Menu of Decadent Delights

Wedding or Dessert Buffet
Meeting Planning
Birthday
Anniversary
Special Events

All Cravings Specialty Desserts are handmade -to-order for you, using only the finest and freshest ingredients.

◊ Most cakes, tarts and cheesecakes are made in 10” pans and serve 12-20. Smaller sizes are available for most cakes.
◊ Most desserts can be made gluten free for an additional charge.
◊ In order to better serve you, we require a minimum two day notice on all orders. Rush surcharge may be charged if order needed in less than 48 hours.
◊ Cake decorating available at an additional charge.

Cravings White Bear
1600 East County Rd E
White Bear Lake 55110
(651) 482-7742
Kathy 651-503-0090
cravingsmn.com
Cravings Whole Dessert Menu

Specialty Desserts

Chocolate Mousse Cake
For chocolate lovers! Thick & rich chocolate mousse layered between dark, moist chocolate cake smothered in chocolate drenched chocolate cake chunks.

Supreme Sour Cream Apple Pie
Layers of granny smith apples baked in a sour cream custard, topped with a pecan, walnut streusel topping. Served with caramel sauce.

Tiramisu
Sophisticated and sexy; this traditional Italian dessert has a thick and rich blend of mascarpone cheese and pastry cream layered between delicate and light lady fingers drenched in a Kahlua syrup and laced with rich whipping cream. This light and luscious “pick me up”, won’t let you down.

Bread Pudding
A traditional custard bread pudding. Served with our bourbon sauce or caramel sauce. Bread pudding flavors are: raspberry, blueberry, raspberry white chocolate, banana walnut, pumpkin pecan, apple raisin walnut, apricot extraordinaire and chocolate indulgence with white chocolate sauce.

Tuxedo Truffle Mousse Torte
An extravagant creation combining a layer each of creamy dark chocolate and white chocolate mousse floating between three layers of marbled white and dark chocolate cake. An enchanted finale of dark chocolate ganache swirled with white chocolate. 12” x 6”

Pumpkin Torte
Three layers of our moist pumpkin cake filled and topped with our dairy fresh whipped cream, sprinkled with toasted chopped pecans.

Ginger Lemon Torte
A special, all-natural cream cheese and lemon curd frosting gives this cake a burst of tangy flavor. Filling is nestled between three deliciously moist layers of rich ginger cake. 12” x 16”
Cravings Whole Dessert Menu

Specialty Cakes

**Carrot Cake Extraordinaire**  
Made with carrots, walnuts, pineapple, coconuts and raisins. All three layers are covered with mouthwatering cream cheese frosting.  
Also available in 6” and 7”.

**Chocolate Fudge Turtle Cake**  
Three rich, moist chocolate layers are covered with rich fudge frosting, drizzled with thick caramel and covered with pecans.  
Also available in 6” and 7”.

**Chocolate Fudge Cake**  
Three rich, moist chocolate layers heavily covered with rich fudge frosting. Also available in 6” and 7”.

**Chocolate Fudge Buttercream**  
Three rich, moist chocolate layers are covered with creamy buttercream frosting, edges drizzled with chocolate ganache.

**Chocolate Fudge with Caramel Buttercream & Sea Salt**  
Three rich, moist chocolate layers are covered with creamy caramel buttercream frosting and sea salt.

**German Chocolate Frosting Cake**  
Three rich, moist chocolate layers. The center layer is covered with a thick mouthwatering German chocolate frosting and drizzled with chocolate glaze.  
Also available in 6” and 7”.

**Raspberry White Chocolate Cake**  
Three dense white chocolate layers covered with a rich, white chocolate frosting and unsweetened raspberry glaze. Fresh raspberries adorn the top layer.

**Banana Cake**  
Two rich and moist layers with either a velvety vanilla buttercream frosting or a chocolate fudge frosting and covered with ground walnuts.

**Black Forest Cake**  
Two moist chocolate layers covered with a blanket of dark chocolate ganache, whipping cream and sweet Bing cherries.

**Orange Caramel Cake**  
Two rich, divine, caramel and orange layers topped with our dairy fresh, rich whipping cream and decorated with mandarin oranges.

