

Listed below are the flavors offered by Delicious Cakes. If you have any questions, please do not hesitate to contact us. Have an amazing day!

Wedding Cake Only Flavors

We have your flavor – a variety of traditional, contemporary, and specialty flavors.

- Wedding White: Light & Classic White Cake
- Princess Vanilla – Moist & traditional Soft cake with a slight vanilla flavor
- Almond – Moist yellow cake with taste of almond *no nuts
- Pink Champagne – Low cholesterol, light pink cake infused with pink champagne
- Italian Cream – White cake indulged with coconut, and chopped walnuts
- Lemon Supreme – Lemon cake infused with a lemon butter sauce
- Amaretto Cake – Almond flavored Italian Amaretto liqueur cake *no nuts
- Almond Cassata – Golden cake soaked with an Italian amaretto liqueur-butter sauce, and toasted almonds
- Fresh Strawberry – Fresh pureed strawberries folded into a white cake batter
- Raspberry Liqueur – Baked with fresh raspberries, raspberry liqueur butter sauce
- Orange Marmalade – Robust cake made with orange marmalade, and lemon zest
- Carrot – Traditional favorite with shredded carrots, pineapple, pecans and fall spices
- Spice – A full flavored cake with nutmeg, allspice, cinnamon, and ground cloves
- Double Fudge Devil's Food – Rich & Divine chocolate cake
- Red Velvet – A Southern traditional chocolate, red cake
- Mexican Chocolate – Triple chocolate cake with hint of cinnamon, and nutmeg
- Texas Turtle – Devil's food cake complimented with rich caramel, and pecans
- Chocolate Liqueur – Rich chocolate cake with a dark chocolate liqueur sauce
- Kalua Mocha – The darkest liqueur cake we make, with subtle hints of coffee & vanilla

Pastry Chef Inspired Cake Flavors –Special Orders Only and Not available for Weddings

- Marbled Salted Caramel – Vanilla/Chocolate marbled cake with salted caramel buttercream
- Strawberry Lemonade – Strawberry Cake & Lemon Cake layered with strawberry lemonade mousse
- Funfetti Birthday – Princess Vanilla cake with colorful Funfetti baked into batter
- Pina Colada – Coconut flavored cake with our decadent Pineapple Bavarian cream filling
- German Chocolate – German Chocolate cake filled with a coconut, and pecan frosting
- Neapolitan – Three layers of Double Fudge, Strawberry, Princess Vanilla cake with our Angelic butter cream, Fudge icing, and Strawberry Mousse
- Cherry Chocolate – Rich chocolate cake with a dark chocolate liqueur sauce with Cherry Gel compote filling
- PB & J – Peanut Butter and Jelly Cake, taste just like the name, with moist vanilla cake, soft and smooth peanut butter icing, and strawberry gel filling
- Pumpkin Spice – Delicious Cakes Fall favorite cake baked with real pumpkin puree and fall spices
- White Velvet Chocolate – Decadent dark chocolate cake with our house made angelic butter cream frosting
- Old Fashion – Our Vanilla cake with Chocolate Butter cream icing

Fillings

<ul style="list-style-type: none">• Strawberry Gel Filling• Strawberry Mousse• Lemon Gel Filling• Lemon Mousse• Raspberry Gel Filling• Raspberry Mouse	<ul style="list-style-type: none">• Bavarian Cream• Chocolate Fudge Icing Filling• Cream Cheese Icing Filling• Chocolate Butter Cream Icing Filling• Angelic Butter Cream Icing Filling• Strawberry Lemonade Mousse• Strawberry Lemonade Gel Filling
---	--

Frostings

- Angelic Butter Cream Mix Icing (Our House Favorite Recipe)
- Cream Cheese Icing Frosting
- Whipped Cream
- No-Icing – Semi - Naked
- Chocolate Fudge Icing Frosting
- Chocolate Buttercream Icing Frosting

 White cake	 Princess Vanilla	 Almond	 Pink Champagne	 Italian Cream
 Lemon Supreme	 Amaretto	 Fresh Strawberry	 Raspberry Liq	 Orange cream
 Carrot	 Spice	 Double Fudge	 Red Velvet	 Mexican Choco
 Texas Turtle	 Chocolate Liq	 Kalua Mocha	 Marbled Salted Caramel	 Strawberry Lemonade

				
Funfetti Birthday	Almond Cassata	Pina Colada	German Chocolate	Neapolitan
				
Cherry Chocolate	PB & J	Pumpkin Spice	White Velvet Chocolate	Old Fashion

Contact us if you have questions.

Delicious Cakes / 14819 Inwood Road / Addison, TX 75001 / 972-233-2133

For email inquiries: weddingtastings@gmail.com