



Cake Designs by JoAnn is a small exclusive licensed bake shop located in Algoma, Wisconsin. We specialize in all forms of the confectionary arts, so we can truly customize your wedding cake for that most special of days ...your wedding.

We use only the finest of ingredients and limit the number of orders we take to assure you a top quality cake. Our cakes are always FRESH, never frozen.

At your appointment we will custom design your wedding cake. You will be able to view our numerous photos and books and discuss ideas and design every detail of your wedding cake.

- ✿ A \$25 deposit will reserve your date.
- ✿ There are no hidden costs or graduating price structure.
- ✿ Pillars: Grecian Crystal or Clear Water Fountains
- ✿ Any design-no extra cost (Basket weave or Lattice, etc.)
- ✿ Complimentary 1st Anniversary Cake
- ✿ Work with you or your florist on silk or fresh flowers
- ✿ Gum Paste Flowers (\$40 and up)

Every order is special to us. Delivery and setup is available in Door, Kewaunee, Manitowoc, and Brown County.

By appointment only:
Call 920.487.5306-Monday thru Friday (8:00 AM-5 PM)

Email JoAnn today at joann@cakedesignsbyjoann.com
Visit Us On the Web www.cakedesignsbyjoann.com

Thank You
JoAnn





Basic Cake Flavors

Vanilla
Chocolate
Yellow
Confetti
Cherry Chip
Orange
Lemon
Blueberry
Banana
Banana Walnut
Orange Swirl
Blueberry Swirl
Cherry Swirl
Lemon
Swirl
Raspberry Swirl
Carrot
Marble
Red Velvet
Poppyseed Almond
Poppyseed
Lemon Poppyseed
Chocolate Mint
Chocolate-Chocolate Chip
Hazelnut (Liquor Added)
Amaretto(Liquor Added)
Butter Rum (Liquor Added)
Crème-de-Mint (Liquor Added)

Basic Fillings

Buttercream
Chocolate Buttercream

Premium Fillings

Cherry-Door County
Chocolate
Cream Cheese
Custard
Lemon
Strawberry
Raspberry
*Available at an additional cost per layer

Cheesecake Flavors

Amaretto
Chocolate
Chocolate Chip
Turtle
Orange
New York Style
Hazelnut
Strawberry
Raspberry
Crème-de-Mint
Mocha
Pumpkin-Seasonal
Almond Poppyseed

Cheesecake Tortes

A combination of traditional cake & cheesecake layers.



Mini Desserts

Mini Cakes

*Chocolate Mousse:

Chocolate cake with whip cream filling inside, buttercream, chocolate ganache, and shaved chocolate on the outside

*Strawberry Genoise:

Genoise with buttercream and sliced strawberries in between and buttercream on the outside

*Poppyseed Mini:

Poppyseed cake with custard filling and buttercream on the outside with seeds sprinkled on the sides and top

*Hazelnut Square:

Hazelnut cake with chocolate buttercream inside and chocolate buttercream outside with crushed hazelnuts

*Carrot Cake:

Carrot cake with cream cheese frosting, chopped walnuts on the sides, and topped with a candy carrot

*Banana Square:

Banana cake with chocolate buttercream inside and chocolate ganache on the outside

*Lemon Mousse:

Genoise with lemon mousse filling and buttercream on the outside

*Raspberry Mousse:

Genoise with raspberry filling and custard inside with buttercream on the outside topped off with a raspberry

Mini Pastries

*Dark Chocolate Cup:

Cheesecake square sitting in a chocolate cup with raspberry filling and covered with chocolate shavings

*Chocolate Strawberry Cup:

Chocolate cup filled with custard and garnished with whip cream and a strawberry

*Gran Marnier Cup:

White chocolate cup filled with Gran Marnier mousse and garnished with a mandarin orange slice and chocolate shavings

*Lemon Slices

Puff pastry filled with lemon and topped with powdered sugar

*Milk Chocolate Cup:

Cheesecake square sitting in a chocolate cup with caramel and chocolate fudge garnished with pecans and chocolate drizzle

*Chocolate Cherry Mousse:

Chocolate cup filled with cherry mousse and garnished with whip cream and a cherry

*Hazelnut Dreams:

Puff Pastry filled with custard, hazelnut chocolate, fresh strawberries and topped off with chocolate hazelnut ganache and nuts

*Pistachio Bar:

Puff pastry filled with pistachio custard layered with cream cheese filling and topped with vanilla glaze and nuts

*Éclair:

Éclair shell filled with custard and dipped in dark chocolate ganache

*Cream Puffs:

A round éclair shell dipped in chocolate ganache and filled with vanilla mousse

Gourmet Tarts & Pies

*Lemon Curd Minis:

Cookie shell filled with lemon curd and topped with whip cream and lemon zest

*Pecan Tart:

Tart shell filled with caramel, crushed pecans and topped with whip cream

*Fruit Tart:

Cookie shell filled with cream cheese and garnished with assorted fresh fruit

*Mini Dessert Pies:

Miniature pies perfect for single serving. Available in pumpkin, apple crumb, banana cream, coconut cream and fruit filled

Bars & Brownies

*Fudgey Brownies: With fudge frosting

*Cream Cheese Brownies

*Mystical Layered Bars

*Lemon Bars

*Marshmallow Krispies Bar

*Chocolate Carmel Bars

*Fudgey Brownies: With walnuts and fudge frosting

*Turtle Brownies

*Pecan Pie Bars

*Chocolate Chip Cookie Bar

*Fruit and Oat Squares

*Pumpkin Harvest Bars

Cookies

Shortbread cookies *Dipped in milk chocolate or white chocolate

Coconut macaroon *Dipped in dark chocolate or plain