



Before You Order

A few things to know before we make something sweet for you.

I. Cake Pricing

Every cake is a little different. Pricing is based on size, flavor, design, level of detail, and season. Have a specific budget in mind? Let us know, and we're happy to suggest options that fit both your vision and your budget.

Starting prices are as follows:

CELEBRATION CAKES

\$130+

6" round, serves 12

SMASH CAKES

\$65+

First birthdays only

WEDDING CAKES

\$195+

6" cutting cake

\$295+

Two-tier, serves 26

Larger tiered wedding cakes are quoted by guest count and design. Dessert pricing, flavors, and order minimums follow on the next pages.

II. Allergies & Dietary Needs

We offer a variety of gluten-friendly and vegan-friendly (V/GF) items. See our Dietary-Friendly Cake Flavors page for the full offering.

Our kitchen regularly handles gluten, eggs, nuts, and dairy. While we take precautions to prevent cross-contact, we cannot guarantee against cross-contamination and do not recommend our products for individuals with severe allergies.

III. Booking & Payment

Your date is reserved once payment is received. Because availability is limited, we're unable to hold dates without payment.

ORDERS UNDER \$200

In Full

Payment due at booking

ORDERS \$200+

25% Deposit

Non-refundable, due at booking. Final balance due 2 weeks prior for celebrations, 30 days prior for weddings.

Weddings and larger events require a signed contract. Cash and card are accepted; alternate payment arrangements may be available via Zelle or Venmo.

IV. Pickup & Delivery

Our standard pickup window is 12PM to 3PM on the date of your order. We also offer pickup on Sundays from 11AM to 2PM. Need another time? Just let us know when ordering and we'll do our best to accommodate you.

Delivery is available for orders \$500+. A delivery fee applies to every delivery and is quoted based on availability and venue location.



The Sweet Details

Cake design, tastings, and platter rentals: the finer points of working together.

I. Cake Design

We welcome inspiration photos, color palettes, and event details as a starting point for your design, but we do not replicate another baker's work. Our decorators use what you share to inform a design, then bring their own skill and artistic judgment to the final result. Where possible, we prefer creative latitude. Our team does its best work when given a clear vision and the freedom to interpret it into something unique for your celebration.

A few items fall outside our design realm: sugar cookies, sheet cakes, and select children's cartoon or licensed-character cakes.

II. Tastings & Consultations

Our tastings are designed to serve two guests and include four cake flavor and filling combinations of your choice (one slice per flavor). Due to limited space at the shop, we kindly ask that you limit additional guests at your appointment. If you do plan to bring extras, please let us know in advance so we can prepare accordingly.

IN-SHOP TASTING

\$40

Serves two, four flavor combinations. Additional flavors, \$10 each.

TAKE-HOME TASTING BOX

\$20

Four flavor combinations to sample at home. Additional flavors, \$10 each.

III. Dessert Displays & Platter Rentals

We maintain a curated, ever-changing collection of cake stands, platters, and display pieces, refreshed frequently to keep our styling current. Because pieces are added, retired, and occasionally lost to normal wear between events, we are not able to guarantee that a specific stand or platter will be available or replaceable by your event date.

For this reason, our team selects the pieces for your display rather than clients choosing individual items. Simply share your event's color palette and overall style, and we'll style a cohesive spread to match. It's one of the parts of the job we enjoy most. Styling is included with delivery and setup, with no separate styling fee. All rental pieces are due back to Abbie Cakes within three days of your event.

UP TO 15 PIECES

\$150

16 TO 25 PIECES

\$225



Cupcakes & Desserts

All prices are starting prices, per piece.

Stopping by the bakery? Mix and match as many, or as few, desserts as you'd like from our case that day. Order minimums and flavor increments below apply to custom orders only.

Cupcakes \$5.50

1 dozen minimum · 1 flavor per 6 · choose any frosting, and add a filling if you like, from our Cake Flavors page

Almond, Banana, Birthday Cake, Blueberry, Caramel Chocolate Chip, Carrot, Chocolate Fudge, Churro, Cookie Butter, Cookies n' Cream, Lavender Vanilla, Lemon, Lemon Blueberry, Peanut Butter, Pink Champagne, Pumpkin, Raspberry Noir, Red Velvet, S'Mores*, Strawberry, Toasted Coconut, Vanilla Bean. Seasonal flavors available.

