

Cakes for Occasions by Kim Morrison

P.O. Box 151, Spring Mills, PA 16875

814-422-8779

cakes@kmcakes.com

Our European-quality cakes are designed to perfection just for you. We believe they should be as delicious on the inside as they are lovely on the outside. Always made entirely "from scratch" using the finest ingredients, they are rich with butter, local cream, real vanilla, and dark Belgian chocolate, and are never overly sweet.

A tier of cake typically consists of two layers, a filling in between, and frosting and decoration on the outside. Wedding cakes include an Anniversary tier in addition to those for serving guests. With styles, sizes, and flavors to suit every occasion, we are always happy to help you choose the perfect combination.

Simple or lavish, we welcome special requests and we will do our utmost to fulfill them. Please feel free to call with inquiries, for price ranges, or to schedule a consultation for your wedding or other large event.

Kim L. Morrison

Cakes

Sour Cream Yellow Cake

moist, flavorful, and pale ivory; a great favorite, and excellent with all fillings and frostings

Sour Cream Chocolate Cake

dark and fragrant with chocolate, butter, and vanilla

White Velvet Cake

tender, delicate, and colored pale ivory with butter and vanilla

Chocolate Almond Cake

dense with almonds and bittersweet chocolate

Butter Nut Cakes

finely-ground nuts in rich yellow cake

--Butter Almond

with a touch of almond extract

--Butter Pecan

mellow and classic

--Butter Hazelnut

unique European flavor

Orange Almond Cake

butter almond cake made lush with orange liqueur syrup

Marble Cake

less rich, with swirls of yellow and milk chocolate cake

Buttermilk Spice Cake

high, light, and wonderfully spicy

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Cakes, continued

Carrot Cake

moist, tender, and very flavorful--but not heavy; full of nuts, carrots, pineapple, and coconut

Coconut Rum Cake

rich yellow cake with a light coconut flavor; good with chocolate ganache, or with rum filling and fresh fruit

Banana Cake

very moist with excellent banana flavor; wonderful with chocolate ganache frosting

Apricot Sour Cream Pound Cake

fine-textured, dense, and decadent with brandied apricots; an old family recipe

New York Style Cheesecakes

smooth, creamy, and dense; perfect with white chocolate cream cheese frosting

--Plain - excellent with lemon curd or raspberry glaze

--Chocolate - surrounded by a chocolate crumb crust and coated with either chocolate ganache, or cream cheese frosting

--Apricot Swirl - marbled with swirls of sweet-tart apricot puree

French Genoise

light sponge layers with a melting texture, soaked with your favorite flavor of liqueur syrup

Moist Golden or Bittersweet Chocolate

Fillings

Chocolate Truffle Cream

outrageously rich confection of whipped dark chocolate and cream--with your favorite liqueur if you like

Chocolate Mousse

creamy and intense, but lighter than truffle cream

Continental

soft, creamy, and not too sweet

Raspberry, Strawberry, Apricot, Rum, or with Liqueur

Citrus curd

intense, tart English-style spread

Lemon, Lime, or Blood orange

Maple Nut

pecans, walnuts, pure maple syrup, and a touch of rum, all held together with a bit of buttercream

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Frostings

Meringue Buttercream

the finest frosting—rich, buttery, and not overly sweet; light-textured, pale ivory, and perfect for wedding cakes

Vanilla, Almond, Orange, or Lemon

Chocolate Buttercream

soft, silky, and bittersweet

Silk Buttercream

amazingly rich and smooth; meringue buttercream enhanced with custard

Vanilla, Coffee, Caramel, Hazelnut, or White chocolate

Chocolate Ganache

shiny dark chocolate glaze or filling

White Chocolate Cream Cheese

the ultimate cream cheese frosting

Rolled Fondant

very sweet, firm, rolled covering with the look of alabaster

Specialty Cakes

Celebration cake

our very best

layers of moist golden genoise soaked with a light, orange liqueur syrup and layered with chocolate soufflé pastry, chocolate whipped cream, and either coffee or hazelnut silk buttercream

Italian wedding cake

layers of moist golden genoise soaked with rum syrup, filled with a mixture of ricotta and marscarpone cheeses, almonds, and shaved chocolate, then frosted with meringue buttercream

Chocolate mousse torte

dark chocolate mousse in a chocolate crumb crust, frosted and decorated with whipped cream

Chocolate truffle torte

dense, creamy, flourless chocolate cake covered with whipped cream and topped with raspberry puree

German chocolate cake

sour cream chocolate cake, filled and coated with a rich whipped frosting of pecans, coconut, cream, and butter

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Specialty Cakes continued

Swiss black forest cake

light bittersweet chocolate genoise with kirsch syrup, brandied cherries, mounds of whipped cream, and if you like, chocolate glaze

Fruit filled angel food

high, light, vanilla angel food cake, filled with pastry cream and fresh fruit, then covered with lemon curd

Chocolate angel food

“like eating chocolate air”

heavenly with chocolate whipped cream, or nearly fat-free with cocoa-hazelnut glaze



*Butter Almond cake with a Chocolate Ganache filling
Vanilla Buttercream frosting in the rolled fondant style
Gilded sugar bow and ribbon*