

MONTHLY FLAVORS

ALWAYS AVAILABLE

Vanilla, Chocolate & Red Velvet (with a seasonal twist)

SEPTEMBER

Busy Bee Lemon poppyseed cake, filled with lemon curd, frosted with lemon cream cheese and topped with poppyseeds.

French Toast Cinnamon spice cake, filled with cinnamon whip, frosted with maple cream cheese, topped with maple syrup and french toast cereal.

PB&J Vanilla cake, filled with raspberry jam, frosted with peanut butter buttercream, topped with more jam.

Banana Caramel Banana cake, filled with caramel whip, frosted with vanilla buttercream, topped with caramel drizzle and a banana chip.

German Chocolate Chocolate cake, filled with chocolate whip, with a spread of caramelized coconut and pecans, topped with chocolate fudge frosting.

OCTOBER

Pumpkin Chai Pumpkin spice cake, filled with cinnamon whip, frosted with chai buttercream, topped with a cute candy pumpkin.

Black Forest Chocolate cake, with a cherry compote, frosted with vanilla buttercream, topped with chocolate crumbs and a cherry.

Cookies n' Scream Chocolate cake, filled with marshmallow whip, frosted with mint Oreo buttercream, dipped in Oreo crumb and topped with googly eyes.

Caramel Corn Vanilla cake, filled with caramel sauce, frosted with caramel buttercream, topped with caramel corn and drizzle.

Harvest Hay Day Carrot cake, filled with double cream whip, frosted with cinnamon molasses cream cheese, topped with toasted coconut.

NOVEMBER

Cranberry Orange Cranberry orange cake, filled with cranberry compote, frosted with a cranberry cream cheese, topped with candied orange peel.

Peanut Butter Pilgrim Chocolate cake, filled with ganache, frosted with peanut butter buttercream, topped with a peanut butter pilgrim hat and fall sprinkles.

Snickerdoodle Cinnamon vanilla cake, filled with cinnamon whip, frosted with vanilla buttercream, topped with a snickerdoodle cookie wedge and dusted with cinnamon sugar.

Pumpkin Spice Pumpkin cake, filled with double-cream whip, frosted with cream cheese, topped with pumpkin spice.

Tiramisu Coffee cake, filled with coffee custard, frosted with coffee buttercream, topped with a chocolate covered espresso bean and a sprinkling of cocoa powder.

DECEMBER

Peppermint Cocoa Chocolate cake, filled with peppermint ganache, frosted with peppermint swirl buttercream, topped with a marshmallow.

Apple Cobbler Apple sauce cake, filled with cinnamon apple compote, frosted with cream cheese, topped with oat streusel and caramel drizzle.

Berries n' Cream Vanilla cake, filled with vanilla whip, frosted with buttercream, topped with raspberry compote.

Gingerbread Gingerbread cake, filled with double-cream whip, frosted with cream cheese, topped with a gingerbread cookie.

Spiced Eggnog Spiced nutmeg cake filled with eggnog custard, frosted with rum buttercream, topped with a sprinkle of nutmeg.

HOURS

M-Th 9-5:30 Saturday 10-6
Friday 9-6 Sunday Closed

BAKED FRESH DAILY

503-512-7871
SUGARCUBEDCAKES.COM
101 N MAIN AVE. GRESHAM OR

SUGAR (CUBED)³

CUPCAKE PRICING

BIGS

Single \$4.50
Two pack \$9
Four Pack \$16
Dozen box \$45
Only big cupcakes are filled

MINIS

Single \$2.50
Four pack \$7.50
Eight pack \$15
Dozen box \$20
Two Dozen box \$40

PARTY TRAY

Must preorder 24 hours in advance. Comes with 48 Mini cupcakes, 3 flavors, on a 16" round platter. Monthly flavors \$60 / Custom flavors \$70

GLUTEN FREE +.25¢ ea

In the shop Wednesdays & Saturdays. Preordering must meet minimum order. Not all flavors available in gluten free.

