

# Icing on the CAKE

*Truly fabulous desserts since 1985*

**CLASSIC CAKES...** Chocolate Buttermilk, Chunky Carrot, Fresh Banana, German Chocolate, Classic White, Lemon Poppyseed, Luscious Lemon, Marble and Apple-Spice.

**SPECIALTY CAKES...** Fudge Ribbon, Pumpkin Ribbon, Black & Tan, Berries & Cream, Peanut Butter, Angel Food Cake, Coconut Cake and Classic Pineapple Upside-Down Cake. Don't forget our Classic Cupcakes piled high with icing! Fudgey, creme-filled Swirly Cakes, Coconut, Luscious Lemon, Marshmallow Sundae, Fudge Ribbon Babies, Black & Tan, Rocky Road, Peanut Butter, Pink Peppermint Patti's and Gingerbread. A good dose of nostalgia!

**ALL BUTTER POUND CAKES...** Dense, buttery and generously glazed. Lemon, Orange, Maple, Chocolate Chip, Chocolate Fudge, Toasted Almond, Cornmeal Blueberry and Gingerbread. Harvest Crunch & Pecan Crunch loaded with gooey brown sugar pecan goodness!

**CHEESECAKES...** Original, Marble, Lemon Curd, Raspberry Lemon Curd, Chocolate, Blueberry, Almond Biscotti, Chocolate Almond Biscotti, Cappuccino, Chocolate Suicide Torte, Turtle Torte, Raspberry Suicide Truffle Cups, Pumpkin and Egg Nog (Seasonal). Special order your favorite flavor!

**LOAVES...** Fresh Lemon, Moist Pumpkin, Banana Walnut, Banana Walnut Chocolate Chip, Almond Poppyseed, Zucchini Walnut, Chocolate Fudge Chip, Cran-Apple Spice, Cornmeal Blueberry and Cornmeal Orange Chocolate Chip.

**CLASSIC COOKIES...** Who doesn't love big, chunky, chewy cookies? We're famous for ours! Semi-Sweet, Triple Chocolate, White Chocolate Dee-Luxe, Oatmeal Raisin with Walnuts, Oatmeal Butterscotch, Oatmeal Chocolate Chip, Snickerdoodle, Lemon Doodle, Molasses Crinkle, Chocolate Cherry Chunk, Coconut Cashew Chunk, Peanut Butter, Peanut Butter Chocolate Chip and Crandoodle (seasonal). "Minis" can be special ordered. Feel like baking? Our famous dough is available in any of our "Classic Cookie" varieties.

**SPECIALTY COOKIES...** Crumble Bees, Cornmeal-Orange Chippers, Coconut Macaroons, Chewy Almond Macaroons, Chocolate Haystacks, Crackle Jacks, Caramel Blackouts, Peanut Butter Caramallows, Citrus Sweeties, Anzacs, Low Fat Chocolate Chip, Gingersnaps, Creme-Filled Sandwich cookies, Marshmallowy Scooter Pies, Buttery Circus Squares, Brown Sugar Shortbread, Chai Shortbread, Classic Sugar Cookie Daisies, flourless Peanut Butter Chocolate Chip, Chocolate Mint Sugars and Holiday Cutouts.

**SOFT GLAZED COOKIES...** Nice and big like the top of a muffin! Harvest Moons, Orange Blossoms, Apple Annies, Black & Whites, Maple Moons, Pink Big Tops, Mud Pies and Iced Gingerbread Creams (seasonal).

**ITALIAN BISCUOTTI...** A family recipe. Very traditional, twice baked for crunchiness and jam packed with almonds. We call them teething biscuits for adults! Choose from Traditional and Chocolate-Chocolate Chip. Available dipped in chocolate.

**BROWNIES AND BARS...** Chocolate Chip, Fudge with Walnuts, Peanut Butter Chocolate Chip, Hello Dollies, Peanut Butter Jumbles, Caramel Mirandas, Raspberry Cheesecake, Smores Bars, 50 W. Main Bars and Classic Krispy Treats. All are dense and decadent.

**BAR COOKIES...** on a shortbread crust. These are like your favorite piece of pie! Choose from Fresh Lemon, Pecan, Pumpkin, Cherry-Almond, Cranberry-Orange, Farmhouse Apple and Raspberry Lynnzer Bars.

**MUFFINS...** Greet the morning with Blueberry, Pumpkin, Almond Poppyseed, Cranberry-Orange, Cinnamon Ripple, Super Moist Bran, Banana Walnut, Banana Walnut Chocolate Chip, Cornmeal Blueberry, Ollalieberry, and Cranberry Apple Spice.

**SCONES...** Said to be the best this side of England! These triangular treats are made with pure cream and butter and available in Orange-Currant, Cranberry-Orange, Cornmeal Ollalieberry, Maple Pecan and Chocolate Chip. Cream Shortcakes and Coffee Cakes are also available.

**PIES...** Old Fashioned and Handmade! Apple, French Apple, Ollalieberry, Blueberry, Peach & Streusel Peach (seasonal), Pecan, Pumpkin, Cherry, Chocolate Cream and our buttery, crunchy-topped 50 W. Main Cobbler. Go get the ice cream!

**WEDDING CAKES, TOO!...** We've built quite a reputation on these alone! Look through our photos of beautiful and delicious works of art! Cake tastings held on the first and third Saturday of every month.

**CUSTOM CAKES...** Are another specialty. All artwork is hand-drawn. We can create a cake to complement any theme. Visit our wonderful website for examples. We recommend ordering a minimum of one full week ahead, two weeks or more during peak seasons.

**LAST BUT NOT LEAST...** Cream Puffs and Creme Brulee, French Chocolate Fudge and Peanut Brittle (made in small batches), Savory Rosemary Cheddar Wafers, Bakehouse Cinnamon Buns, chewy Hit the Trail Bars and our famous Mr. Pete's Tail-Waggin' Treats for your favorite pup! Ask us about our take on **VEGAN**. We're beckoned to dabble!

408.354.2464 • 50 W. Main Street, Los Gatos, CA 95030 • [www.icingonthecakebakery.com](http://www.icingonthecakebakery.com)