



Custom Made



Cakes By Kay

Little Apple Pastry Shop, Inc.

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Special orders are encouraged. This way, you get what you want, when you want it. We always take care of our special orders first, then work to fill the cases. We do not take same day orders. Our cakes are made with the freshest ingredients possible. You can count on a fresh, moist, beautiful cake. We bake with natural ingredients such as butter, whole milk, cream, and eggs and sometimes various nuts. While a product may not contain nuts or wheat, it is processed on the same equipment as nut & wheat products. If there is an allergy involved, we suggest that you do not take the chance.

Cakes & Cupcakes

February
2021

Blackout Cake - Chocolate cake with chocolate mousse filling and chocolate ganache` (Margaret's favorite cake!)

Black Walnut Cake - Vanilla Cake with black walnut filling and vanilla buttercream

Boston Cream Cake - Vanilla cake with creamy custard filling and chocolate ganache`

Caramel Cake - Caramel pound cake with old fashioned cooked caramel frosting (Just like Grandma's)

Carrot Cake - Fresh grated carrots and walnuts make the moistest carrot cake ever with a cream cheese frosting

Chocolate Cake with your choice of vanilla or chocolate frosting

Chocolate Bourbon - Chocolate cake baked with honey bourbon and chocolate mousse filling and salted caramel and frosted with chocolate bourbon buttercream

Chocolate Cream Roll - Chocolate sponge cake rolled up with vanilla mousse filling and covered with chocolate ganache. It reminds me of a Ho-Ho.

Chocolate Mocha - Chocolate Cake with chocolate mocha buttercream, chocolate mousse filling and chocolate covered coffee beans and chocolate ganache drips

Chocolate Stout Cake - Chocolate cake baked with stout beer and frosted with chocolate honey bourbon buttercream

Chocolate Truffle - Chocolate cake with chocolate mousse, chocolate ganache and chocolate buttercream with homemade truffles and chocolate ganache drips and drizzles.

Chocolate Turtle - Chocolate cake layered with chocolate mousse filling, homemade caramel sauce, toasted pecans, chocolate buttercream, and chocolate ganache drips and drizzles.

Coconut - Coconut baked into the layers with coconut buttercream and toasted coconut all over the outside.

German Chocolate - Covered with slow cooked coconut pecan frosting

Grand Marnier - Orange cake baked with grand marnier, vanilla buttercream and raspberry filling. Then chocolate ganache drips and garnished with orange zest and chocolate curls.

Jelly Roll - vanilla sponge cake rolled up with fruit pastry filling, such as raspberry, lemon, apple, chocolate mousse, or other suggestion.

Italian Cream - toasted walnuts and coconut baked into the cake with vanilla buttercream and more walnuts and coconut between the layers.

Italian Rum - toasted almonds and real rum with a rum pastry cream filling.

Lavender - lavender cake with filling and French vanilla buttercream. Fillings that pair well with this cake are raspberry, lemon, or black raspberry.

Lemon - Lemon cake with lemon filling and lemon buttercream frosting of your choice

More cake flavors & sizes listed on the back.

Orange - Orange cake with orange icing. Orange in flavor and color. It can be made without the added color upon request.

Peanut Butter Explosion - Alternating layers of peanut butter cake and chocolate cake with peanut butter mousse filling, peanut butter buttercream, and chocolate ganache` drips and drizzles on top and down the sides.

Poppy seed - vanilla cake baked with poppy seeds in the layers and your choice of filling, lemon, raspberry, or just buttercream with more poppy seeds

Red Velvet - Classic Southern cake with cream cheese frosting

Shadow - four layers of cake alternating chocolate and vanilla with vanilla buttercream and chocolate ganache drips and drizzles

Snickerdoodle - Cinnamon sponge cake with extra cinnamon and turbinado sugar between the layers and on top.

Southern Butter Pecan Pineapple - It tastes like a cross between pineapple upside down cake and pecan pie. Very moist and delicious

Spice Cake - wonderfully moist cake full of Autumn spices and your choice of icing.

Strawberry Cake - Strawberry flavored cake with strawberry mousse and Cream Cheese Frosting

Raspberry - Vanilla cake with raspberry pastry filling and vanilla buttercream.

Create your own cake flavor combination. I don't mind. Your creative ideas are inspiring.

Bundt Cakes Large (12), Medium (8), Small (4)

Vanilla Pound Cake with chocolate ganache`

Chocolate Pound Cake with chocolate ganache`

Marble Pound Cake with chocolate ganache`

Caramel Pound Cake

Cinnamon Pound Cake

Cardamom Pound Cake

Peanut Butter Pound Cake

Hummingbird Cake (Pineapple, Pecans and Bananas)

Diced Apple Cake

Pumpkin Bread

Rum Cake made with pecans and real rum

Angel Food Cake

Ask about our products for special diet needs

Gluten Free * Vegan * Egg Free

Sugar Free * Dairy Free

Our products are made from scratch with no preservatives. Everything is made fresh and perishable. For longer life of your baked goods, we recommend storing your purchase in the refrigerator. Our kitchen also produces products with all types of nuts, dairy, eggs, soy, cinnamon and wheat. For more questions about ingredients, please email kay@hotapplepie.com, or call 703-327-2500. Little Apple Pastry Shop

Frosting Options

Vanilla Mousse Frosting (light and fluffy - not so sweet)

French Vanilla Buttercream (buttery and creamy - not so sweet; contains egg whites)

American Vanilla Buttercream (smooth & creamy, rich, buttery and sweet) This is the most popular frosting with our customers

Chocolate Mousse Frosting (light and fluffy - not so sweet)

French Chocolate Buttercream (buttery and creamy - not so sweet; contains egg whites)

American Chocolate Buttercream (smooth & creamy, rich, buttery and sweet)

Chocolate Ganache` (rich, smooth, and fudgy)

Cream Cheese Frosting

Cake Sizes & Servings: Call for current prices. (703) 327-2500

9" 4 layer - 12-16

8" 4 layer - 8-12

6" 3 layer - 6-8

4" 3 layer - 1-2

Cup Cake - One serving

Larger sizes are available

Some cakes have two or three layers because of design, flavor, or structural necessity.