

Appetizers

Cheese Straws	Mousse Molds
Cheeseball Sculptures	(Sweet and Savory)
Dips - Variety	Pigs in Blankets
Fruit Displays	Homemade Bread
Vegetable Displays	Party Sandwiches -
Filled Cream Puffs	Tile, Pinwheel,
(Sweet and Savory)	Ribbon, Mosaic
Mini-Quiches	Canapés & Hors d'oeuvres
Phyllo Pastries	Fruit & Savory Tarts
(Sweet and Savory)	Croquebouches
Stuffed Mushrooms	Cream Cheese Mints -
(Meat or Vegetarian)	Mint, Peppermint,
Meat & Sausage Balls	Spearmint
Meat Roll-Ups	Kabobs - Fruit & Meat
(With or Without Cheese)	

*** Punch**

Natural Fruit Punch (No Sugar Added)
Made with Pineapple, Orange, and Lemon Juices

Homemade Breads

Loaves & Rolls Made to Order

Biscuits, Brioche	Molasses Whole Wheat
Cinnamon Rolls	Wheat Germ Whole Wheat
Raisin	Honey Wheat
Grandma's Rolled Oats	Old Fashioned White
Caraway Rye	Potato & Sourdough White
Pumpernickel Rye	Your Recipe

We also Make From Scratch...

- * Specialty Chocolates & Candies
- Chocolate & Marzipan Displays
- Muffins - Scones - Sticky Buns
- Authentic European Pastries
- Coffeecakes - King Cakes
- Meringues (Dacquoise)
- Fudgeballs (Truffles)
- Gingerbread Houses
- * Baked Pies (Tarts)
- Cookies/Bars
- * Cheesecakes
- Chiffon Pies
- Cream Pies
- Jelly rolls

And Anything Else You Can Think Of!

Ellen's Creative Cakes, Inc.

603 Jordan Lane
Huntsville, AL 35816-3621
(256) 217 - 1517

www.ellenscreativecakes.com

We Stand Behind Our Work



Free Consultations and Samples



Free Delivery for Weddings over \$75.00



*Refundable Deposit Required
for Use of Equipment*



*Demonstrations and Hands-on Courses
Available*



*Information on Special Diet Cakes
Also Available*



*Please make an appointment for
consultation and classes.*

**“We make
miracles happen
for the
desperate procrastinator!”**

We are not responsible for fights over our cakes.

**“Customer Designed
Works of Art”**

“Made from Scratch”

*Ellen's
Creative*

Cakes, Inc.

2002-2003

Small Business of the Year
Huntsville/Madison County
Chamber of Commerce
Wholesale/Retail

Taste What You Create
(256) 217-1517

www.ellenscreativecakes.com



Wedding Cakes
Birthday and Celebration Cakes
Fat-Free and Natural Ingredient Cakes
‘Refined Sugar’ - Free (Splenda®) Cakes
Gluten-Free Cakes & Breads
3-Dimensional Sculptures
Cocktail Catering
Free Samples
Appetizers
Vegan



THERE ARE NO CALORIES IF YOU DON'T SWALLOW!

Bold Print Letters Match Abbreviations on Samples

When tasting samples,
taste **FRUIT** fillings with **CAKE** and **BUTTERCREAM**

* Can Be Made Sugar-Free with Splenda®

→ More Expensive

Cakes

- * Applesauce
- Angelfood (Fat Free)
- Banana** (Plain or with Nuts)
- Caramel** (Burnt Sugar Cake)
- * **Carrot** (½ Whole Wheat Flour, 30% more carrots, 25% less sugar)
- * **Chiffon** (Lemon) - Also available: **Orange, Vanilla, Chocolate, Spice, Jamoca, Banana, Pineapple, Pumpkin**
- * **Chocolate** (Dark Moist)
- Genoise** (Almond Sponge Cake)
- German Chocolate** (Milk Chocolate)
- * **Humming Bird** (Contains Bananas, Pineapples, and Pecans)
- **Italian Cream** (with Coconut and Pecans) **Peanut Butter** # (Pound Cake) - **Almond, Vanilla, Chocolate,**
- **Sour Cream** (with Lemon and Orange Peel) **Lemon Sour Cream, and Orange Sour Cream**
- * **Red Velvet** (with Cocoa and Buttermilk)
- * **Red-Less Velvet** (with Cocoa, Buttermilk, and NO Red Food Coloring)
- Spice** (Cinnamon, Nutmeg, and Cloves)
- Sponge** (Fat Free)
- “White Lily” **White** (Vanilla Buttermilk Cake) - Also Available: **Vanilla-Almond, Lemon, Orange, and Almond**
- Vegan** (Egg and Dairy Free)

Gourmet Fillings

Fruit Fillings

(Naturally Tart, No Water Added, Thickened with Corn Starch)

