

Sweet love

8210 Cantrell Road | Little Rock, AR 72227 | 501.613.7780 | sweetlovebakes.com

Cupcakes - \$2.75 each | \$27.00 dozen

White Wedding | Quad Chocolate | Pink Velvet | Black & Whites | Strawberries & Cream | Peanutbutter Yum | Caramel Apple Pie
Banana's Foster | Chocolate Caramel | Spiced Rum Cake | Lemon Blueberry Explosion | Hazelnut Heaven

Cake Truffles - \$1.50 each | \$2.00 each on pops | \$15.00 dozen

White On White | Chocolate x 3 | Chocolate Dipped Strawberry | Spiced Rum Cake | Snickerdoodle | Rainbow

Brownies & Bars - \$1.50 each

Kitchen Sink | Triple Threat | Yum Bar | Blondies Have All The Fun | Big Kahuna | Ninja Turtle Cups

Sugar Cookies - \$2.00 each | \$21.00 dozen

Classic Butter | Pumpkin Spice | Chocolate | Sugar Cookie Sandwiches

Drop Cookies - \$1.00

Not Your Average Chocolate Chip | Oh Dears | Lemon Pillows | Chocolate Thumbprints

Cheesecake - \$4.00 slice | \$40.00 whole

Lemon Vanilla Bean | Chocolate Overload

Mini Pies - \$4.00 each

Caramel Apple | S'mores | Peach | Strawberry

Tarts - \$2.00 minis | 'Tart For Two' - \$5.00 | Dozen Minis - \$21.00

Salted Caramel | Fresh Fruit | Banana Pudding Tart | Satin Chocolate

Dessert Cakes - \$4.00 slice | \$35.00 regular | \$50.00 large

Snickerdoodle | Peanut Butter Yum (Z's cake) | Chocolate Raspberry Decadence | Strawberries & Cream
Pink Velvet | Almond Insanity | Rainbow

Availability of desserts may vary based on seasonality of fruits and other ingredients.
All desserts are made from scratch using only the highest quality products available, because of this, prices may change without notice due to higher food costs.

Custom cakes are as varied as the recipients they are intended for. Prices are based on two major factors – the complexity of the design and the type of icing being used. Below is a pricing guide based on these two factors. Cakes are priced on a per person basis. Actual price of cake will be determined during a consultation and will be based on your exact design. No two cakes are alike!

Buttercream only:

Simple Design – \$2.25 per person

(This would be a design that relies on ribbon, fresh flowers or very simple design elements)

Medium Design – \$2.75 per person

(This would be some intricate design in places on the cake)

Complex Design – \$3.50 per person

(This would include intricate piping in buttercream or royal icing all over the cake)

Cream Cheese:

Simple Design – \$2.50 per person

(This would be a design that uses ribbon, fresh flowers or simple design elements. The cream cheese frosting would not be perfectly smooth)

Medium Design – \$3.00 per person

(This would be some intricate design, as well as perfectly smooth icing over the entire cake)

Complex Design – \$3.75 per person

(This would include intricate piping over completely smooth cream cheese in either cream cheese or royal icing all over the cake.)

Buttercream With Fondant Detailing:

Simple Fondant – \$2.57 per person

(The amount of fondant required for the cake will greatly affect the price)

Complex Fondant – \$3.50 per person

(This would be a cake covered in buttercream but with elaborate fondant detailing)

Fondant*:

Simple Fondant – \$4.00 per person

(This would be a design that relies on ribbon, fresh flowers or very simple design elements, but the entire cake would be covered in fondant.)

Medium Detailed Fondant – \$5.00 per person

(This would be a cake covered in fondant then uses some fondant details for finishes)

Complex Fondant – \$5.50 per person

(This would be a cake covered in fondant and finished with elaborate fondant details.)

Carved Cakes:

3D and shaped cakes can be created in many different themes and ideas. Depending on the execution, either buttercream or fondant will be used. Carved cakes are priced based on complexity of the design as well as any support systems that might need to be created to hold the cake. These cakes will be priced individually.

*Note that fondant covered cakes do have a layer of any flavor buttercream underneath. Because of the need for refrigeration, cream cheese frosting cannot be used under fondant.