

CAKE MENU

RED VELVET

Moist buttermilk cake laced with a bit of bittersweet cocoa powder. Right in the middle of chocolate and vanilla. Southern, old fashioned, and tasty. Try it with cream cheese icing, vanilla buttercream, or bittersweet chocolate ganache.

CARROT CAKE

Carrots and spice iced with cream cheese icing. Not too sweet. Yummy. Give it a try...

DINER STYLE CHOCOLATE

Rich bittersweet chocolate cake iced with chocolate buttercream (you fancy pants!) or a rich fudge icing just like mom used to make. You decide... fancy or down to earth? Both delicious.

CUTIE PIES COFFEE CAKE

This one is named after one super duper coffee connoisseur. It is strong and bold. Chocolate layers drenched in freshly brewed organic fair trade espresso. Filled with a layer of bittersweet ganache. One more layer of freshly whipped cream flavored with more espresso. Iced in espresso buttercream. Like tiramisu on crack.

SIDE B MINT

This cake was inspired by the Side B bike. Same color. Same cooling effect. Fresh mint icing layered between rich chocolate cake. Take it for a spin.

COOKIES & CREAM

Yellow butter cake laced with Oreo chunks. One layer of ganache. One layer of vanilla cupcake icing. Iced with two alternating layers of vanilla icing and ganache. Who doesn't need to feel like a kid again?

COCONUT CREAM CAKE

White and pure. Coconut cake or bittersweet chocolate layers combined with a rich coconut cream filling. Iced with vanilla bean buttercream and finished with sweetened moist coconut. Snowballs anyone?

SIGNATURE BIRTHDAY CAKE

Black and white. White and black. Classic and super tasty. Chocolate or white cake iced with chocolate or vanilla buttercream. Simple. Pure. Like life should be. **ADD STRAWBERRY AND MAKE IT A NEOPOLITAN (YUM!)**

BANANA TRUFFLE

Caramelized banana cake layered with bittersweet truffle filling, finished with vanilla buttercream and a final coat of bittersweet chocolate ganache.

BUTTERCAKE

Yellow butter cake layered with a berry fool (sweet and rich cream swirled together with fresh juicy berries). Finished with vanilla buttercream. You would be a fool not to try this at least once!

PEANUT BUTTER CUP

Need we say more... Rich chocolate cake layered with fresh peanut butter buttercream. Laced with a crunchy croquant (French for milk chocolate covered rice krispies!) Finished off with a rich layer of bittersweet chocolate ganache.

COCA COLA

A classic not yet realized. Yep, we take the cola infuse it into a lightly cocoa flavored cake and finish it off with a yummy vanilla or chocolate buttercream. Moist and delicious. Enjoy!

LEMON CREAM CAKE

Yellow cake with flecks of freshly grated lemon. Sprinkled with Limoncello and layered with lemon curd and sweet fresh cream. Iced with vanilla buttercream. Like a bite full of sunshine.

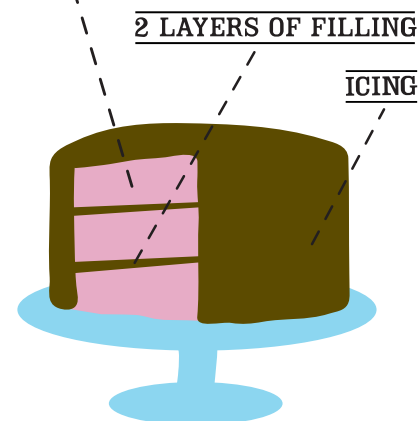
6" (serves 4-8).....	30.00
8" (serves 10-12).....	35.00
9" (serves 15-20).....	47.00
10" (serves 25-30).....	57.00
12" (serves 35-45).....	77.00
1/2 SHEET (serves 35-45).....	77.00
FULL SHEET (serves 80-95).....	150.00

CUSTOM ORDERS WELCOME.

48 hours preferred. Shaped and highly detailed cakes extra.

TEE & CAKES also specializes in wedding cakes. Inquire about setting up a tasting.

3 LAYERS OF CAKE



BOULDER'S ORIGINAL CUPCAKE SHOP

1932 14th Street // Boulder Colorado
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