

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.

Cake & Cupcake Flavors

September
2018

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

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

Cajun Chocolate Cake cake with a kick! Made with cajun mousse filling and vanilla or chocolate buttercream

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

Cheesecakes - Vanilla, Chocolate, Raspberry Swirl, or Pumpkin

Chocolate Bourbon Cake with Salted caramel filling & chocolate ganache`

Chocolate Stout Cake with chocolate bourbon frosting

Chocolate Cake with vanilla or chocolate frosting

Chocolate Cream Roll - Light, creamy and flourless cake filled with vanilla mousse, rolled up & topped with a chocolate ganache` (One of Kay's favorites!)

Chocolate Truffle Cake - Chocolate cake filled with chocolate mousse and chocolate truffle filling, then topped with chocolate buttercream frosting and chocolate ganache`, then garnished with handmade chocolate truffles

Chocolate Turtle Cake - Chocolate fudge cake with chocolate mousse filling, caramel sauce, toasted pecans, and chocolate buttercream frosting

Coconut Cake with lemon filling, vanilla frosting and toasted coconut covering the outside of the cake

German Chocolate Cake - Moist chocolate cake with slow cooked coconut pecan frosting

Grand Marnier Cake - Orange cake baked with Grand Marnier and mandarin oranges, raspberry filling, vanilla buttercream frosting, and chocolate ganache. Garnished with chocolate shavings and fresh orange zest

Grandma's Black Walnut Cake - A vanilla cake with a black walnut filling, and vanilla buttercream frosting and garnished with toasted black walnuts

Italian Cream Cake made with walnuts & coconut, cream cheese frosting, and toasted coconut

Italian Rum Cake - Vanilla sponge cake with real rum, buttercream frosting, and toasted almonds

Jelly Roll - Vanilla cake rolled with fruit filling of your choice and sprinkled with powdered sugar

Lavender - Lavender cake made from locally grown lavender and filled with your choice of filling and French vanilla buttercream

Lemon Cake - Lemon cake with lemon filling and French vanilla buttercream frosting and garnished with fresh lemon zest

Peanut Butter - chocolate cake with peanut butter mousse & chocolate buttercream frosting

Poppysseed Cake - White cake made with poppyseeds and layered with lemon filling and French vanilla buttercream

Raspberry Cake - Vanilla cake or pound cake with raspberry filling and vanilla frosting

Red Velvet Cake - An old Southern favorite layered with cream cheese frosting.

Shadow Cake Layers of vanilla and chocolate cake with French vanilla buttercream and chocolate ganache`

Southern Butter Pecan Pineapple Cake - Tastes like a cross between pineapple upside down cake and pecan pie

Spice Cake with vanilla buttercream frosting (or frosting of your choice)

Strawberry Cake - Strawberry cake filled with strawberry filling and vanilla buttercream frosting

Tiramisu - Pound Cake soaked with coffee, and topped with a chocolate cream cheese mousse. Garnished with coffee, cocoa & chocolate

Vanilla Cake with vanilla or chocolate frosting

Vanilla Bean Cake wonderful taste of vanilla in cake and frosting

White Almond Cake with vanilla or chocolate frosting, great with raspberry filling!

More cake flavors & sizes listed on the back.

Bundt Cakes Large (12), Medium (8), Small (4), Mini (1)

Vanilla Pound Cake with chocolate ganache`

Chocolate Pound Cake with chocolate ganache`

Marble Pound Cake with chocolate ganache`

Caramel Pound Cake

Cinnamon Pound Cake

Orange Cardamom Pound Cake

Peanut Butter Pound Cake

Hummingbird Cake (Pineapple, Pecans and Bananas)

Applesauce Cake with golden raisins, chopped walnuts and white chocolate glaze

Diced Apple Cake with white chocolate cream cheese glaze

Pumpkin Cake with white chocolate cream cheese glaze

Rum Cake made with pecans and real rum

Create your own!

Cake Flavors

Vanilla
Lemon
White
Chocolate
Vegan Chocolate
Cajun Chocolate
Grand Marnier
Vanilla Pound Cake
Red Velvet

Filling Choices

Raspberry	Peach
Lemon	Black Raspberry
Custard	Strawberry
Chocolate Mousse	Apricot
Key Lime Mousse	Lavender
Truffle Filling	Rosewater
Coconut Custard	
Apple	

Icing

Vanilla Mousse Frosting (Light and Fluffy - Not so sweet)

French Vanilla Buttercream (Buttery and Creamy - Not so sweet; contains egg whites)

Vanilla Buttercream (Smooth & Creamy, Rich, Buttery and Sweet) This is the most popular frosting among our customers

Chocolate Mousse Frosting (Light and Fluffy - Not so sweet)

French Chocolate Buttercream (Buttery and Creamy - Not so sweet; contains egg whites)

Chocolate Buttercream (Smooth & Creamy, Rich, Buttery and Sweet)

Chocolate Ganache` (Rich, Smooth, and Very Chocolaty)

Cream Cheese Frosting

Chocolate Cream Cheese

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

9" 4 Layer - 12-16

11x15 - 20-25

8" 4 Layer - 8-12

9x13 - 15-20

6" 4 Layer - 6-8

Cup Cake - One serving

Larger sizes are available!

Showstopper Cakes

Cupcakes

Vertical Cakes

Tiered Cakes

Ombre

Gravity Defying

Pearls & Lace

Wine Barrel

Floral Bouquet

Rainbow layers

Rosettes

Wedding Cakes and more

Ask about our Products for

Special Diet Needs!

Gluten Free

Vegan

Gluten Free & Vegan

Egg Free

Sugar Free

Dairy Free

(Nut free is not an option for us. We make too many other products with nuts and the cross contamination is a possibility)

Wedding Cakes & Multi Tiered Cakes - See Wedding Desserts Brochure