

Marjolaine Pastry Shop: Cake Descriptions

Customizations available at additional charge! Special cakes available around holidays.

Fresh Fruit Cake – Yellow cake and creamy pastry cream, crowned with an arrangement of freshest fruit and sliced almonds.

Chocolate Mousse – Chocolate cake, smooth chocolate mousse filling, chocolate buttercream and chocolate wedges on top.

Chocolate Strawberry – Chocolate cake, vanilla pastry cream, fresh strawberries inside, strawberry buttercream outside, ring of strawberries on top.

Lemon Butter Cake – White cake with a bright lemon butter filling. Buttercream outside and lemon butter on top. (add coconut or raspberry for extra charge)

Chocolate Truffle – Chocolate cake, rich chocolate truffle on the inside and outside. Topped with chocolate truffle balls.

Chocolate Almond Marzipan – Yellow cake, layers of chocolate mousse and marzipan. All glazed in chocolate ganache. Topped with marzipan balls.

Velvet – Deep, dark flourless chocolate cake topped with fresh whipped cream, or raspberry puree and fresh berries.

White Chocolate Raspberry Mousse – White cake, white chocolate mousse swirled with raspberry puree, fresh raspberries on top

Strawberry Shortcake – Yellow cake, fresh whipped cream, fresh strawberries inside and on top.

Black Forest – Chocolate cake, fresh whipped cream and cherry filling inside, topped with jammy cherries.

Classic Buttercream – Yellow, chocolate cake, or marble, fully customizable. Ask about different flavors of buttercream and even get different flavors on the inside and outside!

Sachertorte – Rich chocolate butter cake with a raspberry filling, apricot glaze, and dark chocolate ganache. Topped with fresh raspberries.

Carrot Cake – Made with pecans, granny smith apples, and fresh carrots. cream cheese frosting on the inside and outside. Ring of buttercream carrots on top and coated with pecans.

German Chocolate Cake – Chocolate cake, pecan and coconut confection on the inside and outside.

Sarah Bernhardt – Chewy discs of almond macaroon both held together and coated with chocolate truffle.

Dacquoise – Layers of crisp almond meringue with mocha buttercream on the inside and outside.

Red Velvet – Red cake, cream cheese frosting on the inside and outside.

Marjolaine – Our signature dessert. Crunchy almond meringue layers, chocolate mousse, crushed almonds, and fresh whipped cream on the inside and outside.

Coconut Layer Cake – White coconut cake, coconut pastry cream on the inside and outside. covered in coconut flakes.

Boston Cream Cake – Yellow cake, vanilla pastry cream inside, fresh whipped cream and chocolate ganache on the outside.

Rosace A L'orange – White cake cake, orange bavarian cream, bright candied orange slices on top.

Custard Cake – Yellow cake, vanilla pastry cream inside, vanilla buttercream outside, topped with buttercream flowers.

Hungarian Cheesecake – Plain cheesecake with raspberry at the crust. Topped with cream cheese frosting and berries.

Swedish Princess Cake – White cake cake with layers of raspberry puree and pastry cream in a dome shape. Covered in fresh whipped cream, green colored marzipan, and topped with pink rose.