

# Pricing

I specialize in custom cakes of all kinds. My cakes are not your average bakery; grocery store or discount warehouse club cakes. All of my work is hand-crafted and customized to your specific request. Each cake is baked fresh for your special order. I am a registered business with the state of Pennsylvania so you can be sure of quality. Cakes are priced on a per cake basis. There is a \$55.00 minimum on all specialty cake orders. There are many costs involved in creating your special cake including cake boards, cake boxes, dowels and other supports, colors, the cost of the fine ingredients in the cake and buttercream frosting as well as the fondant, which is expensive for me to purchase. Prices for all 3D and sculpted cakes start at \$150.00 regardless of serving size due to the cost of materials used and hours of work 3D cakes take to create. For this reason, a cake to feed 8 people will cost as much as (or possibly more than depending on the cake and the time consuming details) one to feed 25 as this is the serving size of one batch of my batter. Sales tax is also added to the final price as well as a delivery fee, if applicable.

## **Basic Cakes \***

Starting prices for cakes:

Round or square

\$4.00 + per slice for buttercream frosting

\$5.00 + per slice for buttercream frosting covered with fondant

9x13, Decorated sheet cake \$60.00 & up. Comes w/ 1 doz FREE cupcakes (serves 41)

Fillings other than buttercream and specialty flavors (listed above) are \$.50 extra per slice

The final cost of your cake is determined by many factors including: serving size, cake flavor, amount of tiers, fillings, complexity of design, time consuming details, toppers and whether fondant and/or gumpaste is used and how much is used.

All of my fondant covered cakes have delicious, smooth and creamy buttercream frosting in between the layers and around the cake before the fondant is rolled onto the cake. Additional charges on cakes and cupcakes may apply for specialty flavors or fillings, cake sculpting, complex buttercream designs, detailed piping and painting, gumpaste decorations (figures, toppers, etc.), fondant details and other time consuming elements.

## **Custom Cakes \***

Starting prices for cakes:

\$5.00 + per slice for buttercream frosting

\$6.00 + per slice for buttercream frosting covered with fondant

\$150.00 minimum for 3D or sculpted cakes with buttercream frosting and fondant

Fillings other than buttercream and specialty flavors (listed above) are \$.50 extra per slice

Each cake is a one-of-a-kind creation that is made to order. The final cost of your cake is determined by many factors including: serving size, cake flavor, amount of tiers, fillings, complexity of design, time consuming details, toppers and whether fondant and/or gumpaste is used and how much is used.

All of my fondant covered cakes have delicious, smooth and creamy buttercream frosting in between the layers and around the cake before the fondant is rolled onto the cake. Additional charges on cakes and cupcakes may apply for specialty flavors or fillings, cake sculpting,

complex buttercream designs, detailed piping and painting, gumpaste decorations (figures, toppers, etc.), fondant details and other time consuming elements.

**\*Please keep in mind the amount of time it takes to design, research aspects of the cake (researching types of fish, shoes, etc. that the cake may be modeled after), bake, assemble and decorate your cake. To make your cake look as wonderful as it tastes is an extremely time consuming process and is factored into the final price of your cake...BUT, the “wow factor” is worth it**

### **Wedding Cakes\***

Starting prices for wedding cakes:

\$6.00 + per slice for buttercream

\$7.00 + per slice for buttercream frosting covered with fondant

Fillings other than buttercream and specialty flavors (listed above) are \$.50 extra per slice

The final cost of your cake is determined by many factors including: serving size, cake flavor, amount of tiers, fillings, complexity of design and whether fondant and/or gum paste is used and how much is used.

All of my fondant covered cakes have delicious, smooth and creamy buttercream frosting in between the layers and around the cake before the fondant is rolled onto the cake. Additional charges on cakes and cupcakes may apply for specialty flavors or fillings, cake sculpting, complex buttercream designs, detailed piping and painting, gum paste decorations (figures, toppers, etc.), fondant details and other time consuming elements.

**\*Please keep in mind the amount of time it takes to design, research aspects of the cake, coordinate with your florist/wedding coordinator/venue/etc., bake, assemble and decorate your cake. To make your cake look as wonderful as it tastes is an extremely time consuming process and is factored into the final price of your cake...BUT, the “wow factor” is worth it!**

### **Cupcakes**

Regular sized cupcakes with buttercream frosting (includes sprinkles and sanding sugars)

Minimum order is one dozen (12) cupcakes for \$25.00

Regular sized cupcakes with buttercream frosting w/ Cupcake picks or fondant decorative topper

Minimum order is two dozen (24) cupcakes for \$60.00

Specialty cupcakes with fillings, fruit toppings, and or whipped frosting for \$30.00

Minimum order is one dozen (12) cupcakes for \$30.00

Adult/ Drunken Cupcakes (infused w/ alcohol) for \$40.00

Minimum order is one dozen (12) cupcakes for \$40.00

Mini sized cupcakes

\$15.00 per dozen with a minimum order of 2 dozen mini cupcakes for \$30.00. Fondant toppers are an extra cost.

Cupcake picks and fondant toppers start at \$0.50/each (price determined by details of topper)

\*\*Additional charges apply for multiple flavors in one order, custom flavors, complex or custom designs, etc. See “cakes” above

**\*If you have a specific vision and theme, but your budget is standing in the way of the extraordinary. Please allow me to work with you to find reasonable alternatives, to make your vision a beautiful and tasty reality!**

**Retaining my services**

Reservations are taken on a first come first served basis. A 50% deposit of your total order is required to reserve the date for all treats. My calendar books up quickly so be sure to call and make your reservation for your date as soon as possible. Wedding cakes require minimum \$100 non-refundable, non-transferable, and non-negotiable deposit. Your order is not confirmed until I have received your required deposit; final payment (balance) is due 30 days prior to event.

**+\*All prices subject to change**