9"	\$38	\$46	\$46	\$54	\$54	\$62
20-30+	10"	\$52	\$61	\$60	\$69	\$68	\$77
30-40+	11"	\$68	\$78	\$78	\$88	\$88	\$98
16-24+	1/4 sheet 2 layer	\$38	\$46	\$46	\$54	\$54	\$62
40-60+	1/2 sheet 2 layer	\$79	\$89	\$89	\$99	\$99	\$109
80-100+	1/2 sheet 3 layer	\$110	\$122	\$125	\$137	\$140	\$152

ROUND CAKES

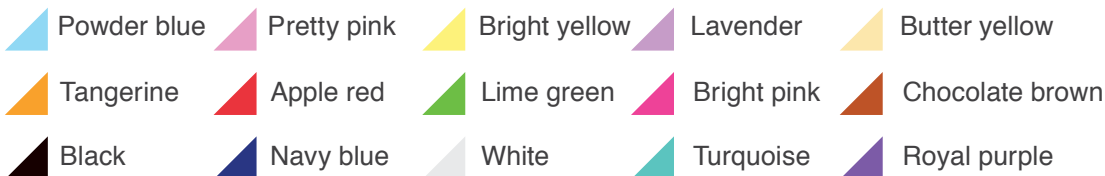
The smash cake is 2 layers. All other round cakes are made with 4 layers of cake and filled with 3 layers of buttercream. These cakes are approx. 5" tall.

SHEET CAKES

Our 1/4 and 1/2 sheet cakes are rectangular layer cakes.
 >> The 1/4 sheet cake has two layers and is approx. 8" x 12" x 3".
 >> The 1/2 sheet two layer cake is approx. 11" x 16" x 3".
 >> The 1/2 sheet three layer cake is approx. 11" x 16" x 4".

3. Add an Inscription

An inscription in the stock color of your choice is included in your standard cake price.



4. Make It Special

ADD A SIGNATURE DESIGN

Choose 2-3 stock colors to use for any of our 20 signature designs. Custom color matching, \$5 each.

COLOR TINT YOUR FINISH COAT

Vanilla buttercream and cream cheese frosting can be tinted any color. Choose from our stock colors or bring us a sample for matching, \$10 extra.

GENDER REVEAL?

Tint inside icing pink or blue, \$10 extra. Tint cake layer pink or blue, \$25 extra.

LOOKING FOR MORE?

Custom artwork is available with advance notice. (\$250 minimum order) Fill out a custom inquiry form on magpiescakes.com

A note on alcohol

To add moisture and flavor, most of our cakes are sprinkled with simple syrup flavored with juice or liqueur. It does not add a strong alcohol flavor, but can be omitted upon request.

Vegan options?

Our devil's food cake is vegan and can be paired deliciously with coconut milk ganache! Available on request.

Wheat-free?

For those with wheat intolerance, we can make our cakes with wheat free ingredients. (minimum order 5" cake or 1 doz. regular cupcakes) We use gluten free DOMATA flour (ingredients: rice flour, cornstarch, tapioca, dextrin, xanthin gum and rice extract). Please note that while every effort is made to avoid cross contamination, we cannot claim that any of our products are "gluten free" as there is flour in the environment. Those with severe allergies should not risk consuming our products.

Signature Designs



SWAG



STRIPES



SPRINKLES



SPATULA STRIPES
VERTICAL



SPATULA STRIPES
HORIZONTAL



SPACKLE



POLKA DOTS



MOUSERS



HEARTS



GROOVY FLOWERS



FLOWERS AND VINES



SWIRLS



BOY OR GIRL



BUBBLES



SPRINGS



SQUIRLS



DOTTED SWISS



RETRO STARBURST



SNOWFLAKES



ROSETTES (ADD \$5⁰⁰)

KEEP IN TOUCH!

Monday 10-4, Tuesday-Friday 10-5:30, Saturday 10-4, Closed Sunday
846 N. Central Street, Knoxville, TN 37917 | 865 673 0471 | Magpiescakes.com

