
=Chocolates=

SUZANNE- Our classic double chocolate cupcake with fresh strawberry Swiss buttercream topped with a chocolate dipped strawberry.

TERRA- A rich chocolate cupcake atop a graham cracker crust with handmade, toasted marshmallow fluff.

SCARLET- Frankly my dear, have a red velvet cupcake with your choice of chocolate buttercream or traditional cream cheese frosting.

NOELLE- The double chocolate goodness of Suzanne, but with a peppermint candy frosting topping. A real winter treat.

PILAR- Aye Mami! Mexican hot chocolate spiced cupcake with a gooey molten center topped with cinnamon buttercream.

=Fruits=

EVE- The original sin- an apple cider cupcake with sweet cinnamon buttercream, a caramel drizzle and caramel crunch topping.

CHLOE- White chocolate cupcake with strawberry cream cheese frosting, topped with a fresh strawberry and white chocolate shavings.

LAINY- Sweet summertime is just a bite away. A strawberry lemonade cupcake drizzled with lemon syrup then spread with fresh strawberry buttercream.

GEORGIA- A southern classic: yellow cupcake with mandarin oranges topped with pineapple whipped cream.

=REMINDERS=

FROSTING- Feel free to adjust any frostings on our signature cupcakes or design your own combo!

FILLING- Try adding a ganache or flavored crème to your favorite lady

VEGAN- We can make just about any treat vegan. Adele, Georgia, and Marguerite are especially vegan-friendly



=Miscellaneous=

ANNA- This is a peanut butter cupcake infused with sweet honey, topped with a delicate chocolate cream cheese frosting.

SAMMY- Peace, love, and rainbow tie-dye. 7 colors of almond enhanced cupcake with rich white chocolate buttercream.

JOLENE- A root beer float! Root beer flavored cupcake with vanilla bean buttercream, topped with root beer syrup and a cherry.

ADELE- This sweet and innocent cookies and cream cupcake is topped with Cookies and Cream buttercream. Glass of milk not included.

JOSEPHINE- Can't decide? Neapolitan cupcake (chocolate and vanilla side by side) with fresh strawberry buttercream.

=For Adults Only=

MINA- Watch out girl's night! This is a chocolate cupcake infused with red wine, filled with chocolate cream, then topped with merlot buttercream.

STEPHANI- Get classy with these pink champagne cupcakes topped with another layer of bubbly in a matching champagne frosting.

SIOBHAN- Dark stout infused chocolate cupcake and frosted with irish cream liquor buttercream.

MARGUERITE- Trust us, it's 5 o'clock somewhere. Try this lime infused margarita cupcake with lime and tequila buttercream.