



Special Order

MENU

Hours

Tuesday-Friday: 11 am-2 pm & 4pm-10 pm

Saturday: 11am-10pm

Sunday and Monday: Closed

(360)350-0221 thebackdoorbakery@yahoo.com

Cake Sizes and Pricing

We require 72 hours notice for all special order items(based on availability).

Custom Decorated cakes require a 50% deposit at time of order.
Custom orders may be cancelled and refunded 72 hours prior to
pick up(dependent on decoration).

Round Cakes	
6 inch (serves 6-8)	\$32
8 inch (serves 12-14)	\$43
10 inch (serves 25-28)	\$67
Price includes basic decoration.	

Cupcakes

Sheet Cakes	
1/4 sheet (serves 20-24)	\$55
1/2 sheet (serves 40-45)	\$80

\$3.00 each/basic decoration \$3.75 each/custom decoration

flavors Buttercreams

White	Vanilla
Chocolate	Chocolate
Chai Spice	Fruit
Almond	Almond
Lemon	Mint
Chocolate chip	Peanut Butter

Stacked Cake prices
available upon request.

We require two weeks
advance notice for stacked
cakes.

Thank You!!

Cheesecake:

Whole: \$35 Cutie Pie: \$5.50

Lone Star: Creamy New York Cheesecake with a pecan crust and topped with homemade caramel sauce.

Chocolate: Rich chocolate cheesecake with an Oreo crust.

Coconut: Creamy coconut filling with a graham cracker crust topped with a tangy coconut topping.

Triple Citrus: Lime, lemon, and orange cheesecake in a graham cracker crust topped with triple citrus curd.

Fruit Topped: Plain cheesecake in a graham cracker crust topped with any of our fruit fillings.

Red Velvet: Red velvet cheesecake topped with tangy cream cheese, on an Oreo crust.

Pumpkin: Pumpkin cheesecake on a graham cracker crust.

Egg Nog:(seasonal) Egg nog cheesecake sprinkled with nutmeg on a graham cracker crust.

Cookies:

Cookies: \$2.25 (2 pk) \$12 (Dozen)

SnickerDoodle	LemonDoodle	Molasses	Monster
Chocolate Chip	Oatmeal Raisin	Oatmeal	
Scotchies	Russian Tea Cookies	Double Chocolate	
Pudding Cookies	White Chocolate Cranberry		
Pistachio	Jam Thumbprints		
Chocolate Crinkles	Peanut butter	Cherry Almond	
Shortbread			

Cream Pies:

Whole: \$22

Cutie Pie: \$3.25

Dozen cutie pies: \$33

Chocolate Cream: Rich chocolate mousse in an Oreo cookie crust topped with whipped cream

Coconut Cream: Coconut cream in a graham cracker crust topped with whipped cream

Banana cream: Vanilla rum cream and sliced bananas in a vanilla pastry crust, topped with whipped cream

Key Lime: Tangy lime in a graham cracker crust

Peanut Butter: Creamy peanut butter mousse in a Oreo crust, topped with whipped cream

Berry Sour Cream: Creamy berry sour cream mousse in a pastry crust topped with whipped cream. Available in Blackberry, Raspberry, or Strawberry.

Lemon Sour Cream: Tangy lemon cream in a pastry crust, topped with whipped cream. Also available in sweet orange

Lemon Custard: Creamy lemon custard in a vanilla pastry crust. Can be topped with fresh blueberries(seasonally)

Grasshopper: Creamy mint filling on an Oreo crust.

Pumpkin: Spiced pumpkin in a vanilla pastry crust.

Buttermilk: Sweet and tangy, old-fashioned buttermilk pie in a pastry crust

Fruit Pies:

Whole: \$20 Cutie Pie: \$3.25 Dozen cutie pies: \$33

Caramel Apple: Tart apples in a vanilla pastry crust topped with crumble and caramel sauce

Marionberry: Marion berries with a hint of lemon in a vanilla pastry crust

Triple Berry: Blackberries, raspberries, and strawberries in a vanilla pastry crust

Tart Cherry: Tart Cherries with a hint of orange in an almond pastry crust

Black and Blue: Marion berries and blueberries in a vanilla pastry crust

Fruits of the Forest: Apples, Rhubarb, Blackberries and Cherries in a vanilla pastry crust

Raspberry Rhubarb: Raspberries and rhubarb in a vanilla pastry crust

Strawberry Rhubarb: Strawberries and rhubarb in a vanilla pastry crust.

