

Allow 1-2 weeks notice for orders,
WE DELIVER TOO!

Recipe for ordering a Cake

Step 1- Choose the style of cake.

- Single Tier Decorated Cake \$1.45 serv.
- Multi Tier Party Style Cake \$1.80 serv.
- Bakery/Kitchen Style Cake \$1.25 serv.
- 3D/Sculpted Cake starts at \$3.00 serv.

Step 2- Choose the shape.

- Round Petal Square Heart
- Hexagon Oval Topsy Turvy
- Sheet Cake Ask for others

(Sheet cakes only offered in Bakery/Kitchen Style)

Step 3- Choose the size. (for example)

Round Cakes {Example pricing @ \$1.45 per serving}

6 in.	12 serving.....	\$17.40
8 in.	24 serving.....	\$34.80
10 in.	36 serving.....	\$52.20
12 in.	53 serving.....	\$76.85
14 in.	76 serving.....	\$110.20

Square Cakes {Example pricing @ \$1.45 per serving}

6 in.	18 serving.....	\$26.10
8 in.	32 serving.....	\$46.40
10 in.	50 serving.....	\$72.50
12 in.	72 serving.....	\$104.40
14 in.	98 serving.....	\$142.10

Serving sizes are 4”high x 1”wide x 2”deep.

Wedding Cakes

(See Wedding Cake Orientation pamphlet)

All Wedding Cakes are priced per serving.
They start at \$1.95 per serving, and up.

Ask to see Cutting Guides & Serving Charts
for any shape of cake or 3D sculpting guides

Step 4- Choose the Flavor or create your own.

Cake Flavors

Flavor of Cake can influence the final price.

Choose from these or make up your own!

- Classic Vanilla
- Classic Chocolate
- Marbelized (any two flavors)
- Classic Butter
- Classic Red Velvet
- Strawberry Yummm
- Raspberry Parfait
- Spiced Up
- *Butter Pecan
- *Italian Creme
- *Lemon Zest
- *Vanilla Almond
- *Vanilla Latte
- *Creme de Menthe Chocolate
- *Dark Chocolate
- *Drk. Chocolate Cherry Chunk
- *Mocha Latte
- *PB & J (chocolate or vanilla)
- *Orange Zest
- *Cherry Blossom
- *Carrot Cake
- *Banana Blast
- *Apple Tart
- *Hawaiian Delight
- *Pumpkin
- *Pistachio

Step 5- Choose the Filling.

Filling Options

Fillings choices can influence the final price. Each tier is torted with 3 layers of filling. Choose from these or make up your own!

- Butter Cream (BC)
(Any flavor, excluding chocolate)
- *Chocolate BC
- *Cream Cheese
- *Cookies ‘N” Cream
- *Coconut Cream or Coconut Pecan
- *Bavarian Cream
(Chocolate or vanilla)
- *Pudding, any flavor
- *Peanut Butter or Nutella
- *Fruit Fillings, fresh upon request
(Strawberry, Rasp., Lemon, Cherry, Key Lime, Pineapple, etc.)
- *Chocolate & White Chocolate Ganache
- *Dulce de Leche
- *Candy Bar Classics
(Reeses, Snickers, Heath, Butterfinger, etc.)

Step 6- Choose the Frosting.

Frosting Options

- Butter Cream- included in base price
- Chocolate BC- additional \$.15 per serving
- Cream Cheese- additional \$.15 per serving
- MMFondant- additional \$.50 per serving
(can place BC, choco BC or CC under MMF)
- Poured Ganache- additional \$.25 per serving

*Denotes specialty flavor- Add \$.15 per serving

Step 7- How will it be decorated?.

- Colors (to match decorations?)
- Theme/Motif Modern or Classic
- Do you want it to say anything?
- Copyrighted Characters will NOT be reproduced in sugar. Plastic cake toppers can be purchased at additional cost to client.

Step 8- Pick up Cake and Enjoy!

Be sure to have a safe, cool, flat space in your vehicle for transporting your Cake.

