

Cheesecakes



Classic Vanilla
White Chocolate Lavender
Hazelnut
Bitter Chocolate
Chèvre

Many other flavors are also available.

Seasonal Cakes



Fresh Berry Genoise

*light vanilla genoise layered with fresh seasonal berries
vanilla bean pastry cream & whipped cream*



Chocolate Raspberry Cake

*moist chocolate genoise brushed with raspberry purée
chocolate pastry cream, fresh raspberries,
and whipped cream*



Mixed Berry Tiramisu

*as unusual as it is delicious
rum scented almond cake
fresh berries and mascarpone cream*



Strawberry Shortcake

*white butter cake
vanilla bean pastry cream, fresh strawberries
and whipped cream*



Buttermilk Spice Cake

filled with praline mousseline and poached pears



Chocolate Pomegranate

*bittersweet chocolate cake
pomegranate infused chocolate mousse and
pomegranate gelée*



Saffron & Honey

*moist bitter almond cake
saffron pastry cream and pears with acacia honey*

Hollyhock Cakes

SPECIALIZING IN
WEDDING CAKE
ARTISTRY

Whether whimsical or elegant,
Hollyhock Cakes are always
handcrafted one at a time, from
the inside out. Luscious mousses,
homemade buttercreams, decadent
ganache, and fresh seasonal fruits
are layered with moist, delectable
freshly baked cakes.

Hollyhock Cakes

Aimee Page

WEDDING CAKE ARTISAN

www.hollyhockcakes.com

BY APPOINTMENT

SAMPLE BOXES AVAILABLE

Please call to schedule your individual consultation.



Old Fashioned Favorites



White Wedding

*white chocolate butter cake
vanilla bean white crème fraîche chocolate mousse*



Ginger Lemon

*lemon butter cake with fresh ginger
lemon curd and whipped cream*



Carrot Cake

*a moist cake with walnuts, fresh pineapple and spices
white chocolate cream cheese filling*



Almond Tiramisu

*rustic Italian almond cake brushed with espresso
rum-scented mascarpone cream
and shaved bittersweet chocolate*



Coconut Cake

*fluffy white coconut cake with coconut milk,
fresh coconut, and coconut cream
coconut pastry cream & passionfruit curd*



Banana Chiffon

*feather light banana cake scented with rum or vanilla
bananas, vanilla bean pastry cream, and whipped cream*



Italian Rum

*vanilla genoise brushed with rum black cherry preserves,
rum pastry cream and candied almonds*



Orange Blossom

*orange-almond cake
layered with orange flower water buttercream
and citrus marmalade*



Adriatic

*thin layers of light and airy walnut and whiskey cake
coffee buttercream and caramelized walnuts*

Victorian Garden Flavors



Raspberry Champagne

*our most popular white cake
vanilla genoise soaked in raspberry purée
layered with champagne sabayon*



Poppyseed

*moist poppyseed cake
citrus curds and crème fraîche*



Rose Torte

*rose petal genoise scented with cardamon
fresh strawberries and rose petal cream*



Citron

*citrus genoise brushed with fresh orange juice
lemon curd, lime curd, and whipped cream*



White Passion

*white chocolate cake
passionfruit mousse*



Grapefruit Daquoise

*layers of almond daquoise and citrus genoise
grapefruit curd and whipped cream*



The Queen's Lavender

*honey lavender butter cake
vanilla bean mousseline*



Italian Berry Cake

*light vanilla genoise cake
tarragon and balsamic tossed berries
mascarpone cream*



Olive Grove

*extra moist olive oil cake made with rosemary,
anise, and orange with
goat cheese mousse*

Chocolate Cakes



Old Fashioned Devils Food

*bittersweet, sour cream chocolate cake
chocolate ganache and milk chocolate buttercream*



Chocolate Mousse Cake

*chocolate genoise
velvety smooth chocolate mousse*



Hazelnut Mocha

*hazelnut genoise brushed with frangelico
crunchy hazelnut daquoise and flourless giandujia
with espresso buttercream*



Bittersweet Valencia

*grand marnier brushed sour cream chocolate cake
orange marmalade, chocolate ganache
and orange blossom buttercream*



German Chocolate Cake

*an American classic
splashed with rum or vanilla, layered with
caramel-coconut-pecan filling*



Jewel of Washington

*dense chocolate decadence made with
brandy, sour cherries, and toasted hazelnuts*



Aztec Cake

*chocolate genoise
Ceylon cinnamon and pepita daquoise
Ancho chili ganache and espresso buttercream*



Bittersweet Chocolate

*bittersweet chocolate cake
pomegranate infused chocolate mousse and
pomegranate gelée*



Cacao Cloud

*layers of light cacao nib meringue,
flourless chocolate souffle pastry, and
delicate buttercream*