**Tres Leches Cake**  
A very moist 10” - 2 layer cake soaked with three rich milks. Filled and frosted with our dairy fresh whipped cream and topped with fresh fruit of your choice.
Cravings Whole Dessert Menu

Specialty Cakes

Boston Cream Pie
Two 10” layers of hot milk sponge cake filled with our homemade vanilla custard and mascarpone cheese filling. Topped with soft, dark chocolate ganache.

Autumn Apple Cake
Two dense and rich layers of apples and walnuts frosted in a mouthwatering cream cheese frosting.

White Chocolate Cake
Three dense white chocolate, pecan an coconut layers. Each layer is covered in a rich, white chocolate frosting. Cake is topped with chopped toasted pecans and moist coconut.

Red Velvet Cake
Brilliant 9” red velvet cake layers stacked three high spread with our deep chocolate truffle filling, then filled and frosted with a rich, cream cheese frosting.

Chocolate Caramel Heath Crunch Cake
A truly rich & creamy cake soaked with caramel and milk. Covered with our dairy fresh whipped cream and covered with heath bar crunches.

One Layer 10” Cakes

Pumpkin Cake with Brown Butter Frosting
One deep layer of our moist pumpkin cake, frosted with a rich brown butter frosting and sprinkled with toasted pecans.

Banana Cake with Brown Butter Frosting
One deep layer of rich banana cake, frosted with a rich brown butter frosting.
Cravings Whole Dessert Menu

**Fudge Cakes**
*one 10" layer iced in ganache “An intense chocolate experience”*
- German Chocolate Fudge
- Raspberry Almond Fudge
- Fudge Cake with fudge frosting
- Mocha Fudge

**Flourless Chocolate Cakes**
*Dense, rich and bittersweet, “like eating a chocolate truffle iced in ganache”*
- Almond
- Chocolate
- Chocolate Mint
- Hazelnut
- Raspberry

**1/4 Sheet Cakes**
**1/2 Sheet Cakes**
*Please allow 1 week notice when ordering.*
Choice of frosting: Chocolate Fudge, Buttercream, Cream Cheese, White Chocolate

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<td>Banana</td>
<td>Raspberry White Chocolate</td>
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**Wedding Cakes and Wedding Dessert Buffets are available; Please call Kathy for an appointment, 651-503-0090.**
Cravings Whole Dessert Menu

**Specialty Tarts**
*Tarts have a delicate buttery shortbread crust filled and garnished for mouthwatering appeal.*

- Cream Cheese Fruit
- Lemon Curd with Fresh Blueberries
- Caramel Fudge Pecan
- Candy Bar

**Crisps & Cobblers**
*Crisps are crunchy & crumbly with oatmeal, brown sugar and butter crust and topping. Cobblers have a delicate buttery shortbread crust filled and garnished for mouthwatering appeal.*

- Apple Cranberry
- Apple Blackberry
- Blackberry
- Blueberry
- Cherry
- Peach
- Raspberry Apple
- Raspberry Peach
- Raspberry Pear
- Raspberry Rhubarb
- Rhubarb
- Strawberry Rhubarb
- Very Berry

**Crème Tortes**
*Our flavored tortes consist of three 9” layers of either white or chocolate genoise. (a light eggy European cake)*
*The layers are brushed with flavored liqueurs for extra moistness. Layers of filling are added and the cake is then topped with a heavy gourmet whipping cream.*

- Brandy Apricot
- Chocolate Amaretto
- Chocolate Kahlua
- Chocolate Raspberry
- Lemon
- Raspberry
- Raspberry Hazelnut
Cravings Whole Dessert Menu

**Cheesecakes**
*Authentic New York cheesecake baked to a smooth and creamy perfection.*

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<tr>
<th>Amaretto</th>
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<tr>
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**Ultimate Frozen Ice Cream Pies**
*In a 10” deep dish pie pan.*
*An Oreo cookie crust with rich chocolate fudge topping.*

- Mocha Mud Pie
- Butterbrickle Mud Pie
- Mint Chip Mud Pie
- Turtle Pie
  - or...any flavor you wish

