

French Bakery Custom Ordering Guide

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Custom Order Policy

Please take the time to carefully and thoroughly read our policies listed on our website prior to sending your inquiry and/or placing your order with us.

Ordering from our bakery means that you understand our policies and fully agreed to be held to our bakery's terms and conditions.



Color Scheme (for reference only)

*Kindly note that we do not guarantee exact color match and will only use the guide below as a sample reference.





Not just custom cakes!

Besides custom cakes, we also make custom cookies, cake pops, and cupcakes!



Email us at <u>orders@sugarbutterflour.com</u> to get started!



The Custom Cake Process:

Choosing a custom cake has three key parts. Flavors, fillings, and decorations must all be carefully considered prior to finalizing your order.

Flavor —> Filling —> Design

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*Please note that custom cakes can only have fondant or vanilla buttercream icing





Cake Flavors

| Vanilla |
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- Chocolate
- Marble (chocolate and vanilla swirl)
- Coconut
- Carrot
- Banana
- Hummingbird (banana, pineapple, pecan)
- Red velvet
- Pineapple
 - Lemon

Fillings

- Cream cheese
- Vanilla buttercream
- Chocolate buttercream
- Mocha buttercream
- Coffee buttercream
- Lemon buttercream
- Coconut buttercream
- Guava buttercream
- Passionfruit buttercream
- Mango buttercream
- Dark chocolate ganache
- Milk chocolate ganache
- White chocolate ganache
- Chocolate hazelnut ganache

Raspberry preserve

Strawberry preserve Blackberry preserve

Apricot preserve

Orange preserve

<u>You can add</u>

fresh fruit too!

- Raspberries
 - Strawberries
 - Bananas
 - Blueberries



Design

For design inspiration, please check the gallery on our website, our Yelp photo gallery or Instagram feed, or browse online on sites such as Pinterest or Google Images. We can recreate any cake or idea you have in mind.

When you are ready, please send us an email at orders@sugarbutterflour.com. Be sure to include in your email: event date, serving size, and a sample picture

