

Deerfields

BAKERY™

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 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

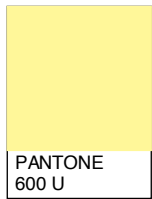
Commonly used in combination with carrot cake. The weight of cream cheese usually requires the sides of the cake to be left smooth, combed, or decorated in a basket weave pattern.

FROSTING COLORS

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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



PANTONE
600 U

**PALE
YELLOW**



PANTONE
108 U

LIGHT GOLD



PANTONE
109 U

GOLD



PANTONE
148 U

PEACH



PANTONE
1565 U

CORAL



PANTONE
150 U

ORANGE



PANTONE
718 U

RUST



PANTONE
1797 C

RED



PANTONE
1807 C

BURGUNDY



PANTONE
4685 C

TAN



PANTONE
4665 C

CHOCOLATE



PANTONE
4625 U

FUDGE



PANTONE
389 U

LIGHT LIME



PANTONE
375 U

LIME GREEN



PANTONE
354 U

GREEN



PANTONE
348 U

**FOREST
GREEN**



PANTONE
557 U

SAGE GREEN



PANTONE
317 U

LIGHT TEAL



PANTONE
320 U

DARK TEAL



PANTONE
489 U

FLESH



PANTONE
494 U

MAUVE PINK



PANTONE
688 U

PLUM



PANTONE
197 U

PASTEL PINK



PANTONE
197 U

MEDIUM PINK



PANTONE
212 U

HOT PINK



PANTONE
263 U

**PALE
LAVENDER**



PANTONE
264 U

**LIGHT
LAVENDER**



PANTONE
527 U

**DARK
LAVENDER**



PANTONE
663 U

PALE PURPLE



PANTONE
270 U

**MEDIUM
PURPLE**



PANTONE
272 U

PURPLE



PANTONE
273 U

**DARK
PURPLE**



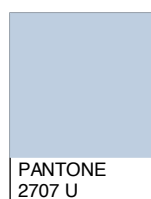
PANTONE
Cool Grey 1 U

LIGHT GRAY



PANTONE
422 U

DARK GRAY



PANTONE
2707 U

PASTEL BLUE



PANTONE
2717 U

PERIWINKLE



PANTONE
293 U

ROYAL BLUE



PANTONE
662 U

NAVY BLUE