MINIMUM ORDER FOR CUSTOM FLAVORS/DESIGNS

One Dozen Minis OR Four Pack Bigs per flavor.
(24-48 hours notice required, this includes non monthly flavors.)

ORDER IN ADVANCE

Because sometimes we sell out.
Only 24 hour notice needed for monthly flavor cupcakes!

OTHER TREATS

BAKERS BATCH Single \$3 Four pack \$10 Dozen box \$30 **MIX AND MATCH!**

Chocolate Chip Cookies loaded with semi-sweet and milk chocolate chips

Monster Cookies peanut butter, M&M's, oats, and chocolate chips

Bella Bars graham cracker crust, coconut, butterscotch and chocolate chips

Sugar Cookies frosted sugar cookies in seasonal designs

French Macarons meringue sandwich cookie with almond flour (two flavors per week)

Coconut Macarons coconut cookie, with gf flour, almond extract, dipped in chocolate

Frosted Brownies gooey brownie frosted with chocolate buttercream and ganache drizzle

Lemon Glazed Cookies buttery lemon cookie with a lemon glaze

Snickerdoodle Sandwich Cookies cinnamon sugar cookies with cream cheese filling

COMFORT CUPS Single \$4.50 Four pack \$13.50

Slice of cake in a cup in assorted flavors.

GF Chocolate Salted Caramel Sandwich Cookie \$3.50 / Four pack \$12

GF & Vegan Berry Oat Bar \$2

Cookie Dough Truffles \$1.50 / Four pack \$5

CAKE PRICING

ALL CAKES ARE SUBJECT TO AVAILABILITY WE DO BOOK UP.

SIGNATURE CAKES

Order 3-5 days in advance

4" 5-7 servings \$35

6" 10-12 servings \$45

8" 20-25 servings \$55

Predesigned cakes based on flavor. Personalized inscription may be added at no additional cost. Limited quantities of in-shop cakes available on Friday and Saturday.

FLAVORS

All cupcake flavors are also available for cakes. Each cake has four layers of cake and three layers of filling and are approximately 5" tall. Some flavors are seasonally limited.

CUSTOM CAKES

Order 1-2 weeks in advance

4" 5-7 servings \$45

6" 10-12 servings \$65

8" 20-25 servings \$85

One of a kind works of art! Additional costs may be added due to complexity of design. For tiered or sculpted cakes please inquire through our website.

JANUARY

Snowy Samoa Coconut Cake, filled with chocolate ganache, frosted with caramel buttercream, dipped in toasted coconut, topped with chocolate and caramel drizzle.

Poppy Berry Almond poppyseed cake, filled with raspberry compote, frosted with raspberry buttercream, topped with more compote and sliced almonds.

Cookie Dough Chocolate chip cake, filled with chocolate whip, frosted with a scoop of edible cookie dough, topped with ganache drizzle and a cookie wedge.

Lemon Cheesecake Lemon cake, filled with lemon curd, frosted with cream cheese, dipped in graham cracker crumbs.

Mocha Fudge Chocolate cake, filled with coffee custard, frosted with coffee fudge buttercream, topped with a chocolate covered espresso bean.

FEBRUARY

Lavender Lemon Lavender lemon cake filled with lemon curd, frosted with lavender lemon cream cheese, topped with lavender buds and yellow sugar.

Honey Bunny Coffee cinnamon cake, filled with coffee custard, frosted with coffee cinnamon buttercream, topped with a honey drizzle.

Strawberry Sweetheart Strawberry cake, filled with strawberry whip, frosted with cream cheese, dipped in graham cracker and strawberry crumb.

Giddy Ganache Chocolate cake, filled with cherry compote, frosted with chocolate buttercream, topped with ganache drizzle and kissed with a cherry on top.

Tuxedo Chocolate cake, filled with chocolate whip, frosted with vanilla and chocolate buttercream, topped with vanilla and chocolate sprinkles.

MARCH

Grasshopper Mint chocolate chip cake, filled with ganache, frosted with chocolate fudge, topped with chopped Andes Mint candies.

