



Incredibly delicious, award winning desserts always baked fresh from scratch!

WHERE TO FIND US

15 Bridge Avenue, Berwyn, PA 19312

BEST WAY TO REACH US

phone: 610.644.1868

STORE HOURS

Tuesdays: Order pickups only (feel free to call)

Wednesdays-Fridays: 9am - 5pm

Saturdays: 9am - 3pm

CLOSED: Sunday and Monday



.....Ordering Information.....

We require orders to be placed **one** week in advance for single-tier cakes, and at least **two** weeks in advance for multiple-tier and other specialty cakes. Due to the artistic process required to create our custom cakes, we regret that it is difficult to make any exceptions to this!

Feel free to ask if you are outside of that time frame because we will certainly help you if we can. *(Rush and late fees may apply)*

Our bakery is a dessert-friendly environment, but NOT a nut-free environment. *Please be mindful when ordering.*

If you are gluten free: ask about our selection of gluten-free treats!

** please call for current pricing on our specialty cakes, as they are not listed **

Specialty Cakes

Choose your flavor and we'll create a custom cake for any occasion including birthdays, showers, anniversaries, holidays and other special events.

Chocolate Cake

Chocolate Decadence: chocolate cake, flourless chocolate cake, ganache, chocolate mousse and chocolate buttercream

Chocolate Kahlua Cake: chocolate cake with a Kahlua syrup, chocolate fudge frosting, ganache

Chocolate Mousse Cake: chocolate cake, chocolate mousse, chocolate buttercream

Chocolate Velvet Cake: chocolate cake, cream cheese frosting, vanilla buttercream

Chocolate Wow: chocolate cake soaked in homemade hot fudge syrup, white chocolate cappuccino buttercream, chocolate mousse, chocolate fudge frosting, dark chocolate ganache

Memories with Mom: chocolate cake brushed with our homemade hot fudge syrup, filled and finished with chocolate "JP" frosting (a favorite of the chef's son & her Dad, "J" & "P")

Vanilla Cake

Italian Rum Cake: vanilla cake with rum syrup, chocolate and vanilla pastry cream and vanilla buttercream

Raspberry 'N Cream: vanilla cake, raspberry marmalade, vanilla cheesecake and vanilla buttercream

Vanilla Framboise: vanilla cake, vanilla buttercream, raspberry marmalade and raspberry buttercream

Carrot Cake

Carrot Cake: carrot cake with walnuts and currants and cream cheese frosting

Pound Cake

Caramel Symphony: marble pound cake with Kahlua syrup and caramel buttercream

Coconut Cake: coconut cake with coconut syrup and coconut buttercream

Duet: chocolate chip pound cake, white and dark chocolate ganache, and white chocolate buttercream

Eclipse: white chocolate pound cake, dark chocolate ganache, chocolate and vanilla buttercream

Lemonberry: lemon blueberry pound cake, lemon curd, white chocolate buttercream

Lemon Delight: lemon pound cake, lemon curd and lemon buttercream

Spring Delight: vanilla pound cake, lemon curd, raspberry marmalade and vanilla buttercream

Strawberry Creamsicle: white chocolate pound cake, strawberry buttercream, strawberry marmalade, white chocolate buttercream

You Sunk My Chocolate Chip: chocolate chip pound cake, chocolate buttercream, vanilla buttercream

Specialty Cakes sizing guide

Size	# of Servings
6" round	6-8
8" round	10-14
10" round	14-20
12" round	25-35
14" round	40-50
1/4 sheet (13" x 9")	20-25
1/2 sheet (18" x 13")	40-50

Seasonal (only available certain times of the year, please inquire)

Ramango: mango cake, fresh raspberries and mango, mango and raspberry buttercream

Strawberry Tallcake: vanilla cake, fresh strawberries, whipped cream and vanilla buttercream

Mangoberry: mango cake, raspberry buttercream, mango buttercream

Pumpkin Orange: pumpkin orange cake, orange cinnamon cream cheese and vanilla buttercream

Sweet Potato Signature Collection

Sweet Jazmines Cake: our signature dessert — Sweet Potato Cake with our cinnamon triple sec glaze, sweet potato cheesecake, cinnamon cream cheese frosting

Cinnfully Southern Cake: Sweet Potato Cake, cinnamon cream cheese and caramel buttercream

The Sequel Cake: Sweet Potato Cake brushed with triple sec cinnamon glaze, caramel and vanilla buttercream, sweet potato cheesecake and cinnamon cream cheese frosting

Homemade, and only available at Sweet Jazmines!