Mini Cupcakes \$3.75

2 dozen minimum · 1 flavor per 2 dozen

All flavors from Cupcakes.

Cake Pops \$4.50

1 dozen minimum · 1 flavor per dozen

Birthday Cake, Carrot, Chocolate, Churro, Lemon, Oreo, Pumpkin Spice, Red Velvet, Strawberry, Vanilla.

Cakesicles \$6.50

1 dozen minimum · 1 flavor per dozen

All flavors from Cake Pops.

Cake Jars \$10

1 dozen minimum · 1 flavor per dozen · twine bow & wooden spork

Any cake flavor and filling combination from our Cake Flavors page.

Pie Jars \$10

1 dozen minimum · 1 flavor per dozen · twine bow & wooden spork

Banana Cream, Key Lime, Lemon Meringue, Pecan, Pumpkin, Sour Cream Apple, Triple Berry Crumble. Seasonal flavors available.

Individual Cheesecakes \$6

1 dozen minimum · 1 flavor per dozen

Blueberry, Caramel Chocolate Chip, Chocolate, Churro, Classic, Cookie Butter on Biscoff Crust, Lavender Blackberry, Lemon Meringue, Nutella Swirl, Pumpkin on Gingersnap Crust, Salted Caramel, White Chocolate Raspberry on Oreo Crust. Seasonal flavors available.

Mini Cheesecakes \$3.25

2 dozen minimum · 1 flavor per 2 dozen

All flavors from Individual Cheesecakes.

Cheesecake Bars \$8.50

Ordered by the pan of 9 · may be cut in halves (18pc) or quarters (36pc)

Apple Cider, Brownie, Churro, Cinnamon Swirl, Key Lime, Lemon Blueberry on Oatmeal Crust, Maple Pecan, Nutella Strawberry, Original.

Brownies \$6 / \$6.50

Ordered by the pan of 9 · may be cut in halves (18pc) or quarters (36pc)

Classic, \$6 · all other flavors, \$6.50

Classic, Espresso Cream Cheese, Peanut Butter Swirl, Salted Caramel Walnut, S'Mores.

A NOTE ON PRICING

Prices reflect our standard flavor offerings. Specialty finishes and embellishments may carry a small upcharge. Our S'Mores cupcake (*) carries an additional charge, as it's topped with a real s'more.



Cookies, Tarts & Macarons

All prices are starting prices, per piece. 1 dozen minimum for full-size desserts and 2 dozen minimum for minis, unless otherwise noted.

Cookies

from \$3

Chocolate Chip & Snickerdoodle, \$3 · Biscoff Chocolate Chip & Quad Chip, \$4 · all other flavors, \$3.75

Biscoff Chocolate Chip, Chewy Sugar, Chocolate Chip, Chocolate Strawberry, Cowboy, Double Chocolate (V/GF), Maple Pecan, Oatmeal Raisin, Peanut Butter (V/GF), Quad Chip (milk, dark, white & peanut butter chip), Snickerdoodle, Tiramisu, White Chocolate Macadamia.

V/GF: vegan and gluten-friendly

Mini Cookies

\$2.25 / \$2.75

All flavors from Cookies, except Biscoff Chocolate Chip & Tiramisu. V/GF minis, \$3.

Cookie Sandwiches

\$6

V/GF cookie sandwiches, \$7.50

Pair any of our cookie flavors with any buttercream from our Cake Flavors page. A few favorites: Chocolate Chip + Cookie Butter, Chocolate Chip + Nutella, Chocolate Chip + Oreo, Chocolate Chip + Vanilla Buttercream & Sprinkles, Snickerdoodle + Salted Caramel Buttercream & Sauce.

Mini Cookie Sandwiches

\$4.50

All options from Cookie Sandwiches.

Individual Tarts

\$6

Chocolate Hazelnut + Salted Caramel, Dark Chocolate Coconut Cream, Key Lime, Lemon Meringue, Pastry Cream + Fresh Fruit, Salted Honey. Seasonal flavors available.

Mini Tarts

\$3.75

All flavors from Individual Tarts.

Dessert Shooters

\$6.25

Banana Pudding, Biscoff Crumble, Cherry Cheesecake, Cookies n' Cream, Lemon Meringue, Peanut Butter Cup, S'Mores, Strawberry Shortcake, Tiramisu. Cake pairings available on request.

A NOTE ON PRICING

Cookies, tarts, and shooters are ordered by the dozen unless noted. Specialty finishes may carry a small upcharge.

