

Custom Cakes

Cake Varieties

- White Almond
- French Vanilla
- Yellow
- Chocolate
- Devils Food
- Marble
(White/Chocolate)
- Red Velvet
- Carrot
- Or turn any of our specialty cupcake flavors in to a cake!
- Cookies & Cream
(1/2 white layer,
1/2 chocolate layer,
cookies & cream filling)
- Banana
- Lemon
- Strawberry
- Pumpkin
- Cinnamon Swirl

Fillings

- Lemon
- Caramel
- Coconut
- Raspberry
- Raspberry Mousse
- Strawberry
- Strawberry Mousse
- Bavarian Cream
- German Chocolate
- Chocolate Mousse
- Cookies & Cream
- Peanut Butter Mousse
- Cream Cheese
- Vanilla Custard
- White Chocolate
- Nutella Mousse
- Lime
- Banana Cream



Frosting

Buttercreams:

- Vanilla
- Chocolate
- Caramel
- Peanut Butter
- Cream Cheese
- Lemon Cream Cheese
- Coconut Cream Cheese
- Chocolate Cream Cheese
- White Chocolate
- Whipped Cream Cheese
- Butter Pecan
- Cookie Dough
- Lemon Blueberry
- Strawberry
- Orange Dreamsicle
- Strawberry Rhubarb

(All buttercream icings also available as fillings)

Rolled Fondant (additional charge)

- White/Chocolate/Most Colors Available

Non-Dairy Whipped Icing

Prices

Round or Square Cakes

- 6" Round or Square - 8-10 servings \$18.00
- 8" Round or Square - 14-20 servings \$32.00
- 10" Round or Square - 24-30 servings \$48.00

Sheet Cakes:

Serving is 1" wide x 2" deep, 1 layer high

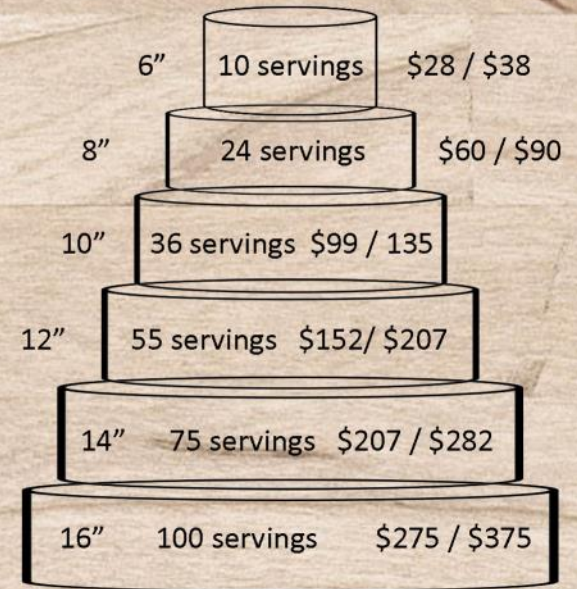
- 1/4 Sheet (9" x 13") - 24 servings \$32.00
- 1/2 Sheet (13" x 18") - 48 servings \$48.00

Basic prices include double layer cakes, your choice of icing and filling, basic decorations and writing. Fondant and other decor available at an additional charge. Please contact us for a quote!

A minimum 4 week notice is required for all wedding cake orders.
A 72 hour notice is required for all other cake orders.

Prices are subject to change without notice

Tiered Cake Prices



- 1st Price = Buttercream/2nd Price = Rolled Fondant
- Serving is 1" wide x 2" deep, 2 layers high
- I also offer FAUX CAKES, which is an alternative to traditional cakes. The cake is made out of styrofoam and decorated to look like a real cake!

The faux cake can be made with a real cake top, so you can still do the cutting of the cake, take pictures, etc. Sheet cakes or cupcakes can then be served to your guests. Please ask me about pricing on faux cakes!

