

Cake Frostings and Fillings:

Cake Filling

Chocolate Ganache

Milk

A creamy rich filling made with Belgian chocolate containing 38% cocoa.

Dark

A decadent rich filling made with Belgian chocolate containing 65% cocoa.

White

A rich filling holding the gentle flavor of white chocolate and vanilla.

Peanut Butter

Our Milk or Dark Chocolate Ganache blended with creamy peanut butter.

Fresh Whole Raspberries or Sliced Strawberries

Frostings

Rolled Fondant

Vanilla

The mellow flavor of vanilla enhances this rolled dough-like icing. For flawless perfection this is the favorite.

Chocolate

A dark brown rolled icing that provides a flawless finish.

Buttercream

Sweet Buttercream

Reserved for cupcakes only, the sweetest traditional buttercream swirl around! Choose vanilla, in any custom color, or mix it up with French cocoa for some serious chocolate.

Swiss Meringue Buttercream

The creamiest, lightest frosting you've ever tasted. Swirl it on cupcakes (custom order) or sandwich it in between cake layers.

Chocolate Swiss Meringue

Milk, White or Dark Belgian Chocolate enhances the creamy, light flavor of this decadent frosting.



Couture Cake & Cupcake Boutique

MENU



SweetPea Cakes

40L N. Williams Street
Crystal Lake, IL 60014

(815) 477-CAKE

www.sweetpeacakestudio.com



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Always Available:

Cupcakes-Regular /Jumbo*



Sweetpea Signature*

A sweet "white" cake that mimics the flavor of a sugar cookie; enhanced with Madagascar vanilla beans and swirled with Vanilla Sweet Buttercream or Chocolate Sweet Buttercream.

Chocolate*

The best chocolate cake for miles! Swirled with Vanilla Sweet Buttercream or Chocolate Sweet Buttercream.

Pinkalicious

Our version of the traditional southern red velvet cake... gone pink! Swirled with a traditional French Buttercream.

Carrot

Cinnamon and carrots packed in moist buttery cake swirled with Cream Cheese Sweet Buttercream.

Specialty Cupcakes

Triple Threat Chocolate

Rich chocolate cake topped with dark chocolate ganache swirled with Milk Chocolate Swiss Meringue Buttercream.

White Chocolate Bliss

Signature Cake topped with white chocolate ganache swirled with Raspberry Swiss Meringue Buttercream.

PB & C

Chocolate cake swirled with Peanut Butter Sweet Buttercream and garnished with a peanut butter cup.

Cupcake of the Month

Chef's choice or, make a recommendation!
What are YOU craving?

Cookies

Chocolate Chip, Frosted Sugar, M & M

Brownies

Belgian dark chocolate turns our brownies into "fudge".
Topped with chocolate chips or frosted with our Chocolate Sweet Buttercream. Chocoholics Unite!

Snap Peas

Get your couture cake in a snap! A select number of miniature two-tiered cakes, to serve 10 to 12, will be designed for customers to pick-up in a snap. Each week, these limited number, whimsical cakes will change in design and flavor, and be available for carry-out. Snap yours up fast!

Flourless Chocolate Cake

Intense Belgian chocolate blended into perfect dessert form...cake. Glazed with dark chocolate ganache and drizzled with Belgian white chocolate. (For those with dietary restrictions, this cake is gluten-free and prepared in pans that never contain flour/wheat products.)

Seasonal & Special Order Cupcakes

Banana Cupcakes

A delightful stray from the ordinary made with fresh bananas and enhanced with sweet buttermilk. Swirled with Vanilla Sweet Buttercream or Cream Cheese Sweet Buttercream.

Oreo Cupcakes

We've added ground Oreo's to our Signature Cake and swirled it with White Chocolate Swiss Meringue Buttercream.

Lemon Cupcakes

Pucker up for pure lemon oil and fresh grated zest - we guarantee you'll crave this year round. Swirled with Lemon Swiss Meringue Buttercream.

Pumpkin Cupcakes

Move over pie...fresh pumpkin and secret spices make this cake a fall tradition. Swirled with Cream Cheese Sweet Buttercream.

Gingerbread Cupcakes

A cake version of a holiday favorite that will surely delight. Swirled with White Chocolate Swiss Meringue Buttercream for an unforgettable treat.

Egg Nog Cupcakes

Spread even more holiday cheer with this ultra-rich cake made with egg nog and fresh ground nutmeg. Swirled with Vanilla Swiss Meringue Buttercream and a sprinkle of nutmeg.

All cupcake flavors are available in custom cake orders.

Specialty Offerings – by chance or custom order



Custom Cakes for weddings, parties & celebrations

A custom cake designed anyway you fancy. You dream it, we bake it! The sky is the limit!

Cheesecakes

New York Style Vanilla Bean Cheesecake

New York style cheesecake packed with real vanilla bean specks, traditional graham crust and fresh strawberries. We've been told it's the best around!

Peanut Butter Chocolate Cheesecake

Chocolate cookie crust, and peanut butter cheesecake loaded with peanut butter cups and a thick top layer of dark chocolate ganache.

Kahlua Brownie Cheesecake

Kahlua infused cheesecake piled on top of a thick, mocha brownie crust.

Specialty "Cakes"

Guinness Cake

Chocolate cake merged with the coffee-like flavor of stout. Hints of cinnamon and mocha make this single layer cake an earthy addition to any celebration.

Tiramisu Cake

We use a fresh Marscarpone filling and slather it on Genoise cake layers to create the cake version of this old Italian classic.