



## CUPCAKES

**Plain Jane** Ok, she isn't THAT plain! Vanilla cake topped with our creamiest vanilla buttercream. And just to make her stand out... Sprinkles on top!

**The Classic** One of our favorites. Buttery yellow cake topped with creamy chocolate frosting. Can somebody say, "Nostalgia"?!

**Cocoa** Dark chocolate decadence. Light and fluffy chocolate cake with rich and creamy dark chocolate frosting. A perfect combo.

**Red Velvet** Bright red, chocolaty cake and tangy cream cheese frosting. Consider her June Cleaver with a twist!

**Coconut** A little sweet; A little flaky. Vanilla cake with toasted coconut cream cheese frosting.

**Hello World** It's time to wake up! Dark chocolate cake and espresso buttercream. We might just throw sprinkles on top for extra motivation.

**Carrot** Hiding vegetables in a cupcake, could it get any better?! How about cream cheese frosting on top? You can thank us later...

**Caramel** Salty and sweet. Dark chocolate cake with homemade caramel buttercream and a little fleur de sal on top. Oolala!

**Blush** Always perfectly put together. A light and fluffy white cake with perfectly sweet strawberry buttercream frosting.

**Smore's Cupcake** Graham cracker crust, rich, chocolate cake, toasted marshmallow topping. Close your eyes, take a bite, and be transported back to your favorite camping trip...

**Banana Boat** A soft banana cake topped with creamy peanut butter frosting and a rich chocolate drizzle. Bam!

**Black Bottom** Cheesecake meets chocolate cake. A rich Devil's Food cake with cream cheese swirled right into the batter.

**Cherry Blossom** The freshness of spring in a cupcake! Cherry almond cupcakes topped with a light vanilla bean frosting. Simple, sweet, perfect.

**Zest** A spongy lemon cake. Light and zesty with a delectable cream cheese frosting.

**German Chocolate** As traditional as it gets. Light chocolate cake, gooey coconut topping. We do NOT want to change this classic one bit.

**Chocolate Hazelnut** A light chocolate cake topped with incredible chocolate-hazelnut frosting. And you thought Nutella was your dream come true...

## PRICES

**Regular** \$2.50

**1/2 Dozen** \$12.50

**Jumbo** \$4.00

**Dozen** \$25.00

**Mini\*** \$25.00

\*minimum order of 24

## **SWEET TREATS**

**Cookies** \$18.00/doz

Chocolate Chip  
Double Chocolate Chip  
Peanut Butter  
Sugar  
Snickerdoodle  
Oatmeal Butterscotch  
Chewy Ginger  
Seasonal

**Pies & Tarts** 9" \$15.00

Traditional Apple  
Dutch Apple  
Cherry  
Blueberry-Ginger  
Sweet Potato  
Peach  
Ginger-Peach  
Seasonal

### **Brownies & Bars**

Chocolate Chocolate Brownies \$12.00 9x9 square  
Pecan Bars \$18.00 9x9 square  
Chocolate Caramel Bars \$18.00 9x9 square  
Lemon Bars \$12.00 9x9 square  
Raspberry Oat Bars \$12.00 9x9 square  
Chocolate Caramel Bars \$15.00 9x9 square

**Scones** \$15.00/dozen

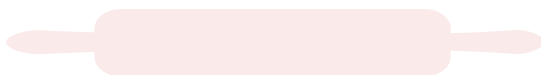
Lemon  
Cherry Almond  
Blueberry  
Chocolate Chip  
Seasonal

**Pound Cake/ Quick Bread** \$12.00

Lemon Pound Cake  
Vanilla Bean Pound Cake  
Banana Bread  
Rosemary-Apple Bread

**Cakes** \$20.00

See Cupcake Flavors on other side



Sugar Bakeshop loves to be included in your special moments.

- \*Want to impress your clients at a work meeting?
- \*Need 800 hot pink cupcakes for your wedding?
- \*How about a cupcake decorating kit for your little ones birthday party?

Sugar Bakeshop is here to help. You figure out what you want, and we will provide you with the sugar rush. At least 48 hours advanced notice will help us prepare! For orders please contact **Natalie Slevin** at **720 891.4292** or **[www.sugar-bakeshop.com](http://www.sugar-bakeshop.com)**.