Blueberry: Blueberries with a hint of lemon in a vanilla pastry crust

Blueberry Almond: Blueberries with a hint of lemon in a almond pastry crust, topped with almond crumble.

Blueberry Raspberry: Blueberries and raspberries in a vanilla pastry crust

Pear Hazelnut: Pears in a vanilla pastry crust topped with crumble and toasted hazelnuts.

Peach: Spiced peaches in a vanilla pastry crust

Peach Berry: Peaches and blackberries, strawberries, or raspberries in a vanilla pastry crust.

Rhubarb Pistachio: Rhubarb with a pistachio crumble topping in a vanilla pastry crust.

Signature Pies:

Whole: \$22 Cutie Pie: \$3.25 Dozen cutie pies: \$33

Pecan: Sweet pecan filling in a vanilla pastry crust

Chocolate Hazelnut: Rich chocolate with hazelnuts and rice crispies in a vanilla pastry crust

German Chocolate: Rich chocolate with coconut and pecans in a vanilla pastry crust.

Toffee Almond Pie: Sweet Almond filling with toffee in a vanilla pastry crust

Samoa: Coconut cream with chocolate and caramel in a graham cracker crust topped with whipped cream

Kim's Vanilla Custard: Creamy vanilla custard in a vanilla pastry crust. Can be topped with fresh raspberries(seasonally)

Coconut Custard: Flaked coconut and sweet custard in a vanilla pastry crust.

Butterscotch Cream: Butterscotch cream in a vanilla pastry crust, topped with whipped cream.

Pumpkin Mousse: Spiced pumpkin mousse in a graham cracker crust topped with whipped cream and butterscotch morsels.

Cinnamon Pie: Cinnamon custard in a vanilla pastry crust.

Sponge Pie: Frothy citrus filling in a vanilla pastry crust, available in Lemon, Orange, Lime, or Grapefruit.

Dark Chocolate Salted Caramel: Sweet caramel topped with ganache and sea salt in a chocolate pastry crust.

Signature Cakes:

The Black And White: Alternating layers of white and chocolate cake, filled with truffle fudge filling and iced with buttercream.

The Bumblebee: Alternating layers of yellow and chocolate cake, filled with truffle fudge filling and iced with buttercream

The Spice: Chai Spice cake, filled and iced with cinnamon buttercream.

The Fudge: Chocolate cake filled and iced with truffle fudge frosting.

The Carrot: Carrot cake, iced with cream cheese frosting.
(contains walnuts and pineapple)

The Hummingbird: Banana cake, iced with cream cheese frosting.(contains pecans and pineapple)

The Cherry Limeade: Alternating Layers of lime and cherry cake with cherry filling, iced with lime buttercream and topped with lime curd.

The Lemon Supreme: Lemon cake filled with lemon curd and iced with lemon buttercream.

The Chocolate Covered Cherry: Cherry cake filled and iced with Truffle Fudge frosting.

The Pancake: White cake filled with maple buttercream and iced with vanilla buttercream. Decorated to look like a stack of pancakes!!

The Cookies and Cream: White cake filled with Oreo fudge and Oreo buttercream, iced with Oreo buttercream.

The Chocolate Stout: Chocolate Stout cake filled and iced with vanilla buttercream.

The Dark Stout: Chocolate Stout cake filled with truffle fudge and iced with whipped dark chocolate ganache.

The German: Chocolate cake filled and topped with coconut pecan filling and iced with chocolate buttercream.

The Spumoni: Chocolate, cherry and pistachio cake filled with cherry and pistachio, iced with chocolate, cherry and pistachio buttercream.

The Pistachio: Pistachio cake filled and iced with Pistachio buttercream.

The Coconut: Coconut cake filled and iced with coconut buttercream and topped with flaked coconut.

The Berry Berry: Strawberry cake filled with strawberry and iced with strawberry buttercream.

The Pride: Marbled rainbow cake filled and iced with vanilla buttercream, topped with a rainbow.

The Cookie Dough: Chocolate chip cake filled and topped with edible cookie dough, iced with buttercream.

