



The Perfect One...

At Deerfields, we believe that a wedding cake is all about partnership, the perfect pairing of flavors, textures and looks.

It becomes a symbol, a lovely centerpiece that celebrates your first anniversary with you and gets captured in photographs for you and the next generation to enjoy.

We take special care to create wedding cakes that are not only delicious, but visually delightful, too. Each masterpiece is an individual work of art, a fantasy in icing, made carefully by our talented staff.

We invite you to come into our stores to peruse our wedding cake album for ideas and possibilities. Our friendly store staff will help you through the process to ensure your cake is everything you adore, and more, just like your spouse-to-be.

Deerfields
BAKERY™

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**Wedding
Cakes**

BRING YOUR DREAMS TO DEERFIELDS



Tasting as Good as it Looks...

We hear it over and over again. Flavor is our best feature. When customers cut into what they describe as “a work of art” in cake, they are delighted to find it tastes as good as it looks. Yes, it’s true, our bakers are as talented as our decorators. We take great pride in our scratch recipes and, therefore, use only fresh quality ingredients, guaranteeing wonderful flavor. Good taste starts here.

Devil’s Food Cake

The difference between chocolate cake and devil’s food cake is in the baking soda, but the distinction is easily seen. Devil’s food has a rich dark chocolate color and, unlike most chocolate cake, it is far moister. (We have found none more moist than ours!) Your guests will be glad you shared.

Yellow (Vanilla) Cake

Don’t let tradition rule your taste buds. Our yellow cake is moist and still light enough in color to pass for white cake. The secret is in our family recipe.

White Cake

Available for “traditional” white cake lovers. White cake is an acquired taste and not recommended for those who expect an exceptionally moist cake, as the egg yolk is left out of the recipe.

Fantasia (Marble)

Our house specialty is marbling the white cake and devil’s food cake together.

Pound Cake

Unlike the name suggests, our pound cake is light in taste and very moist (it’s that dash of cream cheese we’ve added).

Banana Cake

So infused with bananas, you can smell the fruit. No secret here, real bananas are whipped into the mix.

Carrot Cake

Fresh carrot shavings, raisins and pecans are loaded into the cake batter. No flavor substitutes, whatsoever.

Red Velvet Cake

The recipe for our most sumptuous, velvety red cake will remain a secret, but we can tell you the color of love is a perfect surprise in any wedding cake.

Lemon Cake

Yellow cake made zesty with natural lemon flavor.

Spice Cake

We start with our light, moist pound cake and add autumn spices to enjoy any time of year.

Icing on the Cake...

Buttercream

Deerfields traditional buttercream is rich in taste and smooth in texture – truly like no other. The secret is how the ingredients are blended together.

Whipped Cream

Our non-dairy whipped cream is a tasty alternative to traditional wedding frostings. Cakes with whipped cream icing must be refrigerated (cannot be left out for more than an hour). Decorations are limited. The effect on your taste buds, however, make it worth the trouble.

Rolled Fondant

A natural flavor that melts in your mouth, rolled fondant is a confectionery mixture made from sugar. It is crystallized to a smooth white mass which is rolled out and molded onto the cake layers. It is similar in texture to marzipan. The overall effect is tailored and opulent. Fondant can be textured with a deliberate pattern pressed into the surface of the sugar dough and/or decorated with buttercream. It can be made in custom colors as well.

Poured Chocolate

Usually reserved for the groom’s cake (and chocoholics), melted chocolate is poured over each tier. On the smooth surface more chocolate decorations are used (shavings, buttercream, fudge etc.).

Cream Cheese

Commonly used in combination with carrot cake. The weight of cream cheese usually requires the sides of the cake to be left smooth, combed, or decorated in a basket weave pattern.

(Full) Fillings...

Buttercream	Apricot Preserve
Chocolate Buttercream	Lemon Preserve
Fudge	Raspberry Preserve
German Chocolate	Strawberry Preserve
Hazelnut Buttercream	Cherry Preserve
Mocha Buttercream	Chocolate Custard (eggless)
Grand Marnier Buttercream	Bavarian Custard (eggless)
Fruit Flavored Buttercream	Chocolate Silk
Cream Cheese	Pineapple

Designing Your Dream...

Our in-store wedding album is great place to get ideas and chat with a pro. However, if you’ve spotted the perfect cake in a magazine, or you want to use a motif from your invitation, or you have a special theme for your big day...just let us know. Our cake artists will be happy to draw from your inspiration.

Colors

Any of our wedding cake designs can be made in the colors of your choice. Whenever possible, please provide swatches to guarantee the right shades. When ordering your wedding cake, be sure to specify where and how you would like to see your colors used.

On the other hand, you may decide color is not necessary. There is a definite subtle elegance to a wedding cake made in all white, or simply accented with fresh flowers.

Pillars

Pillars can add drama to a tiered cake and the combinations are just about endless. They also provide stability and aid in the safe delivery of your wedding cake. We will need to know if you will be using fresh flowers, an ornament, or a fountain between the tiers. Cakes with three tiers or less can be constructed without visible pillars.

Toppers

Add your own personal touch to existing designs with a specially selected wedding ornament or simply top the cake with fresh flowers provided by your florist. If you like, we can top the cake with buttercream flowers.

Tastings...

Sample trays may be ordered for \$10. Rolled fondant is \$2 extra. For a tastings order, allow 48 hours.

Servings...

We offer wedding cake serving sizes for up to 600 guests

Commitment...

Please confirm your cake order and pay in full 14 to 30 days prior to the event.

Congrats...

Deerfields Bakery sincerely wishes you the best on your special day and beyond. We are delighted you are considering us as your partner in good taste.