

Clarencedale Cake

332 Tenney Avenue, Campbell, Ohio 44405

330-750-1110 (shop)

330-550-7892 (cell)

Hours: Tuesday-Saturday 12 pm – 5pm

Sundays 8 am-10 am for special order pickups

Cake

Basic Flavors

- Brides Butter White
- Devil's Food Chocolate
- Rich Yellow
- Marble

Gourmet Flavors

Almond (Amaretto)	Lemon (or add poppyseed)	Hazelnut
Mocha Java	Orange Zest	Banana (nut)
Butter Pecan	Pumpkin (nut)	Strawberry Swirl
Raspberry Swirl	Carrot	Butter Rum
Tiramisu	Orange/Fudge Marble	Cinnamon Swirl
Coconut	Red Velvet	Spice
Toffee Chocolate	Moose Tracks	Lower sugar

Frostings and Icings

We make our own frostings on site, using only natural ingredients. We do not offer the non-dairy "whipped cream" frosting that is popular at local grocery stores, but we can suggest more natural options that are less sweet. Tiered cakes are frosted only in Bakery Buttercream, Chocolate Buttercream or Rolled Fondant.

Standard Icings:

Bakery Buttercream (basic)

Chocolate Buttercream (basic)

Gourmet Icings (for sheetcakes, tortes, and small cakes only):

Lightened Buttercream(less sweet)

French Buttercream (less sweet)

Homemade Rolled Fondant

Swiss Meringue (less Sweet)

Chocolate Raspberry Frosting

White Chocolate Buttercream

Cream Cheese Frosting (less sweet)

Sugar-free Buttercream (pair with a lower sugar cake)

Fillings

All fillings are all natural and gourmet. Filling choice may depend on seasonal availability, and certain fillings may be subject to market pricing.

Fresh Fruit of your choice	Strawberry	Raspberry
Blueberry	Cherry	Blackberry
Caramelized Apricots	Peach	Almond
Apple	Chocolate Hazelnut	Dark Chocolate ganache
White Chocolate ganache	Lemon, orange, or lime curd	Pastry Cream
Coconut cream	Caramel	Raspberry mousse
Chocolate Mousse	White Chocolate Mousse	Strawberry mousse
Peanut Butter Cream	Coffee	Banana Cream
Butterscotch	Mint Chocolate Chip	Turtle
German Chocolate	Caramelized Pears	Toffee Chocolate
Pineapple Curd		

Marscapone cheese filling is extra and depends on market price