Chocolate Cakes:

The Double Chocolate: Chocolate cake filled with truffle fudge filling, iced with chocolate buttercream and topped with dark chocolate ganache.

The Chocolate Raspberry: Chocolate cake filled with raspberry filling, iced with chocolate buttercream and topped with dark chocolate ganache.

The Chocolate Strawberry: Chocolate cake filled with strawberry filling, iced with chocolate buttercream and topped with dark chocolate ganache.

The Chocolate Triple Berry: Chocolate cake filled and topped with raspberry, strawberry, and blackberry filling, and iced with chocolate buttercream.

The Mocha: Chocolate cake filled and iced with coffee buttercream and topped with dark chocolate ganache.

The Mint: Chocolate cake filled and iced with mint buttercream and topped with dark chocolate ganache.

The Chocolate Orange: Chocolate cake filled with orange curd, iced with Orange buttercream and topped with dark chocolate ganache.

The Mounds: Chocolate cake filled and iced with coconut buttercream, topped with chocolate ganache.

The Chocolate Hazelnut: Chocolate cake filled with Nutella buttercream and iced with hazelnut buttercream.

The Chocolate Peanut Butter: Chocolate cake filled with peanut butter buttercream, iced with Chocolate buttercream and topped with chocolate ganache

The Caramello: Chocolate cake filled and iced with caramel buttercream, topped with caramel and chocolate ganache.

The Midnight Spice: Chocolate cake filled and iced with cinnamon buttercream.

Yellow Cakes:

The Caramel: Yellow cake filled and iced with caramel buttercream and topped with caramel ganache.

The Old Fashioned: Yellow cake filled and iced with truffle fudge frosting.

The Butterfinger: Yellow cake filled and iced with Butterfinger buttercream.

The Sunrise: Yellow cake filled with orange and strawberry, iced with orange and strawberry buttercream.

The Yellow Berry: Yellow cake filled with strawberry and raspberry, iced with mixed berry buttercream and topped with strawberry and raspberry.

The Butterscotch: Yellow cake filled and iced with butterscotch buttercream, topped with butterscotch ganache.

White cakes:

The Berry: White cake filled and topped with raspberry filling, and iced with buttercream.

The Strawberry Cream: White cake filled and topped with strawberry filling, and iced with buttercream.

The Tiramisu: White cake brushed with espresso, filled with coffee buttercream, iced with buttercream and dusted with cocoa.

The Lemon: White cake filled and topped with lemon curd filling, and iced with buttercream.

The Triple Berry: White cake filled and topped with raspberry, strawberry, and blackberry filling, and iced with buttercream.

The Blackberry: White cake filled with blackberry filling and iced with buttercream.

The Blackberry Lime: White cake filled and topped with blackberry and lime filling and iced with buttercream.

The Triple Citrus: White cake filled and topped with lemon, lime and orange curd filling, and iced with buttercream.

The White Chocolate Raspberry: White cake filled with raspberry filling, iced with raspberry buttercream and topped with white chocolate ganache.

The White Chocolate Blackberry: White cake filled with blackberry filling, iced with blackberry buttercream and topped with white chocolate ganache.

The White Chocolate Blueberry: White cake filled with blueberry filling, iced with blueberry buttercream and topped with white chocolate ganache.

The White Chocolate Lemon: White cake filled with lemon curd filling, iced with lemon buttercream and topped with white chocolate ganache.

The White Chocolate Lime: White cake filled with lime curd filling, iced with lime buttercream and topped with white chocolate ganache.

Geoffs 50/50: White cake filled with orange curd filling, iced with orange buttercream and topped with white chocolate ganache.

The Lemon Berry: White cake filled with lemon curd and raspberry filling, iced with buttercream and topped with lemon and raspberry.

The Strawberry Lemonade: White cake filled with lemon curd and strawberry filling, iced with strawberry buttercream, and topped with lemon curd.

The Piña Colada: White cake filled with coconut and pineapple and iced with coconut buttercream.

The Praline: White cake with maple pecan buttercream.

The Pink Berry: White cake filled and topped with strawberry filling, and iced with strawberry buttercream.

The Nutter Butter: White cake filled and iced with Nutter Butter buttercream.

The Kit Kat: White cake filled and iced with Kit Kat buttercream.

The Samoa: White cake filled with fudge and caramel buttercream iced with Coconut buttercream and drizzled with chocolate and caramel.