The Signature Sweet Potato Muffin

was born when Chef Kim's young son, Jordan, refused to eat the sweet potato puree she made for him. She vowed she would never waste sweet potato puree again. Inspired by her already successful Sweet Potato Pie and Cheesecake, she set out to make a muffin that was worthy of the Sweet Jazmines name. After lots of experimentation, the Sweet Potato Muffin with triple sec glaze was officially introduced to customers.

Over the years, the recipe spawned the entire Sweet Potato Signature Collection that includes three different cakes, a cheesecake, a miniature, a pie, and of course, the muffin that launched it all, the Sweet Potato Muffin.

What about the finicky eater who started the whole thing? Ironically, Jordan LOVES Sweet Potato Muffins, which are also a customer favorite at Sweet Jazmines.



Muffins and Cupcakes

Muffins

(A minimum order of six per flavor)

Our muffins are all finished with a wonderful glaze that keeps in all of the freshness and adds another delicious layer of flavor. There are new flavors every day so call for our current selection (\$4.00 each, except a few flavors that are noted)

Sweet Potato Signature Collection

Sweet Potato Muffin: with a triple sec cinnamon glaze; our signature creation
Gluten-Free Sweet Potato Muffin (5.00 each)

Fruits and Berries

Apple Crumble Muffin(\$5.00 each): with crumb topping
Banana Walnut: with a rum glaze
Blueberry Lemon Muffin: with a lemon vodka glaze
Cranberry Orange Muffin: with rum glaze
Peach Crumble (\$5.00 each)- with crumb topping
Pumpkin Orange: with a triple sec cinnamon glaze
Pear Ginger: with a ginger vodka glaze

Other Delectable Muffins

Chocolate Chip: with a rum glaze
Corn: with a light honey glaze

A minimum order of six per flavor.



pear ginger muffin

Cupcakes \$3.25 per cupcake
(minimum of 6 to place an order, unless noted)

Sweet Potato Signature Collection

Sweet Cakes: Sweet Potato Cake, cinnamon cream cheese frosting and caramel rosebud

Chocolate Cake

Chocolate Bombe: chocolate cake, ganache and white chocolate buttercream
Chocolate Curls: chocolate cake, vanilla buttercream, dark chocolate curls
Chocolate Rose: chocolate cake, chocolate buttercream, vanilla buttercream rose
Chocolate Velvet: chocolate cake, cream cheese frosting, vanilla buttercream

Pound Cake and Other Flavors

Carrot Cake: carrot cake, cream cheese frosting, orange rosebud
Lemonberry: lemon blueberry pound cake, lemon curd and white chocolate buttercream
Neapolitan: vanilla pound cake, strawberry and chocolate buttercream
Raspberry Bliss: vanilla pound cake, raspberry and vanilla buttercream and raspberry marmalade
Sprinkles: vanilla pound cake, vanilla buttercream, colorful sprinkles
Snowball: coconut pound cake, vanilla buttercream and coconut flakes (minimum 12 to order)
Swirly Curly: marble pound cake, vanilla buttercream, chocolate curls
Vanilla Rose: vanilla pound cake, vanilla buttercream rose



Bake at Home Dessert: We do most of the work, but you can take all of the credit.

