

# Sizes & Prices

Cake	Size	Serves	Price
Chocolate Oblivion	6"	8-12	\$19.95
Double layer	6"	4-8	\$25.00
Single layer	9"	8-12	\$25.00
Double layer	9"	12-16	\$43.00
Double layer	1/4 sheet	20-24	\$52.00
Double layer	1/2 sheet	40-50	\$75.00
Double layer	Full sheet	80-100	\$110.00
Espresso Brownie	1/4 sheet	24-30	\$52.00
Espresso Brownie	1/2 sheet	50-70	\$75.00
Cheesecake	6"	4-8	\$19.00
Cheesecake	10"	12-16	\$32.00
Cupcakes	\$3.25 ea. 5 or less		
	\$2.80 ea. 6 - 11		
	\$2.70 ea. dozen or more		

## Decorate with Fresh Berries (seasonal):

6" cake	\$3.70
9" single or double layer	\$4.75
1/4 sheet	\$5.50
1/2 sheet	\$7.50
Full sheet	\$9.00

## Decorate with Handmade Buttercream Flowers:

6" cake	\$2.00
9" single or double layer	\$2.50
1/4 sheet	\$3.50
1/2 sheet	\$5.50
Full sheet	\$7.95



# CAKES



Our cakes are different. Sure, they're made with the best **natural ingredients, by hand, from scratch**, like a few other places in town... but their **flavor and texture** are unparalleled.

Unsalted butter, Belgian chocolate, and fresh, local eggs are a good start... but it's the **skill, care and attention of our bakers** that really make the difference. Tender, moist and perfectly fresh, our cakes are just sweet enough – you won't feel like you've been run over by a sugar truck.

So **celebrate** – a graduation, birthday, anniversary, new job... or just a sunny day.



## Cake Options

We keep several 9" cakes fresh in our case; however, if you give us at least 48 hours notice, we can assure your choice from the list below.

**6" Chocolate Oblivion** \* Like a giant truffle: nothing to come between you and your dark chocolate except butter & eggs. Frosted with Chocolate Ganache. (naturally gluten free - it's flourless)

**10" New York Cheesecake** \* Sublime. We crush our own shortbread cookies for the crust, and top with your choice of Chocolate Ganache or classic Sour Cream, or house-made Raspberry Jam.

## Layer Cakes

**Golden Almond Cake** \* A long-time Spruce favorite, made with fresh-ground toasted almonds.

**Light Chocolate** \* Plenty of chocolate taste, yet light-textured enough to have after a big meal.

**Dense Chocolate** \* Chocoholics, stop here! Fudgy, rich and intense, like a brownie.

**Carrot Cake** \* (With cream cheese lemon frosting) This fragrantly spiced, raisin-laden cake was featured at the 10th anniversary of the Boulder Farmer's Market.

**Vanilla Cake** \* Moist yellow cake; delicious with any buttercream flavor.

**Gluten Free Chocolate Cake** \* light, moist cake; perfect with all buttercream flavors.

## We also offer

**Cupcakes** \* Instead of a cake, order six or more of the same type; or we will put together a Baker's Choice assortment for you.

**Black-Bottom Cupcakes** \* Justly famous, plush and decadent: our dense chocolate cake and cheesecake batters swirled together and topped with chocolate chips.

**Espresso Sour Cream Brownie Cake** \* Party all night long with our winner of 1st prize at the Chocolate Lover's Fling: mocha ganache on our famous brownie, cake-sized.

**Not a cake person?** \* Ask about our marvelous pies: all-butter crusts & luscious from-scratch fillings.

## Frostings and Fillings

We decorate simply and elegantly with **rich, lightly sweetened buttercream frostings** (no corn syrup, ever – just agave nectar and sugar). We will add writing on your cake (white or dark chocolate only) at no charge.

We offer **fresh berries** (seasonal) or **buttercream flowers** for an additional charge. (See back for prices)

Except for the Carrot Cake, order from the following list for your frosting and/or filling. You may choose one buttercream for both, or buttercream frosting with a raspberry jam or chocolate ganache filling.

**Buttercream flavors** \* Vanilla, Chocolate, Espresso, Mocha, Raspberry, Orange,

**Fillings** \* Chocolate Ganache, buttercream, house-made raspberry jam