Macarons

from \$3

2 dozen minimum · 1 shell color per 2 dozen · metallic splatter, brush stroke, or drizzle + sprinkle, \$3.25 · embellishments (fondant, pressed floral, etc.), \$3.50+

Almond Raspberry, Apple Pie, Birthday Cake, Caramel Apple, Caramel Latte, Chocolate, Chocolate Covered Strawberry, Chocolate Peanut Butter, Churro, Churro Salted Caramel, Coconut, Coconut Mocha, Cookie Butter**, Crème Brûlée, Dark Chocolate + Orange Ganache, Hazelnut Latte, Lavender Blueberry / Blackberry,

Lemon Blueberry, Lemon Curd, Maple Bacon Bourbon, Oreo**, Peppermint Mocha, Pistachio, Pumpkin Spice, Raspberry, Salted Caramel, Salted Caramel Ganache, S'Mores**, Strawberry, Strawberry Cheesecake**, Strawberry Nutella, Strawberry Pistachio, Sugar Cookie, Toasted Marshmallow, Vanilla Bean, White Chocolate Raspberry. Seasonal flavors available.

Our macaron shells are naturally gluten-friendly, made with almond flour. Fillings marked ** contain gluten.



Cake Flavors & Fillings

Our cakes are baked from scratch with quality ingredients. Choose from the flavors below, or tell us what you have in mind.

Cake Flavors

Banana, Birthday Cake, Chocolate Fudge, Churro, Classic Carrot, Cookie Butter, Cookies n' Cream, Espresso,

Hawaiian Carrot, Lavender Vanilla, Lemon, Lemon Blueberry, Marble, Matcha, Nutella Swirl, Pink Champagne,

Pumpkin, Raspberry Pinot Noir, Red Velvet, Salted Caramel, Strawberry, Vanilla Bean. Seasonal flavors available.

Fillings & Frostings

All cakes are iced in vanilla Swiss meringue buttercream unless otherwise requested and design elements allow. Choose a buttercream filling on its own, or pair it with a sauce, jam, curd, or extra to build your own combination.

BUTTERCREAM FILLINGS

Almond Cream Cheese, Cake Batter Cream Cheese, Caramel, Caramel Cream Cheese, Caramel Espresso, Chocolate, Chocolate Cream Cheese, Cinnamon Cream Cheese, Coconut Rum, Cookie Butter, Cream Cheese, Dulce de Leche, Nutella, Oreo Cream Cheese, Peanut Butter, Pistachio, Raspberry, Salted Caramel, Strawberry, Strawberry White Chocolate, Vanilla Bean, White Chocolate.

SAUCES, JAMS & CURDS

Blackberry Jam, Lemon Curd, Prickly Pear Jam, Raspberry Preserves, Strawberry Preserves, Triple Berry Preserves, Wild Blueberry Jam.

EXTRAS

Banana Pudding, Bavarian Cream, Biscoff Cookies, Cheesecake Crumbles, Fresh Fruit, Oreo Mousse, Oreos, Peanut Butter Cups, Whipped Cream.

Prefer no filling between layers? We're happy to separate your cake's layers with vanilla buttercream alone.

Most Loved Pairings

A few of our favorite combinations to inspire you, though we're always happy to pair cakes and fillings any way that sounds delicious to you.

Banana Cake + Caramel Cream Cheese Buttercream & Salted Caramel Sauce
 Birthday Cake + Cake Batter Cream Cheese Buttercream & Crushed Oreos
 Chocolate Fudge Cake + Cookie Butter Buttercream & Biscoff Crumbles
 Churro Cake + Cinnamon Cream Cheese Buttercream & Salted Caramel

Classic Carrot Cake + Cream Cheese Buttercream
 Lavender Vanilla Cake + White Chocolate Buttercream & Wild Blueberry Jam
 Lemon Cake + Vanilla Bean Buttercream & Raspberry Preserves
 Vanilla Bean Cake + Strawberry White Chocolate Buttercream & Strawberry Preserves



Dietary-Friendly Cake Flavors

Our vegan and gluten-friendly cakes are made with the same care as everything else we bake.

Vegan Cake & Cupcake Flavors

Moist, flavorful, and entirely plant-based.

Birthday Cake, Carrot, Chocolate Fudge,
Churro, Cookies n' Cream,

Espresso, Lavender Vanilla, Lemon, Lemon
Blueberry, Marble,

Pumpkin, Strawberry, Vanilla Bean.
Seasonal flavors available.