**Specialty Pies**
*Baked with a light flaky crust in a 10” deep dish pie pan.*

- Banana Cream
- Black Bottom Coconut Cream
- Blueberry Crunch
- Blueberry Custard
- Cherry
- Chocolate Fudge
- Dutch Apple
- French Silk
- Grasshopper with Oreo Crust
- Kentucky Bourbon
- Key Lime
- Lemon Meringue
- Pecan
- Pumpkin
- Pumpkin Mousse
- Rhubarb Crunch
- Rhubarb Custard
- Sweet Potato
- Strawberry Cheesecake
- Fresh Fruit with Crumb Topping
Cravings Whole Dessert Menu

Gourmet Bars

Carmelita Bars
Layered oatmeal bar with caramel and chocolate center

Fabulous Fudge Bars
Rich and chewy layered oatmeal bars with a thick layer of rich, chocolate fudge frosting

Oatmeal Raspberry
Rich and chewy oatmeal bars with raspberry filling

Lemon Bars
Shortbread crust with rich lemon filling and a rich lemon frosting

Almond Bars
Shortbread crust with a thick layer of almond filling, almond frosting, and sliced almonds

Key Lime Cheesecake Bars
Shortbread crust with a thick layer of key lime filling and key lime frosting

Chocolate Meltaway Bars
German chocolate layered bar with caramel and chocolate center

Pecan Pie Bars
Shortbread crust with a rich pecan pie filling

Caramel Walnut Bars
Layered brown sugar bar with a caramel and walnut center

Dream Bars
Rich and chewy vanilla bars with brown sugar, coconut and walnuts

Harlequin Bars
Chocolate chip cookie bars with milk chocolate and pecans

Magic Layer Bars
Graham cracker, pecans, chocolate chunks, coconut, butterscotch pieces and sweetened condensed milk

Pumpkin Bars
Moist and delicious with a light cream cheese frosting and chopped pecans

Apple or Rhubarb Slices
Pie crust bottom, rhubarb or apple filling topped with pie crust and glazed with a butter cream frosting

Brownies
Turtle Brownies
Melt Away Brownies
Raspberry Brownies
German Chocolate Brownies
Espresso Cream Cheese Brownies
Cream Cheese Brownies

Marshmallow Crispy Bars
Mounded high and drizzled with milk chocolate

Special K Bars
Special K with peanut butter syrup with a rich chocolate butterscotch frosting

Cookies
Indescribably delicious gourmet cookies; baked to a chewy perfection.

Chocolate Chip (with or without nuts)

Gourmet Peanut Butter
With a large Reese peanut butter cup in the center

Oatmeal Raisin
Chewy, buttery and rich, loaded with raisins

Amaretto Sugar
Buttery and rich with a rich amaretto frosting

Coconut
Rich and chewy, loaded with coconut

Triple Chocolate
Rich, chewy chocolate with white & dark chocolate

Ginger White Chocolate Chunk
With fresh ginger and white chocolate

Lemonicious
Rich and chewy lemon cookies with a light drizzle of butter cream frosting

Treasure Melts
Shortbread cookies with chocolate baked inside

Fudge Melts
Chocolate shortbread with white chocolate inside
Cravings Whole Dessert Menu

**Sweet Breads**

Almond Poppyseed        Hazelnut Praline
Lemon Poppyseed         Irish Cream
Apple Cinnamon Chip     Lemon Blueberry
Apple Praline           Lemon Yogurt
Applesauce              Mango Macadamia Nut
Banana                  Pumpkin
Banana Blueberry        Pumpkin Pecan
Banana Chocolate Chip   Pumpkin Walnut
Banana Hot Fudge        Pumpkin Chocolate Chip
Banana Walnut           Raspberry Hazelnut
Barbados Banana         Raspberry Hot Fudge
Chocolate Cherry Granola  
Chocolate Zucchini       Strawberry
Cranberry Orange        Toffee Hazelnut
Date                    Yogurt
Gingerbread             Yogurt Hazelnut
Glorious Morning        Zucchini
Hazelnut                

**Coffee Cakes**

10” deep dish coffee cakes with streusel topping, crumb topping or glaze.

Apple Streusel          Peaches & Cream
Blueberry Crumb         Pistachio Streusel
Espresso Streusel       Raspberry Cream Cheese
Ginger Pear             Raspberry Crumb
Lemon Curd              Strawberry Rhubarb
Mocha Chocolate Chip    Streusel