



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

WHERE TO FIND US

15 Bridge Avenue, Berwyn, PA 19312

HOW TO REACH US

phone: 610.644.1868

TheChef@sweetjazmines.com

STORE HOURS

Tuesdays: Order pickups only

Wednesdays-Fridays: 9am - 5pm

Saturdays: 9am - 3pm



Ordering Information

We ask for 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 we cannot 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!

** For all items on the menu below, please call for current pricing **

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

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 and orange cinnamon cream cheese

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 cinnamon triple sec 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 & Specialty Cupcakes

Muffins

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.

Sweet Potato Signature Collection

Sweet Potato Muffin: with a triple sec cinnamon glaze; our signature creation

Gluten-Free Sweet Potato Muffin

Fruits and Berries

Apple Cinnamon Muffin: with an amaretto cinnamon glaze

Banana Walnut: with a rum glaze

Blueberry Lemon Muffin: with a lemon vodka glaze

Cranberry Orange Muffin: with cranberry orange glaze

Pumpkin Orange: with a triple sec cinnamon glaze

Pear Ginger: with a ginger vodka glaze

Other Delectable Muffins

Chocolate Chip: hint of cardamom, semi-sweet morsels

Corn: with a light honey glaze

Our recipe requires a minimum order of six per flavor.



Specialty Cupcakes

Sweet Potato Signature Collection

Sweet Cakes: Sweet Potato Cake, cream cheese frosting and caramel rose buttercream

Chocolate Cake

Chipper: chocolate chip pound cake, chocolate buttercream topped with chips

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 & Flavored Pound Cake

Lemonberry: lemon blueberry pound cake, lemon curd and white 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

Swirly Curly: marble pound cake, vanilla buttercream, chocolate curls

Vanilla Rose: vanilla pound cake, vanilla buttercream rose

Miniature versions of our cupcakes, called Baby Bites, are also available, in the following flavors: Chocolate Curls, Chocolate Bombe, Nuts About Chocolate, White Chocolate Strawberry, Sprinkles, Lemon Drop, Chocolate Rose, Sweet Cakes, Chipper, Snowball, and Caramel Vanilla.

*A minimum of one or two dozen is required for orders of Baby Bites, depending on the flavor.
Please call to inquire: 610-644-1868*

Sweet Treats

10" Tarts

Apple Almond: almond cream topped with slices of baked apple

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

Fruit Medley: filled with Grand Marnier pastry cream and topped with seasonal fruit



Cookies

Traditional Favorites

Butter

English Shortbread

Oatmeal Raisin

Pecan Sable

Sugar 'n' Spice (*holiday cookies*)

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

Chocolate

Chocolate Chunk English Toffee

Peanut Butter Milk Chocolate

White Chocolate Macadamia Craisin

(approximately 12 – 14 cookies per pound)

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



Brownies

Double Chocolate Walnut

Triple Chocolate

White Chocolate Raspberry

Peanut Butter Milk Chocolate

Caramel Pecan

English Toffee Hazelnut

Irish Coffee Cream

Nothin' But Brownie



Cheesecakes

Our 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

White Chocolate Cappuccino: coffee and white chocolate White Chocolate Raspberry Swirl: white chocolate cheesecake with raspberry swirls

Caramel

Caramel: caramel cheesecake on flourless chocolate cake

Caramel Apple: apple cinnamon cheesecake with caramel swirls

Pralines 'n' Cream: candied pecans swirled with caramel



Fruits & Berries

Bananas Foster: fresh bananas and homemade rum caramel

Blueberry Lemon: lemon cheesecake topped with a blueberry compote

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

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

Liquor

Amaretto: almond crust with Amaretto cheesecake Caramel Orange Grand Marnier: fresh oranges, homemade caramel, Grand Marnier

Rum Raisin: rum soaked raisins and nutmeg

Seasonal

Eggnog: hints of nutmeg and brandy

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

Individual Cheesecakes

Chocolate with Chocolate Mousse

White Chocolate Raspberry

Chocolate Chip

Marble

Key Lime

Vanilla with Cherries

Vanilla with Lemon Curd



Pies & Miniatures

10" Pies

Serves 8-10

Sweet Potato Signature Collection

Sweet Potato Pie: baked sweet potatoes, cinnamon, cream, other delicious ingredients

Apple

Apple Crumb

Deep Dish Apple

Chocolate

Chocolate Cream

Chocolate Mousse

Fruits & Berries

Banana Cream

Coconut Cream

Key Lime

Lemon Meringue

Nuts

Grand Marnier Pecan

Pecan

Seasonal

Pumpkin



Miniatures

Sweet Potato Signature Collection

Sweet Jazmines Miniatures

Miniature Cakes

Chocolate Kahlua

Flavored Cheesecake

Vanilla Cheesecake

Pastries

Brandied Cherry Macaroons

Cream Puffs

Eclairs

Angel Kisses

Petit Fours

Tartlettes

Apple Almond

Banana Cream Tartlettes

Chocolate Mousse Tartlettes

Fruit Tartlettes

Key Lime Tartlettes

Lemon Meringue

Traditional Favorites

Brownies

Pecan Squares