Introduction Paragraph:

Here at Elizabeth’s Wedding Bakery, we not only make the cakes and desserts of your dreams, but we make them taste amazing. We have many flavors and designs you can choose between when deciding on a wedding cake. Each of our cakes, frostings, fillings, and desserts are handcrafted recipes by our head chef.

Basic Options:

When picking out your cake you have a few different options. The flavor of the cake, the frosting and its flavor, the fillings, the design, and how many layers you would like.

We make our cakes with anywhere from 1-4 layers of cake. We also have many different designs (hand paintings, fondant work, frosting, airbrushing, frosting and its designs, and naked cakes) All of our cake borders, and their designs can be found on our border section.

Cake flavors:

* dark chocolate, German chocolate, pumpkin, red velvet, almond, lemon, coconut, and vanilla.

Frosting Flavors:

* Chocolate Swiss meringue buttercream, chocolate cream cheese, cinnamon cream cheese, cream cheese, Swiss meringue buttercream, German buttercream, and our famous whipped vanilla cream frosting.

Our fillings are one of our most proud accomplishments. You’re welcome to choose up to 3 fillings per cake layer.

Filling Flavors:

* homemade soft caramel, whipped creamy fudge, chocolate mousse, whipped chocolate ganache, lemon curd, sweet lemon mascarpone, sweet mascarpone, whipped Nutella, biscoff filling, strawberry jam, raspberry jam, cherry filling, mixed berry jam, Oreo cream, strawberry shortcake crumble, pistachio ganache, strawberry ganache, sweet peanut butter filling, salted caramel ganache, orange curd, crushed nuts, toffee chunks, fresh fruits, chocolate chips, sprinkles, mini peanut butter cups, coconut shavings, and much more.

Flavor Requests:

If these flavors do not appeal to you or you’d like to make a request for a special filling, frosting, or cake flavor you’re welcome to contact us at (111)-111-1111.

Cake Pricing:

The price of a cake is anywhere from $200-$1000. The price changes depending on the number of layers, flavor, frosting, fillings, and decorations. To get a price estimate on a cake go to our price calculator.

Orders on cakes and desserts need to be placed at least 2 months before the wedding.

Dessert Options:

* cupcakes, cake pops, donuts, cookies (sugar, chocolate chip, chocolate mousse, coconut, fruit flavored cookies, etc.), macarons, jumbo cinnamon rolls, cheesecake bites, trifles, mini crème brulees, parfaits (fruit, chocolate, peanut butter), truffles, crème puffs, and more.

Dessert Pricing:

The price of desserts changes depending on which dessert you choose and how many of them you want. To get a price estimate on your dessert order go to the dessert you want to order and look for a dessert per price.

Cake tasting:

* If you would like to taste our desserts before placing an order you can come down to our bakery at 555 W 555 S Rexburg Idaho, 55555.
* Our desserts are sold in house and can be bought individually.
* For a cake tasting you are welcome to sign up for an appointment here on the website.
* A cake tasting consists of 10 cupcakes of the cake flavors you choose. When you sign up you will choose 5 cake flavors, 5 frosting flavors, and up to 10 fillings. 5 of the cupcakes will just be the cake and the frosting and the other 5 will be the cake, frosting and filling so you can try them with and without filling to help you better decide.
* The cake tasting will cost $30. If you decide to purchase a wedding cake after the tasting, the price of the tasting will come off of the price of your wedding cake.

Delivery:

* Our cakes and desserts will be delivered at the wedding venue 2 hours in advance. Two of our employees will stay behind, help set up, distribute, and cut any cakes and/or desserts ordered. All our employees are highly trained and ready to help.
* We will deliver anywhere within 60 miles of our bakery in Rexburg Idaho. Delivery and setup fees cost between $20 - $100 depending on distance.