



Frequently Asked Questions

Most of the answers to your questions can be found here! If your question is not answered, please reach out - we are always happy to help!

What about pricing?

We have a \$750 minimum bridal cake order. Keeping that in mind, most of our cakes fall between \$10-13 per serving, depending upon flavor and design choices. All of our cakes are custom and final price will vary.

A \$200 non-refundable retainer is required to reserve your date. This retainer is applied to your final balance. You are not booked with us until the retainer is paid - all dates are first come first served and you can easily lose your date if you wait to pay your retainer.

Jessica and Daniel personally deliver each and every wedding cake. Our local delivery fee starts at \$100, with certain venues and locations incurring a higher fee due to accessibility and difficulty of delivery.

Do you offer cake tastings?

We offer cake tastings once we have confirmed that we are available for your date and have given you a general price quote that you have agreed to. Cake tastings can be picked up or we offer the option of meeting you in-person at a location of your choosing. There are 2 options for your cake tasting.

1. You can reserve your date by paying your retainer. If you do that, your baker's choice cake tasting box is included in the pricing.
2. You can order a paid tasting prior to booking.

Paid Tastings:

Baker's Choice Tasting Box = \$60

- *This box includes 5-6 bakers-choice flavors and serves 4 people.*
- *The bakers-choice box can not be customized in any way.*

Custom Choice Tasting Box = \$200

- *This box includes 4 mini cakes in any flavor combination.*
- *If meeting in-person, we bring your cakes cut and plated for each tasting guest.*

- *If picking up your custom box, each cake is kept whole.*
**Tasting box cost is not applied to the balance of your bridal and/or groom's cakes.*
**I only offer in-person consultations for couples that have paid a retainer or paid for a tasting box option. Bring your inspiration, dress images, color swatches, invitations, flower choices, etc. We will use this information for your design, and Jessica will create a digital sketch as we chat and taste cake!*

When should we place our order?

You should pay your retainer and secure your order just as soon as you have your date, venue, planner, and an idea of what you'd like for your bridal cake. Most popular dates book 8-12 months in advance. Dates are first come first served and not secure unless you have paid a retainer.

How big/tall are your cakes?

Each standard cake tier is 4.5-5 inches tall. We base our servings on the industry standard 1x2 inch wedding cake slice.

Can we order a small cake with a sheet cake for guests?

We have options to purchase single and two tier cakes with the option of adding an additional kitchen cake. This option does not include a cake tasting; however, you may order a paid tasting.

Single Tier Cakes:

6 inch cake to serve 10 = \$100

8 inch cake to serve 20 = \$150

10 inch cake to serve 30 = \$200

*10 inch heart cake to serve 30 = \$250 *includes vintage piped design*

Two Tiered Cakes:

7 inch + 5 inch to serve 25 = \$250

9 inch + 6 inch to serve 45 = \$450

**These small cake options include one flavor from our menu and a textured buttercream finish. These cakes give you a clean slate to add your own flowers or non-edible purchased toppers.*

**Gluten free and/or vegan cakes incur an additional fee, based on flavor choice.*

Kitchen Cakes:

9x13 kitchen cake to serve 50 = \$300

11x15 kitchen cake to serve 75 = \$450

**Kitchen cakes are delivered directly to the kitchen as additional servings of cake for the caterer to cut, plate and serve. They will not be displayed or seen by guests. This is an*

economical way to add servings without increasing the size of your bridal cake. Kitchen cakes are four layers of cake with three layers of filling, to match the interior of your bridal cake and look the exact same when plated. Kitchen cakes are only available in addition to a single tier, two tier, or larger bridal cake order.

Is a wedding cake stand included with the cake?

We do have cake stands that are suitable for wedding cakes, however, they are not included in the cake pricing. Cost for renting a stand is \$100. I do require that you return the stand, and I'm happy to work with your wedding planner or local caterer to insure this.

Decorating your cake with fresh flowers:

We love fresh flowers on our cakes - it is never a bad idea! However, you must let your florist know that you will need cake florals - we do not provide them. This is often forgotten at weddings, and it is no fun when a cake has to be displayed without it's finishing touches - the flowers! Jessica prefers to be the one to style the flowers on the cake at delivery, as it is a huge part of the design and artists vision. Also, we are the folks held responsible for the cake and anything that touches it; if you prefer for your florist (or anyone else) to style the florals on the cake, you will need to sign a waiver that removes our liability.

Gluten free (nut free, dairy free, sugar free, etc)?

We are a legal, insured cottage food operation. This allows us to bake from home, but we are not eligible to be certified as allergen free.

Gluten: We can be gluten friendly. We have high quality gluten free cakes that are delicious and we do take steps to avoid cross contamination, but cannot guarantee it. Only your knowledge of your personal gluten sensitivity will let you know if we are the best fit for you. Not all flavors are available gluten free. Please ask us for a list, if it is needed.

Nuts: Similar to gluten, we cannot guarantee a complete lack of cross contamination. Depending on your level of allergy, you may want to consider a certified allergen free baker where nuts never enter the building.

Dairy: We do not have an alternative for eggs and egg whites in our cakes.

Vegan: We offer one vegan chocolate cake recipe that is always a hit!
But, again, please know that we can not guarantee no cross contamination, as with other allergies.

Sugar: We can not bake without it. Apologies.

Grooms Cakes?

Groom's cakes are only offered in addition to a bridal cake. Pricing varies greatly depending upon design, flavor and size. Minimum Groom's Cake order is \$500. If the groom's cake is served at the rehearsal dinner (the night before), an additional delivery fee will be applied.

When are the cakes baked for my event?

Each cake is baked to order, a few days before your event. It is stored and frosted to ensure optimal freshness on wedding day! We do not bake ahead and freeze our cake layers - ever.

Can I request a flavor that isn't on the menu?

Yes, of course! We love to create custom flavors for our clients. However, we do not ever use fresh fruit in our cake layers (like strawberry shortcake or chantilly cake).