



**Margaret Mary Carolan**

Pastry Artist

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## **Specialty Flavor Combinations**

Customized or designer cakes carry a design charge

**Fillings are Margaret's own secret recipes.**

**White Chocolate Bridal** - White chocolate cake, layer of raspberry puree, Godiva white chocolate \_\_\_\_\_ **\$5.25**  
Liquor mousse, layer of chocolate ganache, layer of white chocolate cake

**White Chocolate Cake** - Vanilla Amaretto Bailey's mousse with a thin layer of pure chocolate \_\_\_\_\_ **\$5.25**  
above and below each mousse layer

**White Chocolate Raspberry** - White chocolate cake base with a filling of raspberry mousse and a \_\_\_\_\_ **\$5.25**  
thin layer of chocolate fudge above and pure raspberry puree below mousse

**White Chocolate Lemon Zest** - White chocolate cake base with grated lemon peel and a filling \_\_\_\_\_ **\$5.25**  
with a layer of lemon custard and lemon mousse

**French Vanilla Cake** - A cross between a white and a yellow base, less the egg yolks, but extra  
imported vanilla. French vanilla mousse with a layer of fresh strawberry puree \_\_\_\_\_ **\$5.00**

Fresh strawberries with juice on the side. Prices will vary according to season.

With strawberry mousse \_\_\_\_\_ **\$5.25**

**Boston Cream** - Yellow cake with french vanilla mousse and a thin layer of pure chocolate fudge \_\_\_\_\_ **\$5.00**  
above and below each mousse layer

**Bailey's Boston** - Yellow or french vanilla cake with vanilla Irish Cream mousse and a thin layer of \_\_\_\_\_ **\$5.25**  
pure chocolate fudge above and below each mousse-filling layer

**Grand Marnier** - White, yellow or french vanilla cake with a touch of finely grated orange peel with \_\_\_\_\_ **\$5.10**  
Grand Marnier mousse

**Marble** - Yellow and chocolate fudge cake base with french vanilla mousse and mini chocolate chips \_\_\_\_\_ **\$5.25**  
Other marble combinations are caramel with a chocolate cake base and white chocolate with a  
chocolate cake base

**Goddess Chocolate Truffle** - Milk chocolate cake with Godiva liquor chocolate truffle mousse \_\_\_\_\_ **\$5.25**  
White chocolate cake with Godiva liquor chocolate truffle mousse

**Chocolate Amaretto Bailey's** - Chocolate fudge cake with Amaretto Bailey's mousse \_\_\_\_\_ **\$5.25**

**Chocolate Fudge Raspberry** - Chocolate fudge cake with raspberry mousse \_\_\_\_\_ **\$5.25**

**Chocolate Mint** - Milk chocolate cake with Bailey's Mint liquor mousse and thin layers of chocolate \_\_\_\_\_ **\$5.25**  
mint drizzle on mousse layers (without liquor minus .5 cents)

**White chocolate peppermint** - cake with peppermint liquor mousse \_\_\_\_\_ **\$5.25**

**English Toffee or Turtle combination** - Caramel/chocolate marble cake base with caramel mousse, \_\_\_\_\_ **\$5.35**  
layer of chocolate ganache, layer of pecan caramel (without pecans minus .15 cents)

**Carrot** - Carrot cake, optional ingredients are finely or coarsely chopped walnuts or pecans, coconut, \_\_\_\_\_ **\$5.50**  
pineapple and pureed or whole raisins (without nuts minus .15 cents)

**Tiramisu** - Coffee flavored yellow and chocolate mocha marbled cake, mascapone and cream \_\_\_\_\_ **\$5.50**  
cheese mousse, thin layers of mocha chocolate ganache above and below each layer

**Cheese Cake Combinations** \_\_\_\_\_ **\$6.50**

Examples:

French Vanilla Raspberry Marble Cheesecake

Raspberry Mousse with Raspberry puree above

Chocolate Ganache with White Chocolate cake on top