Cake Flavors

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.

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.

Frosting Flavors

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 delicate 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.

Frosting Colors

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Fillings

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