In Samples, Judge Taste not Texture

- * **Apricot** (No Sugar Added)
- Black Cherry**
- Cranberry**
- * **Lemon** (Lemon is a cooked filling thickened with egg yolks (170°F))
- * **Orange** (No Sugar Added) Assembled with Mandarin Oranges
- * **Peach** (No Sugar Added)
- * **Pineapple** (No Sugar Added)
- **Raspberry** (Seedless)
- Sour Cherry**
- * **Strawberry**
- Upside Down Pineapple**
- **Guittard Chocolate Fillings**
- * **Mousses**
- * **Ganach** (Made with Chocolate and Whipping Cream)
- * **Fudgecake** (Ganach and Chocolate Cake) Plain, with extracts, or with Liqueurs

Non-Fruit Fillings

Italian Buttercreams and Icings can be used as fillings.

- * **Bavarian Cream** (Custard and Whipping Cream)
- Boiled Icing** (Fat Free)
- Butter Cream:** **Balances the tartness of fruit when eaten with cake.**
- **Caramel Icing** (Old Fashion)
- * **Cream Cheese Icing** (Vanilla)
- * **Pecan Cream Cheese**
- * **Chocolate Cream Cheese**
- Crisco Icings** (See Cake Coverings)
- Coconut** (Cooked Candy)
- * **Custard** (Vanilla) - Also available: **Coconut Cream and Almond Cream**
- **German Chocolate Icing**
- Peanut Butter - Smooth, Crunchy**
- * **Whipped Cream** (with Splenda® and vanilla Stabilized with unflavored gelatin)
- * **Chocolate Whipped Cream** (Whipped Cream, Sugar-Free Chocolate, Splenda® Cocoa)

Cake Coverings

Italian ButterCreams (BC)

MELTS IN YOUR MOUTH

(eggwhites, sugar, purified water, unsalted butter, extracts, chocolate, or liqueur.)

- **Amaretto** (Almond)
- **Bailey's Irish Cream**
- **Brandy**
- **Caramel**
- **Chambord /Raspberry**
- **Cinnamon/Spice**
- Grand Marnier /Orange**
- **Jamoca** (Coffee and Chocolate)
- **Kahlua / Coffee**
- Peanut Butter**
- Pumpkin**
- **Rum**
- Vanilla**
- White Chocolate**

Icings

- Boiled** (Fat Free)
- Caramel**
- * **Ganache**
- German Chocolate**
- * **Whipped Cream**
- Crisco Icings:** contains Crisco, powdered sugar, and flavorings: **Almond Vanilla Chocolate Orange Lemon Mint**

→ Rolled Chocolate

(Contains real chocolate and glucose)
Guittard Semi-Sweet Chocolate
Baker's White Chocolate
Guittard Milk Chocolate

→ Handmade Rolled Fondant

(Contains powdered sugar, water, gelatin, glycerine, extracts or natural oils)

Almond	Mint
Chocolate	Orange
Irish Cream	Vanilla
Lemon	

→ Pastillage

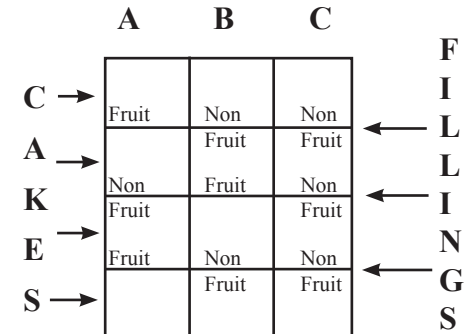
(Contains powdered sugar and gelatin)
Sculptured Leaves, Flowers, Bows, and Ribbons

To balance flavors, taste FRUIT with CAKE and BUTTERCREAM

Possible Combinations

- CHIF all fruit especially (esp.) lem, or, str, cocr, pin + BC
- SC# all fruit esp. lem, + BC
- AL# choc or fruit + BC: esp. blk chy, apr, str, or, and rasp
- VAN# choc fillings or icings and any fruit fillings + BC
- CAR cc, pcc - NO CHOCOLATE
- HB pin + BC, cc, pcc, gan, cocr, cus, str
- IC choc, cc, pcc, cocr, cus, str, pin + BC
- RV/RLV cc, pcc, gan, pb, choc fillings
- CHOC choc fillings or icings, pb, cc, pcc, gc, fruit fillings + BC: rasp, blk chy, str, or, NO LEMON
- WLW choc icings and fillings most fruit + BC
- CML vbc, cbc, cus, cmlbc, choc icings and fillings
- GC gc, cc, pcc, cocr, cus, pb, choc fillings and icings, fruit + BC: str, blk chy, rasp

Cake Construction



- Cannot have three layers of fruit in cake. Choose column A, B, or C from above.
- Each layer of cake is baked separately.
- Top and bottom crusts are cut off.
- Each layer or section of your cake or sculpture can be different cakes and fillings.