Caramel Cream Vanilla cake, filled with caramel sauce, frosted with buttercream, topped with caramel drizzle.

Chocolate Peanut Butter Chocolate cake, filled with ganache, frosted with peanut butter buttercream, topped with mini chocolate chips.

Cherry Cobbler Vanilla cake, filled with cherry compote, frosted with cream cheese, dipped in oat streusel, topped with more cherries.

Fruity Pebbles Fruity Funfetti cake, filled with vanilla whip, frosted with buttercream, dipped in fruity pebble cereal.

APRIL

Vanilla Berry Vanilla cake, filled with marionberry compote, frosted with marionberry buttercream, topped with more compote.

Coconest Coconut cake, filled with double cream-whip, frosted with cream cheese, dipped in toasted coconut, topped with egg candies.

Raspberry Lemonade Lemon cake, filled with raspberry compote, frosted with raspberry buttercream, topped with a dollop of lemon curd.

Muddy Mousse Chocolate cake, filled with chocolate whip, frosted with Oreo buttercream, topped with Oreo crumbs and a gummy worm.

Classic Carrot Carrot cake, filled with double-cream whip, frosted with cream cheese, topped with orange sugar sprinkles.

MAY

Churro Vanilla cake, filled with caramel whip, frosted with cinnamon cream cheese, dipped in cinnamon sugar, topped with caramel sauce.

Poppy Berry Almond poppyseed cake, filled with raspberry compote, frosted with raspberry buttercream, topped with more compote and sliced almonds.

London Fog Earl Grey tea infused cake, filled with creamy vanilla custard, frosted with a bergamot buttercream rose.

Chocolate Salted Caramel Chocolate cake, filled with caramel sauce, frosted with caramel cream cheese, topped with caramel sauce and sea salt.

Mint Chip Chocolate cake, filled with mint custard, frosted with mint chip cream cheese, topped with ganache drizzle and a Junior Mint candy.

JUNE

Strawberry Shortcake Vanilla cake, filled with fresh glazed strawberries, frosted with vanilla buttercream, topped with more fresh strawberries.

Goopy S'mores Graham honey cake, filled with ganache, frosted with marshmallow buttercream, topped with ganache, graham cracker crumb a toasted mallow.

Lemon Tang Lemon cake, filled with tangy lemon curd, frosted with cream cheese, topped with yellow sugar sprinkles.

Toffee Caramel Crunch Toffee cake, filled with caramel whip, frosted with caramel cream cheese, topped with caramel drizzle and crunchy heath bits.

Chunkey Monkey Bananca chocolate chip cake, filled with chocolate whip, frosted with Nutella buttercream and topped with chocolate and banana chips.

JULY

Caramel Macchiato Vanilla cake, filled with caramel sauce, frosted with coffee buttercream, topped caramel sauce and a chocolate covered espresso bean.

Beach Bunny Carrot cake, filled with double-cream whip, frosted with cream cheese, dipped in toasted coconut.

Fudge Sundae Chocolate cake, filled with ganache, frosted with buttercream, topped with more ganache, rainbow sprinkles and a cherry on top.

Orange Dream Orange zest cake, filled with orange whip, topped with vanilla orange cream cheese swirl.

Lemon Blueberry Lemon blueberry cake, filled with lemon curd, frosted with cream cheese, topped with a candied blueberry and yellow sprinkles.

AUGUST

Cookie Dough Chocolate chip cake, filled with chocolate whip, frosted with a scoop of edible cookie dough, topped with ganache drizzle and a cookie wedge.

Key Lime Lime zested cake, filled with lime custard, frosted with lime infused cream cheese dipped in graham cracker crumb.

Berry Cobbler Vanilla cake, filled with marionberry compote, frosted with cream cheese dipped in oat streusel, topped with more compote.

Sweet n' Salty Chocolate cupcake, filled with ganache, frosted with peanut butter buttercream, topped with caramel, ganache, and pretzels.

Orange Berry Orange zested cake, filled with raspberry compote, frosted with raspberry buttercream, topped with compote and candied orange peel.