

Sweet Confections Muskoka

🎂 Cake Menu 🎂

Standard Cake Flavours

Vanilla
Rich Chocolate
Cinnamon
Coconut
Red Velvet

Specialty Cake Flavours

Lemon
Carrot
Banana
Peanut Butter

Premium Cake Flavours

White Chocolate
Maple
Bourbon Vanilla Bean

Gluten Free Cake Flavours

Vanilla
Chocolate

Wedding Cake Finishes

Vanilla Swiss Meringue Buttercream
Fondant with a layer of Ganache underneath.

Buttercreams and Fillings

Dark Chocolate Simple Buttercream
Mint Chip Simple Buttercream
Peanut Butter Simple Buttercream
Chocolate Mint Simple Buttercream

Buttercreams and Fillings

Caramel Simple Buttercream
Caramel Swiss Meringue Buttercream
Dark Chocolate Swiss Meringue Buttercream
Hint of Mint Swiss Meringue Buttercream
Hint of Mint Chip Swiss Meringue Buttercream
Strawberry Swiss Meringue Buttercream
Raspberry Swiss Meringue Buttercream

Buttercreams and Fillings

Maple Swiss Meringue Buttercream
Maple Simple Buttercream
White Chocolate Simple Buttercream
Cream Cheese Filling
Lime Curd
Lime Curd Swiss Meringue Buttercream
Lemon Curd
Lemon Curd Swiss Meringue Buttercream
Nutella Simple Buttercream
Dark Chocolate Ganache (single layer)
White Chocolate Ganache (single layer)

Fondant Cake Buttercreams and Fillings

Fillings suitable for a cake finished with fondant

Vanilla Simple Buttercream
Chocolate Simple Buttercream
Caramel Simple Buttercream
Mint Chip Simple Buttercream
Peanut Butter Simple Buttercream
Maple Simple Buttercream
Nutella Simple Buttercream
White Chocolate Simple Buttercream
Dark Chocolate Ganache
White Chocolate Ganache

In Case You Were Wondering

Simple Buttercream is a traditional icing sugar based buttercream. Ours is whipped with 35% cream to give it a slightly fluffier texture. Simple Buttercream is perfect as a wedding cake filling and for piped finishes.

Swiss Meringue Buttercream is a cooked meringue based buttercream. The egg whites are mixed with sugar and cooked over a double boiler then whipped, once the eggs have whipped to stiff peaks butter is added to create the buttercream. Swiss Meringue Buttercream isn't as sweet as traditional icing sugar based buttercreams and has a nice silky texture. Swiss Meringue Buttercream is our preferred finish for wedding cakes and is a delicious filling.

Caramel and Curds are made from scratch then added to a buttercream base.

Buttercreams and fillings are made with 100% butter unless a special request is made.