VEGAN FROSTINGS

Caramel, Caramel Espresso, Chocolate, Coconut Rum, Cookie Butter,
Peanut Butter, Raspberry, Salted Caramel, Strawberry, Vanilla.

SAUCES, JAMS & EXTRAS

Biscoff Cookies, Fresh Fruit, Raspberry Preserves, Strawberry
Preserves, Triple Berry Preserves, Wild Blueberry Jam.

Our vegan treats are made without dairy, eggs, or other animal products.

Gluten-Friendly Cake & Cupcake Flavors

All the flavor, made without gluten.

Banana, Birthday Cake, Caramel Chocolate
Chip, Carrot, Chocolate Fudge,

Churro, Espresso, Lavender Vanilla, Lemon,
Lemon Blueberry,

Nutella Swirl, Pumpkin, Strawberry, Vanilla
Bean. Seasonal flavors available.

GLUTEN-FRIENDLY BUTTERCREAMS

Cake Batter Cream Cheese, Caramel, Caramel Cream Cheese,
Caramel Espresso, Chocolate, Chocolate Cream Cheese, Coconut
Rum, Cream Cheese, Dulce de Leche, Nutella, Peanut Butter,
Pistachio, Raspberry, Salted Caramel, Strawberry, Strawberry White
Chocolate, Vanilla Bean, White Chocolate.

SAUCES, JAMS & CURDS

Blackberry Jam, Lemon Curd, Prickly Pear Jam, Raspberry Preserves,
Strawberry Preserves, Triple Berry Preserves, Wild Blueberry Jam.

EXTRAS

Banana Pudding, Bavarian Cream, Cream Cheese Icing (Cinnamon
Roll Icing), Fresh Fruit, Whipped Cream.

Our gluten-friendly treats are made without gluten, but are prepared in a kitchen that also processes gluten. We take every precaution; however, we are not a certified gluten-free facility.

MORE DIETARY-FRIENDLY OPTIONS

Vegan + gluten-friendly cookies: Double Chocolate, Peanut Butter. Also available as cookie sandwiches.

Macarons: our almond flour shells are naturally gluten-friendly. See the Macarons menu for fillings that contain gluten.



Brunch Menu

A lighter side of Abbie Cakes, perfect for showers, morning meetings, and weekend gatherings.

Muffins

\$5

1 dozen minimum · 1 flavor per dozen

Apple Crumble, Banana, Banana Chocolate Chip, Blueberry, Coffee Cake, Pumpkin Cream Cheese + Toasted Pepitas, Zucchini Spice.

Mini Muffins

\$3.65

2 dozen minimum · 1 flavor per 2 dozen

All flavors from Muffins.

Scones

\$5

Sold in quantities of 8 · 1 flavor per 8

Cinnamon Roll, Espresso Chocolate Chunk, Fresh Strawberry, Lavender & Wild Blueberry, Peach Crumble, Pistachio.

Mini Scones

\$3.75

Sold in quantities of 16 · 1 flavor per 16

All flavors from Scones.

Cinnamon Rolls

\$5.50 / \$6

1 dozen minimum

Original, Pumpkin, Salted Caramel Pecan.

Mini Cinnamon Rolls

\$3.50 / \$4

2 dozen minimum

Original, Pumpkin, Salted Caramel Pecan.

Quiches

\$52 / \$58

10" round, serves 8 to 12 · vegetarian, \$52 · with meat, \$58 · We're happy to customize flavors.

Bacon Green Chile

Bacon, spinach, tomato, onion, Swiss, Gruyère, sliced potatoes, and Hatch green chile. Served with salsa.

Chorizo

Beef chorizo, spinach, sweet potato hash, onion, and a Mexican cheese blend.

Mediterranean

Kalamata olives, feta, sun-dried tomatoes, spinach, onion, and fresh herbs. Served with balsamic.

Seasonal flavors available.

Mushroom + Asparagus

Mushroom, asparagus, onion, fresh herbs, and white cheddar.

Sausage, Bell Pepper + Cheddar

Sausage, bell pepper, onion, potatoes, and a cheddar blend.

Veggie Green Chile

Spinach, tomato, onion, broccoli, zucchini, sliced potatoes, Swiss, Gruyère, and Hatch green chile. Served with salsa.