

## ~Cheesecakes~

Fancy cheesecakes made to order with our graham cracker crust (10" only) and extra creamy West Coast style. Always beautifully finished.

10" ... 37.00      8" ... 30.00

*Hot Fudge Sundae • Strawberry • English Lemon*

*Chambord • Caramel Apple • Turtle Pecan*

*Chocolate Top (10" only) • Just Vanilla • Summer Fruit*

*Pumpkin Swirl is available October through January.*

**Apple Pie Cheese Cake**                      10" round 36.00

*Apples swirled through Cheesecake baked in a deep short bread crust. Topped with caramel and crunchy streusel.*

**Black Bottom Cheesecake**                      9" round 30.00

*A layer of chocolate fudge cake covered with chocolate chip cheese cake.*

**Lemon Cheesecake**                              10" round 36.00

*Cheesecake baked in deep short bread crust. Topped with lemon curd and powdered sugar.*

## ~Individual Desserts & Petite Cookies~

**Coconut Macaroons**                              11.50/Doz.

**Chocolate Dipped Macaroons**                      13.00/Doz.

**Chocolate Tops**                                      12.00/Doz.

**Homestyle (1 1/2 ounce) Chocolate Chip**

**Snickerdoodle • Chocolate Chocolate**

**Oatmeal Raisin • Peanut Butter**                      11.00/Doz.

## ~Miniature Desserts~

By the dozen.

• Miniature Eclairs • Mini Cream Puffs • Lemon Tarts

• Summer Fruit Tarts • Chocolate Strawberries • Mini Canollis

• Assorted Mousse Cups.

20.00 per dozen, boxed

(Minimum of one dozen per flavor,  
some items change seasonally)

## ~Dessert Trays~

Beautifully arranged bite-size pieces

12 person minimum for all trays.

(Approx. 2-3 pieces/serving)

**Just Cookies**    4.75 per person

*Our homemade selection of chocolate chip, oatmeal raisin, peanut butter, snickerdoodle and chocolate-chocolate freshly baked for you.*

**The Sweet Tooth**                                      5.75 per person

*A sumptuous selection of brownies, blondies, cookies, and mini desserts. Served in easy to handle, mouth-watering pieces.*

**Fancy Feast**    6.50 per person

*The finest of our miniature desserts. Mini eclairs, tiny mousse cups, fresh fruit tarts and dipped strawberries to name a few.*

## ~Cupcakes~

Cupcakes starting at 2.50 each

Yellow • Chocolate • Red Velvet • Carrot • Almond

Icings

- German Buttercream • French Buttercream
- American Buttercream • Chocolate Fudge
- Amaretto Buttercream • Dulce de leche Butter
- Cream Cheese Icing • Chocolate French Buttercream

Please call us for custom cupcake pricing.

Custom Cakes

- Orders must be placed 7 days in advance.
- Please arrive 30 minutes prior to closing to pick up your cake.

PLEASE CALL FOR OUR SEASONAL  
& HOLIDAY SPECIALS

410-788-9478

[www.sugarbakerscakes.com](http://www.sugarbakerscakes.com)



TOO pretty TO EAT • TOO good NOT TO

752 Frederick Road  
Catonsville, Maryland 21228

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HOURS:

MONDAY 8 A.M. - 4 P.M.

TUESDAY - FRIDAY 8 A.M. - 6 P.M.

SATURDAY 8 A.M. - 4 P.M.

SUNDAY CLOSED

## -Custom Cakes-

All items are not made everyday. It is best to pre-order a week ahead. All prices include inscription with flowers or chocolate decoration. All other decorations are an additional fee.

1/4 sheet	58.00	serves 20-25
1/2 sheet	95.00	serves 30-50
Full sheet	165.00	serves 80-100
12" round	85.00	serves 35-40

SugarBakers finishes sheetcakes in 2-3 layers unless otherwise specified.  
Fresh strawberry filling extra on larger size cakes.

