

Award- Winning Cake Flavors 2024

Any of the below flavors can be made into Gluten-free as well

Salted Caramel: Yellow cake with a caramel butter cream with a hint of Himalayan pink sea salt

Plain Jane: Vanilla bean cake with white buttercream

Simple Joe: Chocolate cake with a white buttercream

Satin Sheets: Michael’s most popular cake choice. Simple yet elegant combination of yellow cake, French custard and fresh raspberries

Lemoncello: Yellow cake with a Lemoncello curd and lemon mousse

Sunbathing Monkey: This multiple award winning cake combines **Grilled bananas**, dark chocolate ganache, milk chocolate mousse, artisan caramel and toasted walnuts with a white cake.

Screaming Chocolate: Chocoholics dream come true with this luscious dark chocolate cake, 72% chocolate ganache, milk chocolate mousse. 3 words.. chocolate, chocolate and chocolate

24 Karrot: Carrot cake with walnuts, raisins, apple sauce and fresh grated carrots. Nutmeg, cinnamon and cream cheese icing finish this wedding favorite

Marble: White and chocolate layered cakes with a French custard and milk chocolate mousse make this a perfect choice when trying to decide between the chocolate lovers and others at your event

3 Day Cruise: This rum soaked yellow cake is finished with fresh pineapple, toasted coconut, and coconut custard

Biscotti & Latte: Espresso mousse, hazelnut ganache and biscotti crumbs add a unique and delicious combination to this cake.

White chocolate & Strawberries: White chocolate ganache, Grand Marnier scented strawberries WOW!

Peanut butter crunch: Chocolate cake with a Reese brand peanut butter filling & chocolate mousse with crispies.

Oreo Cookie: Chocolate cake with an Oreo cookie butter cream make this a favorite for Groom’s cakes.

Coco Regatta: Chocolate cake with a Bischof cookie filling

Italian Rum: White cake soaked in rum. Filled with vanilla custard, chocolate custard and toasted almonds

Strawberry Lemonade: The hot Florida weather screams to be quenched with this light and refreshing cake. Beginning with a yellow cake with a fresh lemonade curd and fresh strawberries makes this cake a great choice for the Spring/Summer weddings.

Tiramisu: “Pick Me Up” is exactly what this cake does! An espres soaked yellow cake with a sweetened mascarpone cheese finished with ground cocoa and chocolate shavings.

Beurre Noisette: Michael Anthony's most exciting new flavor. This French term for "Brown Butter". Michael slowly cooks Organic butter down to crystallize the butter solids until it achieves a "nutty hazelnut" aroma. Michael then cools the butter and adds it to his butter cream for I can't believe how great this taste moment. Yellow or Chocolate cake

Key Largo: Key Lime curd, White chocolate mousse and graham cracker crumbs make this a delicious and unique flavor choice for those couples who want a Southern wedding cake with a twist of Lime!

Cinnamon Churro: White cake with brown sugar & cinnamon smear, caramel and bite size Churro

Moonshine Chocolate: Rich chocolate cake spiked with Kentucky Moonshine, layered with Chocolate ganache and Bourbon Pecans.

Earl Grey & Lemon: Earl Grey tea infused cake with a fresh lemon curd.

The Madison: Chocolate cake with dark cherry compote filling, vanilla buttercream with chocolate chunks

Boston Cream: White cake with a vanilla & chocolate custard fillings

Chocolate covered Strawberries: Chocolate cake with fresh strawberries, chocolate ganache and a light Strawberry mousse

Persian Love Cake: Roasted Pistachio cake with Cardamom, candied rose petals, fig jam filling

Frangipane (Almond): Almond flour cake splashed with Amaretto layered with Frangipane (almond filling)

Valencia Orange: Orange cake, Orange curd & white chocolate mousse.

Red Velvet: Classic Southern cake flavor with cream cheese filling

Banana Nilla: White cake with banana custard layered with Nilla wafers and Chocolate ganache.