

## BUNNY'S BAKERY

*decadent desserts made from scratch, to order, with love*

### DECADENT CAKES

6-inch (serves 8) ~ \$55

9-inch (serves 16) ~ \$70



1. *Bunny's Vanilla Cake* – Buttermilk-vanilla cake with vanilla frosting
2. *Mum's Chocolate Cake* – Dark chocolate cake with chocolate frosting
3. *Bad Julie's Lemon-Coconut Cake* – Vanilla cake with white frosting, lemon curd between the layers, and sweetened coconut on top
4. *Robert's Strawberry Cake* – Vanilla cake with pink frosting and imported strawberry curd
5. *Jack's Key Lime Cake* – Vanilla cake with imported key lime curd, key lime-vanilla frosting, and key lime zest
6. *Sheila's Blackcurrant Lavender Cake* – Yellow cake with lavender-vanilla frosting and blackcurrant jam
7. *The Nina Maria* – Cherry cake with cherry filling and light-pink vanilla frosting
8. *Bunny's Favorite Cake* – 4-layer almond cake with vanilla frosting, raspberry filling, and fresh raspberries
9. *The Tyler Gerard* – 4-layer banana cake with dark chocolate frosting; also available with vanilla frosting
10. *D's Delightful Red Velvet Cake* – My take on the elusive favorite: a dramatic red cake with a light chocolate taste and perfect vanilla frosting
11. *Ben's Chocolate Raspberry Cake* – Dark chocolate cake with dark chocolate frosting and a layer of raspberry jam between the layers and on top, ultimately topped with fresh raspberries
12. *Linda's Nutella Cake* – Dark chocolate cake with Nutella (a European chocolate-hazelnut spread) added to the batter and the frosting— very decadent, indeed!
13. *The Adele* – Chocolate cake with white vanilla frosting and sweetened coconut between the layers and on top
14. *Ed's Dark Chocolate-Orange Cake* – 4-layer dark chocolate cake with blood-orange marmalade filling, dark chocolate frosting, and candied orange peel

### YET-MORE-DECADENT CAKES...

6-inch (serves 8) ~ \$65

9-inch (serves 16) ~ \$85

15. *Lauren's Spiced 24-Karat Cake* – A rich and spicy carrot cake with a fresh orange-infused cream cheese frosting and edible gold, inspired by my amazing sister-in-law
16. *The Conrad* – 2-layer pistachio cake with dark chocolate filling, covered with dark chocolate ganache
17. *The Opera Cake* – 2-layer dark chocolate cake with a dark chocolate-hazelnut truffle filling, covered with dark chocolate ganache and surrounded by edible pearls
18. *Chocolate-Ginger Cake* – 4-layer ginger cake with imported ginger preserves between the layers, covered in dark chocolate ganache and topped with candied ginger
19. *Susan's Imperial Decadence* – 4-layer hazelnut-almond cake, filled and covered with dark chocolate ganache, topped with edible gold — a truly rich experience!
20. *Bunny's Ultimate Decadence* – 4-layer almond cake with white chocolate ganache and cherry filling, covered first in white chocolate ganache, then in dark chocolate ganache, topped with edible gold and pearls
21. *Mum & Roy's 40<sup>th</sup> Anniversary Cake* – 4 layers of alternating white and almond cakes with apricot filling and almond frosting, decorated with marzipan fruits

## FOUR SPECIALTY CAKES

(Each serves 16) ~ \$85

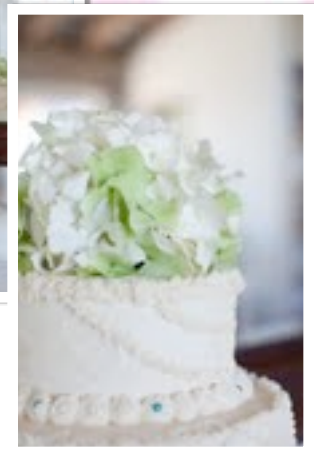
1. *The Judy Blue Eyes* – Heart-shaped white pistachio cake with vanilla frosting and orange zest. Designed by the ever-inspired Ms. Collins, this is a gorgeous white-on-white cake for your most glittering event!
2. *The Bunny Cake* – Shaped like a 3-D standing bunny, this rich vanilla cake is covered in vanilla frosting and makes a spectacular centerpiece at any time of year.
3. *Granny's Rose Cake* – This dense cherry-lime cake, shaped like a 3-D rose, has a lime-rose glaze, is trimmed with roses made from light pink frosting, and is dusted with pink sugar and lime zest. Inspired by Granny's rose garden.
4. *Mum's Dark Chocolate Raspberry Truffle Cheesecake* – Deep vanilla cheesecake with homemade dark-chocolate raspberry truffles inside, dark chocolate truffle coating outside, and topped fresh raspberries and mint leaves. Possibly the best thing I've ever eaten – really!