Bake at Home Muffin Batter

- Sweet Potato \$18.00
- Pumpkin Orange \$18.00 (only available Sept- Feb)
- Gluten Free Sweet Potato \$24.00

Bake at Home Pies-

- Apple Crumb Pie \$37.00
- Deep Dish Apple Pie: \$32.00 (only available Sept- Feb)
- Pecan Pie: \$32.00
- Pumpkin Pie: \$22.00
- Sweet Potato Pie: \$22.00

BABY BITES: miniature versions of cupcakes available in these flavors: (\$1.50 each at \$36.00 per two dozen)

*Minimum to order is **two** dozen per flavor*

- Chipper:** chocolate chip pound, chocolate buttercream
- Chocolate Curls:** chocolate cake, vanilla buttercream
- Chocolate Bombe:** chocolate cake, white chocolate buttercream, ganache
- Chocolate Rosebud:** chocolate cake, chocolate buttercream, vanilla rosebud
- Nuts About Chocolate:** chocolate chip pound, peanut butter buttercream, ganache
- White Chocolate Strawberry:** white chocolate pound cake, strawberry buttercream
- Carrot Cake:** carrot cake, cream cheese frosting, orange rosebud
- Caramel Vanilla:** vanilla pound caramel buttercream
- Lemon Drop:** lemon pound, lemon buttercream
- Sprinkles:** vanilla pound, vanilla buttercream
- Snowball:** coconut pound, vanilla buttercream, ground coconut
- Sweet Cakes:** sweet potato cake, cinnamon cream cheese frosting, caramel rosebud
- Vanilla Rosebud:** vanilla pound, rosebud
- Vanilla Velvet:** vanilla pound, cream cheese frosting

Vanilla Pound, Chocolate Cake, or Chocolate Chip Pound: can be topped with a variety of buttercream flavors: vanilla, chocolate, raspberry, strawberry, lemon, caramel, white chocolate



Sweet Treats

10" Tarts

Apple Almond: almond cream topped with slices of baked apple \$40.00

Caramel Apple: chunks of apples topped with homemade caramel, cinnamon streusel topping \$45.00

Fruit Medley: filled with Grand Marnier pastry cream and topped with seasonal fruit \$40.00 (June- August)



Cookies

Traditional Favorites

Butter \$18.00/lb

English Shortbread \$18.00/lb

Oatmeal Raisin \$18.00/lb

Pecan Sable \$22.00/lb

Holiday Cookies \$25.00/lb

(approx. 20 – 24 cookies per pound; except Oatmeal Raisin, which is 12 – 14 cookies per pound)

Chocolate

Chocolate Chunk English Toffee \$18.00/lb

Peanut Butter Milk Chocolate \$18.00/lb

White Chocolate Macadamia Craisin \$22.00/lb

(approximately 12 – 14 cookies per pound)

Our recipe requires a minimum order of one pound for all cookie flavors. Prices vary by flavor.



Brownies \$4.00

Caramel Pecan

Double Chocolate Walnut

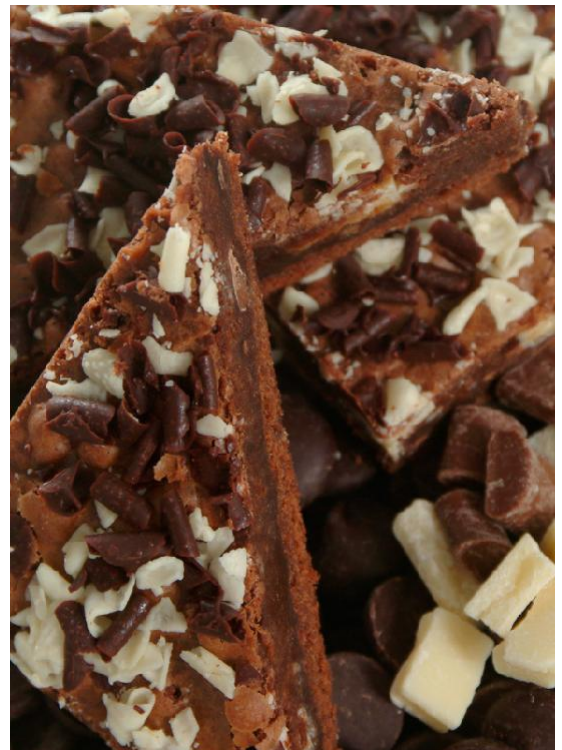
Irish Coffee Cream

Nothin' But Brownie

Peanut Butter Milk Chocolate

Triple Chocolate

Pecan Squares \$4.75 each



Our award winning, creamy cheesecakes are always fresh baked from scratch, for a delicious dessert that's sure to hit the spot! Unless otherwise noted, cheesecakes have a graham cracker crust. Substitutes are available upon request. Additional charges may apply.

