



Pastry Cart

Ten Inch Cakes

(suggested servings 14-16)

Lemon Cake - 2 layer, with lemon sour cream filling, frosted with citrus buttercream. This is a very nice all purpose cake. Delicious as a birthday cake decorated with a personal message and frosted with fancy pastel buttercream and served with ice cream.



Strawberry Cake - Same cake and filling as above with the addition of sliced strawberries between the layers and on the top. The cake to the left featured a fresh strawberry "taco" on top as part of a Mexican party theme.

Chocolate Raspberry Cake - 2 layer chocolate cake with chocolate mousse and raspberry filling. The chocolate cake is dense and very moist. MaryElizabeth's also makes chocolate cake using milk chocolate instead of bittersweet chocolate, which results in a creamier chocolate flavor and somewhat lighter chocolate color. The chocolate flavor, however, is still very delicious and decadent. The chocolate filled cream puff garnish and toasted almonds are optional.



Chocolate Bypass Cake - One more chocolate cake that must be mentioned because, it is a best seller is the Chocolate Bypass Cake. It boasts a delicious supporting cast - sugared pecans and marshmallows. This is a cake especially meant for those absolutely addicted to dense chocolate paired with the crunch of nuts.



Carrot cake - 2 layer carrot cake with apricot and lemon sour cream filling. The frosting is a combination of citrus buttercream and cream cheese frosting. Chopped walnuts decorate the sides of the finished cake.

Chocolate Carrot Cake - Here's a different spin! 2 layers of moist and delicious cake with a chocolate intensity that is just right to compliment the richness of the carrots. Not too sweet, and just

right frosted with traditional cream cheese icing.

Italian Cream Cake - 2 layers of moist cake packed with sugared pecans and coconut. Sweet, but not excessively so, as the layers are also flavored with a touch of citrus and an apricot glaze. This remains one of Maryelizabeth's most popular cakes.



Pound Cake - There are an infinite number of wonderful pound cake flavors in the world. The trick to a good pound cake is producing a firm buttery body with an exceedingly moist and tender crumb. Maryelizabeth's has chosen only the best recipes to develop and call our own. Our pound cakes range from Triple Lemon to lots of different chocolate versions, as well as a whole lot of flavors in between such as the scrumptious Apple Cider Poundcake.

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Ten Inch Cheesecakes

It should be noted that these cheesecakes are also available as two seven inch cheesecakes. The same amount of batter is used. The difference is that the resulting individual servings are chunkier in shape and can be easier for staff to plate. Both versions contain sixteen servings.



Classic Lindy's or Lemon Cheesecake - This cheesecake style is a classic and one that people associate with this dessert. Actually, there are a number of different variations of cheesecake that lend themselves to fresh fruit topping. Maryelizabeth's offers the real Lindy's style as well as an absolutely delicious fresh lemon version. Both types are equally enjoyable plain or embellished with fruit or other inventive additions.

Chocolate Chocolate Chip Cheesecake - creamy chocolate cheesecake packed with chocolate chips...all in a chocolate crust. Every bit of this dessert is chocolate! This is a real favorite with serious chocolate lovers.

Butter Pecan Cheesecake - Here is a perfect example of an addition that can only heighten the already wonderful experience of eating cheesecake. Sugared pecans add their own sweet/salty crunch in a very harmonious way to the velvety texture and smooth taste of this dessert. It is different, and yet satisfyingly familiar from the first bite to the last. The sour cream glaze completes the taste treat!



White Chocolate Hazelnut Praline Cheesecake - This is a favorite of cheesecake of connoisseurs. A large amount of white chocolate is added to the mix which gives this white bodied cheesecake a decidedly over the top quality. Crunchy roasted hazelnuts throughout are an excellent compliment to the rich and delicious quality of the finished product. A sour cream glaze provides a final touch.

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Chocolate Raspberry Truffle Cheesecakes -

Pictured at left are two 7” cheesecakes instead of one larger one. This size is popular because of its chunky shape, as mentioned previously. It is easy to plate in a hot, bustling kitchen... no long skinny end to break off and spoil the presentation. The 10” size remains perfect for presentation in pastry displays at festive gatherings. Any of the MaryElizabeth’s cheesecakes can be made in either style.

The Chocolate Raspberry Truffle Cheesecake pictured to the left is a popular item. The vanilla flavored body of the cheesecake is creamy and white. The “truffles” provide an additional texture and taste of chocolate and raspberry. These cheesecakes are garnished with chocolate covered flavored espresso beans.

Ten Inch Tart-type Desserts.

Please note that some of these desserts may be in the cheesecake family, but the finished shape of the dessert differs from the more classic cheesecake previously listed. Their shapes tend to be more tartlike, therefore they are included under this heading.

Double Chocolate Brownie Tart - This is a delicious, moist brownie made in a round tart form. Walnuts are incorporated in the batter and as a garnish on the chocolate frosting. This dessert is wonderfully satisfying and can be used as the base for a brownie sundae.

Vermont Tart - This cheesecake type tart is delicious and not too sweet. The resulting cream cheese filling has a rich and nutty taste because of the walnut and brown sugar crust and streusel-like topping.



Grasshopper Cheesecake Tart - Chocolate brownie crust, green creme de menthe flavored cheesecake filling and covered with a smooth chocolate ganache...very pretty and tasteful. This is a popular holiday treat. It looks lovely, cuts smoothly, and disappears fast!

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Chocolate Truffle Tart - Snazzy, European style dense tart. This dessert is covered with a chocolate mirror glaze. Each serving is garnished with a fragment of edible 24 carat gold leaf. Show your customers how special they are!

Fruit Tarts - These unforgettable creations are available according to fruits in season . Due to the fragile nature of the product, these tarts should be served within a day. French pastry cream in a flaky pastry shell is topped with a gorgeous array of fresh fruit.



Maryelizabeth's edibleart specializes in gourmet items that you will be proud to display in your pastry case or use in your offsite catering. Please call for wholesale quotations for any of the items that you have seen here. This is only a partial list of what we can supply. Please ask about anything else that is not listed here.

Buffalo Delivery is Available ...Please ask for details.

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