AND...

CHARACTER and SPECIALTY CAKES by request; please inquire. Price is based on cake flavor, size, and complexity of design. Character and specialty cupcakes are also available.

WEDDING CAKES and LARGE CAKES for special gatherings

I'll work with you to create your wedding cake, or the large cake you need for a special event. I make tiered cakes in all sizes, as well as the popular "cupcake tree" replacement for a large cake. Almost any flavor is possible, and I do on-site assembly for most designs. Large cakes are appropriate for any occasion where you want to have a decadent centerpiece for your gathering! Price is determined by flavor, size, design, and assembly.



## BUNNY'S BROWNIES

\$55/16 brownies

Bunny's favorite brownies are large, dark, and chewy, with dark chocolate chips and pink-and-white frosting. Designed by my incredible friend Jonathan, these are presented in a pink and white checkerboard pattern — a truly theatrical dessert!



## DECADENT CUPCAKES

\$35 per dozen



1. Bunny's Vanilla Cupcakes - Buttermilk-vanilla cake with classic vanilla frosting
2. Mum's Chocolate Cupcakes - Dark chocolate cake with rich chocolate frosting
3. Bad Julie's Lemon-Coconut Cupcakes - Vanilla cake, with lemon curd, vanilla frosting, and sweetened coconut on top
4. Robert's Strawberry Cupcakes - Vanilla cake, with imported strawberry curd and pink frosting
5. Jack's Key Lime Cupcakes - Vanilla cake topped with imported key lime curd, key lime frosting, and lime zest
6. Sheila's Black Currant Lavender Cupcakes - Yellow cake, with black currant jam and lavender-vanilla frosting
7. Ben's Chocolate Raspberry Cupcakes - Dark chocolate cake topped with raspberry jam, dark chocolate frosting, and fresh raspberries
8. Adele Cupcakes - Chocolate cake with white vanilla frosting and sweetened coconut on top

## EVEN-MORE-DECADENT CUPCAKES

\$40 per dozen

9. Nina Maria Cupcakes - Cherry cake with cherry filling and light pink vanilla frosting
10. Bunny's Favorite Cupcakes - Almond cake with raspberry jam, vanilla frosting, and fresh raspberries
11. Red Velvet Cupcakes - Lovely red-hued cake, with a light chocolate taste and classic vanilla frosting
12. Linda's Nutella Cupcakes - Dark chocolate cake, with Nutella added to both batter and frosting
13. The Tyler Gerard Cupcakes - Banana cupcakes with your choice of dark chocolate or vanilla frosting

## THE MOST DECADENT CUPCAKES

\$45 per dozen

14. Judy Blue Eyes Cupcakes - White pistachio cake with vanilla frosting and orange zest
15. Conrad Cupcakes - Pistachio cake topped with dark chocolate ganache and chopped pistachios
16. Ginger Cupcakes - Ginger cake topped with imported ginger preserves, dark chocolate ganache, and candied ginger
17. Susan's Imperial Cupcakes - Hazelnut-almond cake topped with dark chocolate ganache edible gold
18. Bunny's Ultimate Decadence Cupcakes - Almond cake topped first with cherry curd, then with white chocolate, then with dark chocolate ganache, and finally painted with edible gold
19. Lauren's Spiced 24-karat cupcakes - spicy carrot cake with creme cheese frosting and edible gold

## AN ASSORTMENT OF CUPCAKES

Prices start at \$40 per dozen

If you don't feel like limiting yourself to just one type, this is your dream come true: feel free to put together an assortment from the above menu (minimum 6 per flavor). Price determined by flavors.

## FUDGE CUPS

\$35 per pound

Extreme decadence: a 4-oz "fudge cup" in a cupcake cup, frosted like a cupcake. Available in peanut butter, dark chocolate or butterscotch, frosted with chocolate or vanilla and topped with edible glitter.

