

love.  
cook.  
nourish.

PASTRY & PERSONAL CHEF SERVICES



## Buttercreams

Vanilla - traditional creamy smooth vanilla

Salted Vanilla Bean – Vanilla Bean with the compliment of sea salt. Our favorite partner with Coconut Cream.

Strawberry – Pure strawberries create the sweet-tart flavor and the bright pink color

Lemon-Vanilla Bean – Light lemony citrus with the warmth of vanilla and a “secret” citrus back note

Espresso – For coffee lovers, this creamy coffee and vanilla are a perfect match – especially with Luscious Chocolate

Mocha-Espresso – Coffee and Chocolate, need I say more.

Cinnamon – Cinnamon kissed buttercream – pairs so great with Snickerdoodle and also Best Ever Banana. And our new discovery, with Luscious Chocolate for a Mexican feel.

Chocolate – Dutch chocolate creamy buttercream

Dark Chocolate – Special dark chocolate create a deep dark treat

Salted Caramel – Dulce de Leche with Sea Salt create a perfect bite

Coconut – Coconut milk creates the aroma and taste of this buttercream

“Oreo” – Vanilla buttercream with crushed chocolate sandwich cookies

Maple – Real Maple syrup scents and sweetens this buttercream, bacon optional- Amazing with Maple Bar cake