## -Cake & Fillings-

### CAKE FLAVORS

- Almond (Contains Almonds)
- Carrot (Contains Walnuts)
- Chocolate
- Lemon
- Red Velvet
- Yellow

- Apple Crunch (Available Seasonally, Contains Walnuts)
- Pumpkin (Available Seasonally)

### FILLINGS

- Amaretto Buttercream (Contains Almonds)
- Chocolate Toffee Mousse (Contains Almonds)
- Chocolate Mousse
- Dulce de Leche
- European Raspberry Preserves
- Ganache
- German Chocolate (Contains Coconut & Pecans)
- Lemon Mousse
- Mocha Buttercream
- Peanut Butter Mousse (Contains Peanut Butter)
- Raspberry Buttercream
- Strawberry Mousse
- White Chocolate Mousse

### ICINGS

- American Buttercream
- Chocolate Buttercream
- Cream Cheese Icing
- French Buttercream
- Fudge Icing
- German Buttercream
- Whipped Topping
- Ganache (Premium)
- Rolled Fondant (Premium)

\*Icings can be used as cake filling

## -Fine Line Cakes-

Includes basic inscription

	10"	6"
<b>Voted "Baltimore's Best Cake"</b>		
<b>Smith Island Cake</b>	68.00	40.00
Multiple layers of moist yellow cake filled with fudge icing and peanut butter cups.		
<b>Lemon Mousse Cake</b>	50.00	31.00
Light layers of lemon cake enveloping a cloud of refreshing lemon mousse topped with fresh lemon curd. (optional)		
<b>Chocolate Decadence</b>	50.00	31.00
Devils food cake layered with bittersweet ganache and chocolate chips simply finished with ganache and mini chocolate chips.		
<b>Red Velvet Fudge Cake</b>	50.00	31.00
Light chocolate sour cream cake colored a soft red and filled with fudge and cream cheese icing.		
<b>Amaretto Raspberry Cake</b>	50.00	31.00
Almond cake filled with a layer of amaretto buttercream and European raspberry filling covered in French buttercream.		
<b>Pimlico Cake</b>	50.00	31.00
A Baltimore tradition, moist yellow cake layered with fresh pastry cream covered in fudge icing.		
<b>Heaven &amp; Hell</b>	52.00	10" only
Alternating layers of devils food and angel food cake filled with peanut butter mousse and covered in rich fudge.		
<b>Raspberry Ribbon Cake</b>	52.00	32.00
Multiple layers of delicate yellow and devils food chocolate cake beightened by alternate fillings of raspberry buttercream and dark ganache, with a poured chocolate finish.		
<b>Cannoli Cake</b>	52.00	35.00
Layers of yellow and chocolate cake filled with cannoli cream covered in French buttercream.		
<b>Peanut Butter Truffle</b>	50.00	31.00
Layers of yellow cake with peanut butter buttercream and fudge filling iced in your choice of fudge or French buttercream.		
<b>Country Carrot</b>	50.00	31.00
A dense, moist combination of carrot, walnut, pineapple and spice, with homemade cream cheese icing, sided with chopped walnuts and toasted coconut.		
<b>Black &amp; White</b>	50.00	31.00
Yellow cake filled and covered with fudge icing.		
<b>Classic Ivory</b>	50.00	31.00
Yellow cake filled with French buttercream & iced with French buttercream.		

## -Seasonal & Specialty-

	10"	6"
<b>Apple Crunch Cake</b>	50.00	31.00
Apple walnut cake, filled and iced with cream cheese icing and garnished with caramel and crunchies. (Seasonal Item)		
<b>Strawberry Cream Cake</b>	55.00	34.00
Tender yellow cake split and filled with fluffy whipped cream icing and juicy strawberries. (Seasonal Item)		
<b>Chocolate Oblivion</b>	40.00	23.00
Thin layer of chocolate cake topped with a deep disk of chocolate mousse flavored with Bailey's Irish Cream, covered in dark chocolate, and finished with mini chocolate chips.		
<b>Chocolate Truffle Torte (Gluten Free)</b>	10"	35.00
Flourless semi-sweet chocolate cake with a ganache glaze. Please Note: This is made in a facility that is not gluten free.		
<b>Strawberry Smith Island Cake</b>	10"	68.00 6" \$40
Nine layers of light pink strawberry cake layered & iced with light cream cheese icing.		

## -Homemade Favorites-

<b>Caramel Apple Coffee Cake</b>			
1/4 sheet - 32.00	1/2 sheet - 55.00	9" rounds - 22.00	
Our delicious standard with fresh apples, pecans & caramel drizzle.			
<b>Sour Cream Coffee Cake</b>			
1/4 sheet - 31.00	1/2 sheet - 50.00	9" rounds - 22.00	
The buttery best! Loaded with cinnamon & pecans.			
<b>Lemon Poppy Seed Cake</b>	10" bundt cake	27.00	

## -Pies-

Our pies are a deep 10" and baked fresh.

Caramel Apple, Homestyle Apple, Very Berry or Black Cherry Lattice, Apple Crisp (9-inch)	16.00
Southern Pecan • Coconut Cream • Banana Cream	18.00
Keylime	18.00
Fresh Strawberry	27.00
Pumpkin (Seasonal)	17.00
Peach	16.00