

# COOKIE KITS & CAKE MENU

*All cakes are customized & made to order. Cost is dependent on flavor & level of décor. Most cakes take 3 to 5 hours to decorate.*

## Sugar Cookie Kits

Basic kits of 18 - 3 to 5" sugar cookies plus tubes of butter cream start at \$30. These are seasonal or custom made. Add cupcakes, 6 for \$6; or a 10" blondie for \$15.

**Bundt Cakes | 6" starting at \$15 | 10" starting at \$30**

**Small 6" 2-layer Cookie Cakes | starting at \$35**

**Medium 2-layer Cookie Cakes | starting at \$55**

8" 2-layer vanilla cake or lemon

¼ batch sugar cookies + 2 colors buttercream – OR –  
36 chocolate chip cookies

**Large Cookie Cakes | starting at \$85**

10" 2-layer vanilla or lemon

½ batch sugar cookies + 2 colors buttercream – OR –  
48 chocolate chip cookies

**Blondie Cookie Cakes | starting at \$50**

12" circle Blondie | **starting at \$50**

¼ batch sugar cookies + 2 colors buttercream

9x13" rectangle Blondie (¼ sheet pan) | **starting at \$60**

¼ batch sugar cookies + 2 colors buttercream

10" 2 layer circle Blondie w/ cookie dough | **starting at \$80**

¼ batch sugar cookies + 2 colors buttercream

22x13" rectangle Blondie (½ half sheet pan) | **starting at \$70**

½ batch sugar cookies + 2 colors buttercream

**Specialty Blondies, +\$10**

Chocolate, carrot, red velvet, pink velvet, or butter pecan cake, +\$10

Strawberry Cake, +\$7

Other cookies (from menu), +\$10

Additional butter cream, +\$3 per color

Whole cake chocolate/black butter cream, +\$10

Sprinkles, +\$3

**We make larger event cakes. Please call/text/email.**



## Cookie & Cookie Cupcakes Kit

### Ingredients & Instructions

***Baked with care under the Johnson County, IN Home-Based Vendor Rule.*** This means that this product was home produced and processed, and the production area has not been inspected by the State Department of Health. ***We stand behind all of our products.*** If you are ever dissatisfied with the quality of your goods, please do not hesitate to contact us.

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Made on \_\_\_\_\_

## Ingredients

### Cookies:

- ❑ **Chocolate Chip Cookies:** Unbleached wheat flour, semi-sweet chocolate chips, unsalted butter, brown sugar, white sugar, eggs, imitation vanilla extract or vanilla extract, baking soda, salt
- ❑ **Cookie Dough (cooked):** milk, unsalted butter, unbleached wheat flour, semi-sweet chocolate chips, sugar, brown sugar, eggs, vanilla extract or imitation vanilla extract, salt
- ❑ **Sugar Cookies:** unbleached wheat flour, sugar, unsalted butter, cream cheese, eggs, imitation vanilla or vanilla extract, salt, baking soda.

### Frosting/Icing:

- ❑ **Buttercream:** powdered sugar (gluten-free), butter, heavy cream, imitation vanilla or vanilla extract, salt (and food coloring)
- ❑ **Chocolate buttercream:** powdered sugar (gluten-free), butter, semi-sweet chocolate, heavy cream, cocoa powder, imitation vanilla or vanilla extract, salt (for black, brown, or gray, also includes food coloring)
- ❑ **Cream Cheese Icing:** powdered sugar (gluten-free), cream cheese, butter, heavy cream, imitation vanilla or vanilla extract, salt (and food coloring)

### Cakes:

- ❑ **Carrot Cake:** organic carrots, unbleached wheat flour, oat flour, oat meal, wheat germ, eggs, apple sauce, vegetable oil, corn starch, cinnamon, nutmeg, baking soda, salt
- ❑ **Chocolate Cake:** sugar, unbleached wheat flour, semi-sweet chocolate, milk, 100% cocoa nibs, eggs, vegetable oil, cocoa powder, corn starch, imitation vanilla or vanilla extract, baking soda, baking powder, salt
- ❑ **Lemon Cake:** sugar, unbleached wheat flour, milk, eggs, butter, vegetable oil, corn starch, imitation vanilla or vanilla extract, lemon oil extract, baking soda, baking powder, salt
- ❑ **Pink Velvet Cake:** sugar, unbleached wheat flour, white chocolate, milk, cream cheese, eggs, butter, vegetable oil, malt, corn starch, imitation vanilla or vanilla extract, baking soda, baking powder, salt, red food coloring
- ❑ **Red Velvet Cake:** sugar, unbleached wheat flour, milk, semi-sweet chocolate, cream cheese, eggs, vegetable oil, cocoa powder, corn starch, red food coloring, imitation vanilla or vanilla extract, baking soda, baking powder, salt

- ❑ **Strawberry Cake:** sugar, unbleached wheat flour, strawberry preserves, milk, eggs, butter, vegetable oil, brown sugar, corn starch, imitation vanilla or vanilla extract, baking soda, baking powder, salt, red food coloring
- ❑ **Vanilla Birthday Cake:** sugar, unbleached wheat flour, milk, eggs, butter, vegetable oil, brown sugar, corn starch, imitation vanilla or vanilla extract, baking soda, baking powder, salt \*Vanilla Wedding Cake also includes sour cream and/or Greek yogurt and heavy cream.

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*For gluten-free cookies & cakes, we replace unbleached wheat flour with mix of brown rice flour, white rice flour, glutinous (sweet) rice flour, tapioca flour, and corn starch. Ratios will vary based on recipe.*

*For dairy-free cookies & cakes, we replace butter with a vegan butter and/or coconut oil, milk with almond or coconut milk, and cream cheese with vegan cream cheese.*

*For egg-free cookies & cakes, we replace egg with a combination of chia seeds and almond milk.*

*Please talk to us about your dietary restrictions. We will try our best to accommodate.*

***Baking happy for everyone.***

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## Cookie Kit Instructions & Tips

- Refrigerate cookie kit until ready to decorate.
- 30 minutes prior to decorating, put buttercream tubes on the counter – OR – put each tube in the microwave for 5 seconds, massage bag, then repeat until buttercream is soft. This usually only takes two rounds. If you overheat it, put it in the freezer for about 5 minutes, massaging the bag before you start piping it out.
- Cut a ¼ inch hole in the bottom of the tube (the pointy end). This is about half an inch off the bottom of the tube.
- Squeeze from the top (the wide end) to make sure buttercream does not come out of the top of the bag.
- Pour sprinkles and candies into separate bowls.

*Thank you for purchasing a kit! Enjoy!*