Additional Desserts

- Chocolate Covered Strawberries \$10/doz.
- CakeBites \$6 doz. or Cake Pops \$2 per stem and up
- Decorated Sugar Cookies \$15/doz or \$18 bagged
- Mini Decorated Sugar Cookies \$8/doz.
- Mamma’s Cookies \$8/doz.
(chocolate chip, oatmeal, snicker doodle, peanut butter, etc.)
- Mini Mamma’s \$5/doz.
- Tasters 4 oz~\$7, 6 oz~\$10, 12 oz~\$15
(Great gifts for shipping)
- Petite Fours \$4 & up each
- Cinnamon Rolls \$18 per doz.
- Brownies \$17 doz.
- CheeseCakes! Ask for pricing!
- CupCakes \$15 & up a doz.
- CupCake Tower Rental**
\$25 to rent + \$25 refundable deposit
Add matching ribbon, just \$10!

Ask about other
Seasonal and Specialty
sweets!

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

Once there was a very smart little girl who totally adored her mother. She wanted nothing more than to be with her & help her with everything she did, including measuring the dry ingredients, cracking eggs and even some mixing. What fun we had! As a child she had an imagination and a fascination with colors. She was always drawing something. I remember a time at the young age of 4 when her stick man had green goobers hanging from his nose. Wow, such clarity, even back then.

As she grew older her interests went from Brownies & Twirling to Girl Scouts & Softball. She was no longer interested in spending time in the kitchen with me. She really didn't mind being in the kitchen while I was cooking as long as she wasn't asked to do anything. I told her that at some point in life she would need to learn how to cook. In her most grown up voice at age 12, I remember being told, "Just show me how to make Macaroni & Cheese and I will be fine!" Needless to say we did not proceed with "Cooking 101."

We did however, learn the art of doing dishes. In the summertime as a teen she would escape the kitchen and housework by going to the hay field and to the tire shop. In her "Tomboy Era" she became an expert at raking hay, fixing tires and changing oil. And yes, the dishes were still waiting for her after dinner.

Heather's teen years slipped by so fast and she was very busy a lot of the time not needing me as much. So, I found other interests myself. I took some Cake Decorating Classes and loved it. I did cakes for family birthday's, weddings and for any occasion a cake was needed. Heather was interested in what I was doing but was so busy with her Freshman year at college that she was never able to do much but offer advise and show her support. Some of her advise was to give the cake business a name. Thus "Cora's Custom Cakes" was created. This continued on for a couple of years with me working full time and doing cakes on the side.

Then Heather called from class one day and said she needed to create a mock business for one of her classes and wanted to use the cake business as her assignment. Could I help with some price sheets & help break down costs with her. And also could we come up with a different name for the mock business. We thought about this and decided on "Sweet Designs." She did a great job with her class assignment and was genuinely interested in the decorating side of the business. After 6 1/2 years of college and graduating with 2 degrees I was surprised when at almost 24 years of age she came to me and said "I want to open my own cake shop." My response to her was, "I think you need to learn how to

bake first!" And so, she did and she does an awesome job of it! In the process of her learning to bake, she met with numerous business advisors and came up with a business plan. Granted that her plan has not gone as quickly as she had liked but it is all coming together just the same. She and her husband Roger searched for a building to purchase knowing that it would need much renovation to become what they envisioned. They knew two things for certain, that they could not afford to buy property and build and that they wanted to stay in the downtown Pittsburg area. After the decision was made to purchase the Benelli Jewelry building at 311 N. Broadway, the work began.

In the beginning, Heather's enthusiasm for this old building inspired everyone around her. She enlisted help from friends and family members who all did amazing work to help make her dream a reality. She and her husband learned a lot about renovating an old space and making it their own. They also learned a lot of patience goes along way when it's crunch time to get things done on schedule.

When I asked Heather what she wanted to say to the community of Pittsburg, KS, she said

*"Welcome to
Sweet Design's Cakery.
How may I help you?"*

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Sweet
Designs
Cakery



Price List

www.SweetDesignsCakery.com

620-231-CAKE