

Our Pies



Our Clients have come to know and expect the quality, which comes with a home-made, handmade crust such as ours. We do not use a machine for rolling, frozen crusts or any other modern convenience product. That is what makes our

pies so special. Each 9" pie has a delicate and flaky crust, which delightfully sets off the fresh fruit filling.

"Best Peach Pie" from 2007 Peach Festival!



Pecan
Squash
Rhubarb

\$15.00

Apple	Banana Cream
Blueberry	Butterscotch Cream
Chocolate Cream	Cherry
Chocolate Peanut Butter	Coconut Custard
Fresh Strawberry	Chocolate Chess
Chocolate Pecan	Cran-apple Streusel
Expresso Sugar Cream	Lemon Chess
Lemon Ambrosia	Lemon Meringue
Our Own Mince Pie	Peach
Rhubarb	Pumpkin
S'More	Strawberry Cheese
Ricotta	

Or Cheesecakes

We make our cheesecakes from scratch with a sweet dough as a crust. They are New York Style which means they are dense, creamy and rich. Stuart received the "Best Cheesecake" from Chicago Magazine for this recipe.

6 inch cheesecakes are \$17.00

9 inch cheesecakes are \$30.00

with the exception of fresh fruit topped cakes.

Plain New York Style	White Chocolate		
Raspberry	Black Forest		
Chocolate Apricot	Chocolate Chip		
Coffee Toffee	Blueberry		
Key Lime Meringue	Lemon Chiffon		
Creamsicle	Turtle		
Chocolate Malt	Chocolate Mint	Expresso	Rum Raisin
Marble	Maple Walnut	Cranberry	Caramel
Pumpkin Streusel	Choco Peanut Butter	Dulce de Leche	Neopolitan



Assorted Pan Cookies:

Date Nut Bars	Lemon Squares	Toffee Bars	Pecan Squares
Key Lime Bars	Rugulah	Raspberry Slices	
Brownies with Assorted Toppings		Raspberry Blonde Brownies	
Chocolate Almond Raspberry Bars		Walnut Caramel Bars	

Our Tarts

We make 6" [serves 6-8], 9" [serves 16-18] and individual tarts [starting at \$17.00]

Lemon tart: chess style filling in a sweet dough

Chocolate Pecan tart: chocolate and pecans in a sweet brown sugar filling

Harvest tart; dried cranberries, hazelnuts, and raisins in a sweet sugar filling

Fresh Fruit Tart: pastry cream in a sweet dough covered with glazed

fresh fruits of the season-or as individual tarts

Chocolate tart; sweet dough filled with ganache

Key Lime tart; creamy key lime filling in a sweet dough

Chocolate Walnut tart: chocolate and toasted walnuts in a sweet dough

Caramel Cranberry Apple Tart: sweet dough with apples and cranberries tossed with cinnamon, sugar and caramel topped



Some Great Desserts!

Oversized Eclairs & Cream Puffs

Strawberry Slice: on puff pastry

Fresh Fruit Trifle

Chocolate Raspberry Trifle

Crème Brulee with Kahlua crackle

Tiramisu: espresso soaked ladyfingers create a base for this mascarpone custard

Mississippi Mud Pie: dense brownie type cake with toasted marshmallow, pecans and ganache

Our Tortes

starting at \$17.00

Fresh Fruit Almond Torte: sweet dough, frangipane, pastry cream with glazed fresh fruit

Chantilly Torte: Light genoise cake with whipped cream & chocolate



Chocolate Almond Flourless Torte: light soufflé type cake; finely ground almonds; topped with ganache

Dobos Torte: traditionally made genoise with European mocha butter cream and caramelized sugar garnish

Chocolate Truffle Cake: dense chocolate mousse type cake with chocolate glaze



Our cupcakes

Lots of flavors and sizes \$1.95 each
 \$20.00 dozen [like varieties]

Here are a few flavors:

- | | |
|--------------------------------|---------------------------------|
| Vanilla/Vanilla Buttercream | Vanilla/ Vanilla Filling |
| Chocolate/Vanilla Buttercream | Chocolate/Chocolate Buttercream |
| Carrot/ Cream Cheese Icing | Red Velvet/ Cream Cheese Icing |
| Chocolate/ Vanilla Filling | Chocolate/Peanut Butter Filling |
| Vanilla/ Chocolate Buttercream | Vanilla/Raspberry Filling |
| Red Velvet/Cream Cheese Icing | Vanilla Filled Vanilla |
| Peanut Butter filled Chocolate | Spice/Eggnog Buttercream |
| Vanilla Filled Chocolate | Raspberry Filled Vanilla |

Have you tried our savory cupcakes?



Our Cakes:

We make 6" [serves 6-8], 9" [serves 12-16]
and larger cakes starting at \$15.00



Lemon Cream cake: a genoise cake with lemon curd between the layers; whipped crème fraiche icing

Carrot Cake: a light spice cake with coconut, pineapple, pecans and raisins; cream cheese icing

Strawberry Cream Cake: genoise cake with pastry cream and fresh strawberries; whipped crème fraiche

Banana Cake: from scratch with fresh bananas and yogurt; cream cheese icing

Old Fashioned Chocolate Cake: light chocolate cake, our own cooked fudge icing and sided with chips

Grandma's Chocolate Cake: this really is the recipe Grandma used-with her creamy mocha buttercream

Chocolate Mousse Cake: 4 thin layers of cake between dense chocolate mousse topped with ganache; sides of piped light mousse



Chocolate Raspberry Cake: light chocolate cake with raspberry filling; our own vanilla buttercream

Maggie Mappin's Rum Cake: Classic moist bundt cake; soaked perfectly

Pina Colada Cake: Layered Rum Cake filled with pineapple and topped with coconut whipped cream icing.



Lemon Poppy Seed Bundt Cake \$17.00

Carrot Bundt Cake \$17.00

Trays:



We make 12" and 18" trays, starting at \$30.00



Mini Canolis and Cream puffs
Cookies and Bars
Kids Cookies and Candies

Mini Pastries
Specialty Cookies
Assorted Bars



Real cream, real butter, real food-exceptional taste!

Catering, Event Planning, and Special Orders

Voted "Best of the Valley" by the Valley Advocate Readers' Poll

2133 Boston Road; Suite 6B; Wilbraham, MA 01095

413.596.3900

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Prices Subject to Change without Notice Prices do not include Service or Rentals
Not Responsible for Typographical Errors Please add 6.2% Mass Meals tax to all Menus

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions."