



## CAKE

Vanilla, chocolate, lemon, almond, orange, espresso, masala chai carrot, masala chai tea, brown butter vanilla, other options as we dream them up. Try gluten-free, dairy-free, egg-free, vegan, etc., available by request. Additional costs may apply.

## FILLINGS

Buttercream, chocolate ganache (milk, dark or white), fruit jams or purees, custards (chocolate, vanilla, etc.), curds (lemon, orange, other fruit), other options as we dream them up. Additional costs may apply.

## BASIC PRICING

| Size (2 layer/4 torted)                    | 4"    | 5"    | 6"    | 8"     | 9"     |
|--------------------------------------------|-------|-------|-------|--------|--------|
| Simple artistic (abstract, floral, etc.)   | \$45  | \$55  | \$66  | \$110  | \$132  |
| Complex artistic (floral, portraits, etc.) | \$55  | \$65  | \$76  | \$120  | \$142  |
| Highly complex and/or specialized          | \$65+ | \$75+ | \$86+ | \$130+ | \$152+ |

\*Additional costs may apply for specialty ingredients or processes

## Frosting

Swiss meringue buttercream in vanilla, lemon, orange, almond, brown butter, espresso, etc., or cream cheese frosting. I use white or cream colored frostings (SMBC preferred) to allow for use of food dye.

## Decoration

I specialize in artistic cake decoration using fine art techniques and principles. Perhaps most notable is buttercream painting, using palette knives to apply frosting much like oil paint in the impasto style. I most frequently do abstract or floral/nature-derived motifs, but can do pet portraits or other specific requests. I prefer working with buttercream but can and do use fondant on occasion for realistic cakes or certain three-dimensional features.

## Contact

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