

Construct a Cake

Cakes

Yellow American

Buttery, vanilla scented, the perfect background for all fillings, fresh fruit, and icings.

Chocolate Buttermilk

A lighter chocolate layer, milder in flavor. Fun to brush with Hazelnut, Gran Marnier or Vanilla syrup.

Devil's Food

Full flavored, a shot of dark cocoa, perfect.

Carrot

Dense, rich cake of shredded carrots and spices.

Poppyseed

Choose either orange or lemon. A light, moist flavorful cake.

Angel Food

Flourless, extraordinarily light, to be enjoyed straight up, or with chocolate flecks.

Icings

Buttercream

Light and Creamy, but not too sweet. Made with rich, softened butter, sugar and eggs. Can be enhanced with a variety of flavors, liqueurs and chocolate.

Cream Cheese

Cream cheese, 10x sugar and cream combine for a rich finish.

Ganache

The darkest chocolate icing imaginable, either poured for a smooth finish or whipped for a fluffy light texture.

Rolled Fondant

Sugar, water and cream of tartar are cooked and combined with any number of flavorings or colors. The result is a smooth, satin finish that is draped over cakes of any size or shape.

La Cuisine Café and Market, 750 East Main, Branford, 06405 203.488.7779

We Cook. You Eat. You Smile. We Smile.

Fillings

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Ganache

The darkest chocolate icing imaginable, either poured for a smooth finish or whipped for a fluffy light texture.

Whipped Cream

40% butterfat, truly heavy cream is whipped with a touch of 10x sugar.

White Chocolate Mousse

Light in texture, and mild in flavor.

Dark Chocolate Mousse

Bittersweet chocolate and heavy cream, whipped to a fluffy texture.

Fruit Mousse

Choose from blueberry, strawberry, raspberry and mango, each made from natural fruit purées.

Fruit Jams

Choose from Raspberry and Apricot.

Fresh Fruit

Choose one or assortment of the best in season. We find it best combined with pastry cream or whipped cream.

Curds

Our favorites are lemon or lime.

Pastry Cream

A thickened egg custard enhanced with natural vanilla extract.

Prices			
	6"	Serves 6	\$18
	9"	Serves 16	\$38
	12"	Serves 35	\$70
	14"	Serves 45	\$80
	1/4 Sheet	Serves 20	\$40
	1/2 Sheet	Serves 40	\$75

Some of our favorites...

Black Velvet

A light yellow sponge encases a bittersweet chocolate mousse, finished with dark chocolate ganache.

Log serves 8 \$20

9" serves 16 \$36

Banana Mocha Layer Cake Banana cake layered with chocolate and sliced banana, finished with a light, whipped mocha frosting.

6" serves 6 \$18

9" serves 16 \$38

Boston Cream Cake

The traditional yellow cake layers filled with pastry cream, covered in chocolate.

6" serves 6 \$16

9" serves 16 \$36

Carrot Cake

The three layer classic, cream cheese frosting and mini carrots on top.

6" serves 6 \$18

9" serves 16 \$38

Chocolate Raspberry

Two layers of chocolate buttermilk cake separated by raspberry jam, freshly whipped cream, and a pint of fresh raspberries. Topped with dark chocolate ganache.

6" serves 6 \$18

9" serves 16 \$38