

## 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](http://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*