

Baked.

BY REBECCA

Cupcakes & Cakes

Cupcakes



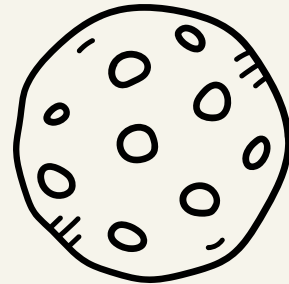
Full Size Cupcakes

\$25/dozen with a

2-dozen minimum per flavor

**Specialty design requests at additional charge*

Cookie Cake



Single layer cookie cake in an
8in round. Flavors from

"Standard Cookies" on page 2.

Starting at \$40

Cakes



Single-Tier Cakes

Starting at...

6" \$55

8" \$70



Two-Tier Cakes

Starting at...

8" + 6" \$135



Three-Tier Cakes

Starting at...

10" + 8" + 6" \$250

We also offer NUMBER cakes, inquire for pricing!

Cupcakes & Cakes Flavors

VANILLA

Moist white cake with subtle vanilla flavor. Coated with vanilla buttercream frosting

SALTED CARAMEL

Our classic chocolate cake filled with a salted caramel sauce and salted caramel buttercream frosting

CHOCOLATE

Rich chocolate cake. Coated with chocolate buttercream frosting

RED VELVET

Lucious Red Velvet cake coated with cream cheese buttercream frosting

BROWNIE BATTER

Our classic chocolate cake filled with a brownie ganache, brownie chunks, and brownie batter buttercream frosting

DIRT CAKE

Our classic chocolate cake filled with a chocolate ganache, Oreo cookie crumble, Gummy worm candy, and chocolate buttercream

GERMAN CHOCOLATE

Our classic chocolate cake with a coconut pecan crumble and chocolate buttercream.

COOKIE DOUGH

Moist yellow cake filled with a cookie dough chunks and cookie dough buttercream

COOKIES & CREAM

Rich chocolate cake with an Oreo crumble and a whipped Oreo cream cheese buttercream

CHOCOLATE ESPRESSO

Rich chocolate espresso cake soaked with a coffee simple syrup, dark chocolate espresso ganache, and a chocolate espresso buttercream frosting

SNICKERS

Our classic chocolate cake filled with a salted caramel sauce, chopped peanuts, and chocolate buttercream

BERRIES & CREAM

Our classic Vanilla cake with a triple berry jam and cream cheese buttercream frosting

CHOCOLATE PEANUT BUTTER

Our classic chocolate cake filled with a chocolate ganache, chopped peanuts, and peanut butter buttercream frosting

VANILLA LATTE

Our classic vanilla cake soaked with an espresso simple syrup, filled with espresso ganache and espresso buttercream

CHOCOLATE COVERED STRAWBERRY

Our classic chocolate cake with a strawberry jam, topped with chocolate buttercream frosting

VANILLA STRAWBERRY

Our classic Vanilla cake with strawberry jam, and a vanilla buttercream frosting

RASPBERRY LEMONADE

Our lemon cake filled with a raspberry jam and a sugared lemon buttercream frosting

STRAWBERRY LEMONADE

Our lemon cake filled with a strawberry jam and a sugared lemon buttercream frosting

CHOCOLATE HAZELNUT CRUNCH

Our classic chocolate cake filled with a chocolate hazelnut ganache, chopped hazelnuts, and chocolate hazelnut buttercream with a Ferrero Rocher candy

RASPBERRY ALMOND

White almond cake with a raspberry jam, and a subtle almond buttercream frosting

Cakepops & Cakesicles

Flavors Available:

Vanilla

Chocolate

Red Velvet

Strawberry

Funfetti

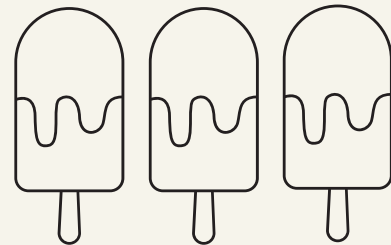
Lemon

Cookies & Cream



Cake Pops

\$30/dozen with a 2-dozen
minimum per flavor



Cakesicles

\$40/dozen with a 2-dozen
minimum per flavor



GENERAL TERMS & CONDITIONS

By purchasing, you understand that contract is entered into by Baked by Rebecca and *Client Name* (the "Client"). Baked by Rebecca agrees to deliver dessert(s) as agreed upon and on time. The client agrees to pay Baked by Rebecca for the production and delivery of dessert(s).

The following terms and conditions apply:

- Payment is due in full at the time of order. If your purchase needs to be cancelled, you must notify us at least 72 hours in advance. Notices given after the deadline will not be eligible for refund.
- No Show client's orders will be forfeited. Reschedules are subject to approval and are not guaranteed. If you need to reschedule your pickup, you must do so at least 72 hours in advance.
- Client assumes full liability and responsibility for the condition of the desserts once they leave Baked by Rebecca possession.
- Client is responsible for providing an appropriate and secure environment for dessert(s), i.e. a sturdy table and optimum room temperature of 75 degrees or below.
- **Legal disclaimers:**
 - All goods are prepared in a home bakery under Wisconsin Cottage Food Regulations. Home bakeries are not subject to state or local inspection. Our kitchen is not nut, egg, dairy, or gluten free and may be exposed to other common food allergens. We do keep it clean, but are required to share this information with you.
 - With the consumption of any food there are inherent risks. Choking hazards, food illnesses, and allergic reactions are possible. Baked by Rebecca is not responsible for these events.

Baked by Rebecca reserves the right to use any photographs of the finished desserts for promotion without compensation. Baked by Rebecca promises a product of high quality and service, but is not liable for unforeseen circumstances, including but not limited to inclement weather, transportation problems, accidents, and other causes beyond reasonable control.

By checking the box prior to order and payment, you indicate that you agree to all the terms set out in this document.