

Price List

Cakes (base pricing, see notes below):

- 6" cake - \$42+ (feeds ~12)
- 8" cake - \$87.50+ (feeds ~25)
- 10" cake - \$140+ (feeds ~40)
- 12" cake - \$192.50+ (feeds ~55)
- Sheet cake - \$65 (9"x13", feeds ~50)

Cupcakes (base pricing):

- \$2.25+ per cupcake (2 dozen minimum)

Decorated Sugar Cookies (base pricing):

- \$50/dozen (1 dozen minimum)

Doughnuts:

- \$1 per doughnut (2 dozen minimum)

Brownies:

- \$2.50 per brownie (2 dozen minimum)

Cheesecakes:

- 9" cheesecake \$25 (feeds 10)
- Bites: \$3 per 2"x2" square (2 dozen minimum)

Cake Pops:

- \$3 per cake pop (2 dozen minimum)

Gourmet Cookies:

- \$1 per ounce (2 dozen minimum)

Cookie Variety Tray:

- \$1 per cookie (2 dozen minimum)

French Macarons:

- \$2.50 per macaron (2 dozen minimum)

Pies:

- 9" fruit pie - \$25 (feeds 8-12)
- 9" pumpkin pie - \$15 (feeds 8-12)
- Mini pies/tarts - \$2 per pie/tart (2 dozen minimum)

Chocolate Covered Sweets:

- Pretzels - \$1 per pretzel (2 dozen minimum)
- *Strawberries - \$3 per berry (2 dozen minimum)
- *subject to availability

Notes from the Baker

Cakes:

Birthday & Event Cakes - Pricing starts at \$3.50 per serving for all round cakes.

Wedding Cakes - Pricing starts at \$4.50 per serving for all round cakes.

Sheet Cakes - Pricing starts at \$1.30 per serving for a 9"x13" cake.

These are base prices. The cost may increase depending on requested design.

Cake serving sizes are based on a minimum of 1"x2"x4" slices.

Each cake tier is 3 layers of cake, filled with 2 layers of filling. Each tier is a single flavors of your choice of cake and filling, respectively.

If you prefer larger slices of cake, consider ordering a larger cake, or supplementing with cookies, sheet cake, cupcakes, and other desserts to ensure you have enough for your guests.

Decorated Sugar Cookies:

Pricing starts at \$50/dozen. This is a base pricing. The cost may increase depending on the requested design. For example, multiple colors (3+), gold painting, or various layers on the cookie can increase cost.

General:

All credit/debit payments will incur a 3.50% processing fee in addition to your order charges.

For weddings, we recommend ordering 20+ servings over your estimated max guest count, no matter your dessert of choice.

Please note that we request that orders be placed at least 2 weeks prior to your event date (to make sure we are available).

If your order is placed within that 2-week window, it may be subject to a 25% rush fee.

A non-refundable 50% deposit is required to hold your date. The final 50% payment is due 1 week prior to your event date.

No refunds will be issued if orders are cancelled within 1 week prior to your event date, as we have already spent hours planning, preparing, and purchasing supplies for your event.

Allergies:

Please note that it is your responsibility to inform your guests of any potential allergens in the desserts you purchase from us. At this time, we may be able to accommodate nut, gluten and dairy allergies in some desserts. Please contact us if you have any allergy concerns that we should be aware of prior to ordering to ensure whether or not we can accommodate your request.

OUR DESSERTS ARE MADE IN A HOME KITCHEN THAT HAS NOT BEEN INSPECTED BY THE
MICHIGAN DEPARTMENT OF AGRICULTURE & RURAL DEVELOPMENT