Cupcakes or Mini Cheesecakes

Cupcakes - \$2.50 each (\$24/dozen)
Cupcake price includes buttercream icing and simple buttercream or fondant decoration. (See list of flavors on reverse.)
Add personalized toppers to your cupcakes for \$2/dozen!

Mini Cheesecakes - \$1.75 each (\$21/dozen)
Mini cheesecakes are cupcake sized. Choose from plain, raspberry swirl, strawberry swirl, or chocolate chip.

Specialty Cupcake Flavors

\$24/dozen

Vanilla

- A vanilla cupcake topped with vanilla buttercream.

Chocolate

- A chocolate cupcake topped with your choice of chocolate or vanilla buttercream.

Red Velvet

- A bright red velvet cupcake topped with a tangy cream cheese buttercream.

Snickers

- A chocolate cupcake with a mini Snickers baked inside, topped with caramel buttercream, crushed Snickers and a caramel drizzle.

Peanut Butter Cup

- A chocolate cupcake with a mini Reese's Peanut Butter Cup baked inside, topped with peanut butter buttercream, crushed PB cups, and a chocolate ganache drizzle.

German Chocolate

- A chocolate cupcake, topped with a chocolate buttercream ring and filled with a homemade German Chocolate (pecan/coconut) filling.

Salted Caramel Mocha

- A chocolate cupcake filled with homemade salted caramel sauce, topped with coffee icing, whipped cream frosting and a caramel drizzle.

Pumpkin Dulce de Leche

- A pumpkin spice cupcake filled with dulce de leche (sweet caramel sauce) and topped with a dulce de leche buttercream.

Cookies & Cream

- A chocolate cupcake baked on top of an Oreo cookie, topped with Oreo whipped cream frosting and Oreo cookie pieces.

White Chocolate Truffle

- A white almond cupcake filled with a white chocolate truffle and topped with white chocolate buttercream.

White Chocolate Raspberry

- A white almond cupcake filled with raspberry filling and topped with white chocolate buttercream.

Pecan Pie

- A chocolate cupcake filled with a pecan pie filling, topped with butter pecan buttercream and topped with candied pecans.

Lemon Meringue

- A lemon-infused vanilla cupcake, filled with homemade lemon curd and topped with a toasted meringue frosting.

Chocolate Chip Cookie Dough

- A chocolate cupcake with cookie dough filling, cookie dough buttercream frosting, mini chocolate chips and a small chocolate chip cookie.

Heath

- A chocolate cupcake filled with a caramel/toffee filling, topped with a caramel buttercream and a Heath bar chunk.

Lemon Blueberry

- A lemon-infused yellow cupcake, filled with homemade lemon curd and topped with a fresh blueberry/lemon buttercream.

Nutella

- A yellow cupcake filled with a scoop of Nutella and topped with a whipped cream Nutella frosting.

Carrot Cream Cheese

- A rich carrot cupcake with tangy cream cheese buttercream.

Pina Colada

- A yellow cupcake with a crushed pineapple filling, topped with coconut cream cheese buttercream and toasted coconut.

Banana Cream Pie

- A banana cupcake filled with banana cream, topped with vanilla whipped cream frosting and a mini vanilla wafer.

Angel Food

- A light angel food cupcake filled with your choice of strawberry or raspberry filling and topped with a whipped cream frosting.

Orange Dreamsicle

- An orange infused cupcake filled with homemade orange curd and topped with an orange dreamsicle buttercream.

S'more

- A chocolate cupcake with a graham cracker crust base, filled with a chocolate kiss and topped with toasted marshmallows and a mini Hershey bar.

Andes Mint

- A chocolate cupcake with a peppermint ganache filling, a green peppermint buttercream and topped with an Andes mint and a chocolate ganache drizzle.

Strawberry Rhubarb

- A yellow cupcake with a strawberry rhubarb compote filling, topped with a fresh strawberry rhubarb buttercream.

Coconut Lime

- A white almond cupcake with a lime curd filling, topped with coconut cream cheese buttercream and toasted coconut.



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