



*Cake Designs by JoAnn* is a small exclusive licensed bake shop located in Algoma, Wisconsin. We specialize in all forms of the confectionary arts, so we can truly customize your wedding cake for that most special of days ...your wedding.

We use only the finest of ingredients and limit the number of orders we take to assure you a top quality cake. Our cakes are always FRESH, never frozen.

At your appointment we will custom design your wedding cake. You will be able to view our numerous photos and books and discuss ideas and design every detail of your wedding cake.

- ✿ A \$25 deposit will reserve your date.
- ✿ There are no hidden costs or graduating price structure.
- ✿ Pillars: Grecian Crystal or Clear Water Fountains
- ✿ Any design-no extra cost (Basket weave or Lattice, etc.)
- ✿ Complimentary 1st Anniversary Cake
- ✿ Work with you or your florist on silk or fresh flowers
- ✿ Gum Paste Flowers (\$40 and up)

Every order is special to us. Delivery and setup is available in Door, Kewaunee, Manitowoc, and Brown County.

By appointment only:  
Call 920.487.5306-Monday thru Friday (8:00 AM-5 PM)

Email JoAnn today at [joann@cakedesignsbyjoann.com](mailto:joann@cakedesignsbyjoann.com)  
Visit Us On the Web [www.cakedesignsbyjoann.com](http://www.cakedesignsbyjoann.com)

*Thank You*  
*JoAnn*





## *Basic Cake Flavors*

Vanilla  
Chocolate  
Yellow  
Confetti  
Cherry Chip  
Orange  
Lemon  
Blueberry  
Banana  
Banana Walnut  
Orange Swirl  
Blueberry Swirl  
Cherry Swirl  
Lemon  
Swirl  
Raspberry Swirl  
Carrot  
Marble  
Red Velvet  
Poppyseed Almond  
Poppyseed  
Lemon Poppyseed  
Chocolate Mint  
Chocolate-Chocolate Chip  
Hazelnut (Liquor Added)  
Amaretto(Liquor Added)  
Butter Rum (Liquor Added)  
Crème-de-Mint (Liquor Added)

## *Basic Fillings*

Buttercream  
Chocolate Buttercream

## *Premium Fillings*

Cherry-Door County  
Chocolate  
Cream Cheese  
Custard  
Lemon  
Strawberry  
Raspberry  
\*Available at an additional cost per layer

## *Cheesecake Flavors*

Amaretto  
Chocolate  
Chocolate Chip  
Turtle  
Orange  
New York Style  
Hazelnut  
Strawberry  
Raspberry  
Crème-de-Mint  
Mocha  
Pumpkin-Seasonal  
Almond Poppyseed

## *Cheesecake Tortes*

A combination of traditional cake & cheesecake layers.



# Mini Desserts

## \*Mini Cakes\*

### \*Chocolate Mousse:

Chocolate cake with whip cream filling inside, buttercream, chocolate ganache, and shaved chocolate on the outside

### \*Strawberry Genoise:

Genoise with buttercream and sliced strawberries in between and buttercream on the outside

### \*Poppyseed Mini:

Poppyseed cake with custard filling and buttercream on the outside with seeds sprinkled on the sides and top

### \*Hazelnut Square:

Hazelnut cake with chocolate buttercream inside and chocolate buttercream outside with crushed hazelnuts

### \*Carrot Cake:

Carrot cake with cream cheese frosting, chopped walnuts on the sides, and topped with a candy carrot

### \*Banana Square:

Banana cake with chocolate buttercream inside and chocolate ganache on the outside

### \*Lemon Mousse:

Genoise with lemon mousse filling and buttercream on the outside

### \*Raspberry Mousse:

Genoise with raspberry filling and custard inside with buttercream on the outside topped off with a raspberry

## \*Mini Pastries\*

### \*Dark Chocolate Cup:

Cheesecake square sitting in a chocolate cup with raspberry filling and covered with chocolate shavings

### \*Chocolate Strawberry Cup:

Chocolate cup filled with custard and garnished with whip cream and a strawberry

### \*Gran Marnier Cup:

White chocolate cup filled with Gran Marnier mousse and garnished with a mandarin orange slice and chocolate shavings

### \*Lemon Slices

Puff pastry filled with lemon and topped with powdered sugar

### \*Milk Chocolate Cup:

Cheesecake square sitting in a chocolate cup with caramel and chocolate fudge garnished with pecans and chocolate drizzle

### \*Chocolate Cherry Mousse:

Chocolate cup filled with cherry mousse and garnished with whip cream and a cherry

### \*Hazelnut Dreams:

Puff Pastry filled with custard, hazelnut chocolate, fresh strawberries and topped off with chocolate hazelnut ganache and nuts

### \*Pistachio Bar:

Puff pastry filled with pistachio custard layered with cream cheese filling and topped with vanilla glaze and nuts

### \*Éclair:

Éclair shell filled with custard and dipped in dark chocolate ganache

### \*Cream Puffs:

A round éclair shell dipped in chocolate ganache and filled with vanilla mousse

## \*Gourmet Tarts & Pies\*

### \*Lemon Curd Minis:

Cookie shell filled with lemon curd and topped with whip cream and lemon zest

### \*Pecan Tart:

Tart shell filled with caramel, crushed pecans and topped with whip cream

### \*Fruit Tart:

Cookie shell filled with cream cheese and garnished with assorted fresh fruit

### \*Mini Dessert Pies:

Miniature pies perfect for single serving. Available in pumpkin, apple crumb, banana cream, coconut cream and fruit filled

## \*Bars & Brownies\*

### \*Fudgey Brownies: With fudge frosting

### \*Cream Cheese Brownies

### \*Mystical Layered Bars

### \*Lemon Bars

### \*Marshmallow Krispies Bar

### \*Chocolate Carmel Bars

### \*Fudgey Brownies: With walnuts and fudge frosting

### \*Turtle Brownies

### \*Pecan Pie Bars

### \*Chocolate Chip Cookie Bar

### \*Fruit and Oat Squares

### \*Pumpkin Harvest Bars

## \*Cookies\*

Shortbread cookies \*Dipped in milk chocolate or white chocolate

Coconut macaroon \*Dipped in dark chocolate or plain