## DECADENT COOKIES

\$40 per pound

*(Bunny's cookies are sold by weight, not volume:  
As a rule of thumb, a pound is usually about 20 cookies.)*



### 1. Ben's Favorite Cookies

*Oatmeal-raisin cookies, chock full of dark chocolate chips. The recipe was created by my mother, Martha Lively, and was featured in the January 2005 issue of Martha Stewart's Everyday Food magazine. It's my brother's favorite.*

### 2. Gingersnaps

*This outstanding gingersnap recipe yields delectable cookies that are the perfect balance between crunchy and chewy. They're spicy and satisfying, topped with sparkling white sugar. Possibly my most popular creation to date.*

### 3. Chocolate Chip Cookies

*Melt-in-your-mouth, rich and buttery, these are the real thing! (Please specify white or dark chocolate.)*

### 4. Dark-Chocolate Chocolate Chip Cookies

*Dark chocolate cookies with dark chocolate chips — these are dense and intense!*

### 5. Dark-Chocolate Pistachio Cookies

*Dark chocolate cookies made with 60% Ghirardelli chocolate, these burst with dark chocolate chips and chopped pistachios.*

### 6. Imperial Cookies

*These dark chocolate cookies boast dark chocolate chips, chopped almonds, and hazelnuts.*

### 7. White-Chocolate Almond and Hazelnut Cookies

*These densely flavored white chocolate chip delights are embedded with chopped almonds and hazelnuts. (This cookie is inspired by my favorite bonbon: a white-chocolate almond and hazelnut praline truffle by Michel Cluizel!)*

## SPECIALTY COOKIES

\$55 per pound

### 8. Granny Cookies

*Whenever we went to visit my grandmother, she had a special tin of "Granny Cookies" waiting in her kitchen. Mention Granny Cookies to any of her grandchildren and our eyes still light up to this day! Sugar cookies shaped like hearts, diamonds, spades, and clubs, with pink or white frosting and colored sprinkles were Granny's specialty. Today, other shapes and colors are also available; please inquire. I will create Granny Cookies to suit (!) your event.*

### 9. Bunny's Signature Striped Almond Shortbread

*Deep almond-flavored shortbread is beautifully pink-and-white striped, finished with pink sugar — and sure to impress!*

### 10. Charlotte Shortbread

*Large Westie-shaped shortbread cookies contain a hint of Maine maple syrup, are topped with white sugar, and sport red ribbon collars. Individually wrapped.*



## GIFT BAGS OF DECADENT COOKIES

\$35 per bag

*The perfect gift! A 3/4-pound bag of assorted cookies, decorated decadently.  
Go ahead ... have fun choosing up to four flavors per bag.*

## BUNNY'S COOKIE EXTRAVAGANZA

\$65 (c. 2 lbs.); \$85 (3 lbs.)

*Prefer an assortment of cookies? Select your favorite flavors (1/2-lb minimum per flavor) and together we can create a customized gift.*

*Larger cookie orders are also available; I am happy to create the perfect individual gifts for your recipients or a large assortment for your special event.*

## DECADENT PIES 9-inch (serves 8) ~ \$45

*Apple Pie - tart, spiced apples, piled high, with a plum-cherry accent and a buttery vanilla crust  
Cherry Pie - a mix of sweet and sour cherries, with an almond-butter crust guaranteed to entrance!*

## YET-MORE-DECADENT...9-inch (serves 8) ~ \$55

*Dark Chocolate Pecan Fudge Pie - pecan pie with an intense 60% cacao dark chocolate base and a sinful chocolate crust*

## ABOUT OUR SUPERLATIVE BAKED GOODS

*Everything from Bunny's Bakery is handmade to order, from scratch, using only the finest fresh ingredients. All curds are imported from England, where I spent my first four years and where many of my tastes were formed, during Teatime, indulging in Mum's great creations. However, unless a dessert is credited to Mum or Granny, all recipes are my own, tested with love and care, and often named after a friend who has declared it their favorite. Who knows-- maybe you will inspire the next new flavor!*

*If you have a large or special order, please inquire; I'm happy to work with you to meet your needs-- together we can create your one-of-a-kind custom creation. I'll write your personal message on your cake and enclose a handwritten gift card with your message — and, if the occasion calls for it, I'll include candles. Please give me a week's notice for every order if possible. All items are exclusive to Bunny's Bakery and only available directly.*

## ABOUT BUNNY

*I am trained in baking by my mother, and am inspired by her creations as well as by the confections of my grandmother. In my other life, I am a classical violist turned musical theater writer, composer and lyricist. Special thanks to my KitchenAid Mixer, Susan the Pie Angel, and the 23<sup>rd</sup> Street Sommelier Institute.*