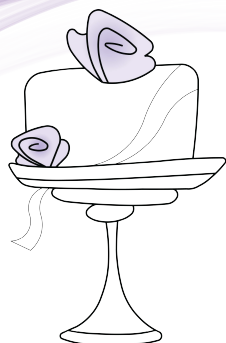


eat DESSERT first VEGAS



home-style cakes | family recipes
authentic ingredients

The BACK STORY

I was raised in a middle-class So Cal neighborhood where I was taught to bake, sew, play board games, and roam the neighborhood until dusk - or when Mom called us in for dinner. The five of us kids were taught making food from scratch tasted a million times better than the store-bought version. Mom baked our birthday cakes each year, and she entertained lots of friends and family with a mix of recipes from family, church cookbooks, and classic 1960's recipes. My homemaking teacher revealed I had a knack for baking, and I'd often practice alongside my siblings. Ingrained in us that home-baked food reigned supreme, it led to the realization that cooking from scratch was an authentic experience for the crafters, as well as the consumers.

Today, our family gatherings are a houseful, filled with laughter and enjoyment, and still centered around home-cooked food.

Dessert brings joyful, positive thoughts of celebrations and hope for the future. My desire is to bless you with handcrafted desserts as you celebrate life with loved ones.

Life is short....eat dessert first! - Hope

The CAKES

Tracy's CARROT CAKE

\$45



My sister Tracy introduced this cake to the family. This three-layered delight is hands-down the favorite cake for my entire family. It is decadent, indulgent and extremely moist. I promise it does not taste like a spice cake with carrots! Replete with loads of frosting. Contains walnuts. 3-layer, 9" cake.

Don's CHOCOLATE CAKE

\$40



Don married Mom in 1984. He brought with him one of the most succulent chocolate cakes on the planet. I used this recipe for both of my children's one-year old birthday party's smash cake, because it doesn't have eggs in it. Chocolate fudge buttercream frosting. 2-layer, 8" cake.

Blair's FUNFETTI CAKE

\$40



I'd never heard of funfetti cake until my sister's son, Blair, had it at every birthday party. And celebration. A classic vanilla cake with tons of colorful confetti inside and out. It's a great birthday cake for a kid. 3-layer, 8" cake.

Glenn's GERMAN CHOCOLATE CAKE

\$45



Coconut is not my favorite, but this frosting is heavenly. A quintessential 1950's German Chocolate Cake, with a sweet pecan-inundated coconut frosting. The cake is light and airy, but with the frosting, it is a super-rich chocolate cake. This is my ex-husband's favorite cake, so it's named after him! 3-layer, 9" cake.

Kathy's ITALIAN WINE CAKE

\$45



Mom's signature cake, and the second family favorite. A graceful bundt that is light, moist, and drenched in a unique flavor combo of sherry and nutmeg. It is not too sweet, nor too savory, yet it encompasses both! Perfect for bridal showers, baby showers, a lady's tea, or to round out a heavy holiday meal-like Christmas or Easter. Or, if our family is big like mine, to have another cake at your gathering to feed the gang! Sherry frosting, served a-la-carte. 10" blossom-shaped bundt.

Grandma Zula's LEMON DROP CUPCAKES

\$45



My Grandma Zula always had lemon drops, at her house, or in her purse. Those hard old-fashioned candies, not the martini! If lemon drops could be a cupcake, they'd taste just like this. Light, lemony cake, a sweet tart lemon curd filled center, polished off with a generous amount of lemon infused frosting.

Kathy's PINEAPPLE UPSIDE-DOWN CAKE

\$40



I recall my Mom hosting PTA meetings, girl scout meetings and church gatherings in our home, serving this one up often. A classic 1950's recipe with pineapples and cherries. Nothing but sweet here! 10" cake.

Tracy's RED VELVET CAKE CHEESECAKE

\$45



Another gift from my sister, this is a moisture-laden red-chocolate cake with chocolate chips. The cheesecake is deep and dense. The cake is comprised of two cakes: 1.) a red velvet cake and 2.) a cheesecake in the middle layer. Oodles of frosting topped with white chocolate shavings. Fruit garnish options: blueberries, raspberries or strawberries: \$5 3-layer, 9" cake.

Will's TURTLE CHEESECAKE

\$45



Will, my son, claims this one is his favorite cake (after the carrot cake). A dark chocolate cookie crust encases a delectable lush cheesecake with subtle marble-ization of caramel and chocolate. Enveloped in a thick caramel-chocolate fudge. Adorned with pecans 9" cake.

Hope's CLASSIC YELLOW CAKE

\$40



My flavors were basic as a child, and my most requested birthday cake was a yellow cake with chocolate frosting. I loved the simplistic flavor of the light cake surrounded with the rich chocolate frosting, YUM! Chocolate fudge buttercream frosting 2-layer, 8" cake.

Beyond THE CAKES

Grand-dad Mendel's CHOCOLATE PEANUT CLUSTERS

\$35



My Dad, Don, grew up on a farm in a small Illinois town. Life was simple, and simple is always good! His Dad, Mendel, created this simple milk chocolate peanut mixture. Addictive, you can't have just one. These freeze well, and are ideal to have on hand for snacks or impromptu guests.

Hannah's DOUBLE CHOCOLATE BROWNIES

\$35



Hannah, my daughter, is our brownie-girl. She loves to bake brownies. Chock full of chocolate chips, chewy and fudgy. Will doesn't like nuts in his brownies, so we comply. Nuts upon request.

Hope's CUSTOM CONFECTIONS

Fruit Garnish: \$5.00 | Themed Decor \$5.00
- all cakes offered as cupcakes -
- special requests and gluten free items available -

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