9" serves 10-14 • 6" serves 5-7

Sweet Potato Signature Collection

Sweet Potato: lattice whipped cream with nutmeg

Chocolate Cheesecake

Chocolate: chocolate cheesecake on a chocolate cookie crust

Chocolate Chocolate Chip: chocolate cheesecake with morsels of chocolate

Chocolate Decadence: chocolate cheesecake covered with ganache and topped with chocolate mousse

Triple Chocolate: layers of white and dark chocolate cheesecake, topped with milk chocolate ganache

Chocolate Flavors & Garnish

Hot Fudge Sundae: vanilla cheesecake, topped with our hot fudge, whipped cream, nuts and cherries, or make it a . . . **Banana Split:** using banana cheesecake

Marble: vanilla cheesecake swirled with ganache

Silk and Satin: vanilla cheesecake coated with raspberry marmalade, covered with dark chocolate ganache

Vanilla Chocolate Chip: vanilla cheesecake with mini chocolate chips morsels

White Chocolate Cappuccino: coffee and white chocolate cheesecake with chunks of white

chocolate **White Chocolate Raspberry Swirl:** white chocolate cheesecake with raspberry swirls

Caramel

Caramel: caramel cheesecake

Caramel Apple: apple cinnamon cheesecake with homemade caramel swirled throughout

Pralines 'n' Cream: candied pecans folded in vanilla cheesecakes with homemade caramel swirled throughout



Fruits & Berries

Bananas Foster: fresh bananas folded into vanilla cheesecake, topped with homemade rum caramel

Blueberry Lemon: lemon cheesecake topped with a blueberry compote

Raspberry Mango: mango cheesecake with chunks of mango and swirls of raspberry

White Chocolate Raspberry: white chocolate cheesecake with swirls of raspberry puree, topped with raspberry marmalade

Citrus

Citrus: lemon, lime and orange cheesecake with lemon curd Cranberry Orange: cranberries, fresh oranges

Key Lime: lime cheesecake, topped with lime curd and whipped cream

Lemon White Chocolate: lemon cheesecake with white chocolate chunks, topped with homemade lemon curd

Seasonal

Eggnog: hints of nutmeg and brandy

Pumpkin: gingersnap crust, lattice of whipped cream sprinkled with cinnamon

Individual Cheesecakes \$3.25 each (minimum of 6 per flavor)

Chocolate with Chocolate Mousse

White Chocolate Raspberry

Chocolate Chip

Key Lime

Sweet Potato

Vanilla with Cherries

Vanilla with Lemon Curd



Pies & Miniatures

10" Pies

Serves 8-10

Sweet Potato Signature Collection

Sweet Potato Pie: \$25.00

Apple

Apple Crumb \$40.00

Deep Dish Apple \$35.00

Chocolate

Chocolate Cream \$35.00

Chocolate Mousse \$35.00

Fruits & Berries

Banana Cream \$35.00

Coconut Cream \$35.00

Key Lime \$35.00

Lemon Meringue \$40.00

Nuts

Pecan \$35.00

Seasonal

Pumpkin \$25.00



Miniatures

(Minimum of 24 per miniature flavor)

Sweet Potato Signature Collection

Sweet Jazmines Miniatures \$2.00 each

Miniature Cakes

Chocolate Kahlua \$1.75 each

Flavored Cheesecake \$1.50 each

Vanilla Cheesecake \$1.50 each

Pastries

Brandied Cherry Macaroons \$1.75

Cream Puffs \$1.75 each

Eclairs \$1.75 each

Angel Kisses \$1.75 each

Petit Fours \$2.00 each

Tartlettes

Apple Almond \$1.75 each

Banana Cream Tartlettes \$1.75 each

Chocolate Mousse Tartlettes \$1.75 each

Fruit Tartlettes (seasonal) \$2.00 each

Key Lime Tartlettes \$1.75 each

Lemon Meringue \$1.75 each

Traditional Favorites

Brownies \$1.50 each

Pecan Squares \$1.75 each