



YANGON BAKEHOUSE

BAKEHOUSE CAKES

Celebrate Every Day!

All orders must be placed and confirmed by noon, two days in advance for delivery or pickup after noon 48 hours later.

HOUSE FAVORITES

9" 4 Half Layer 44,000 MMK

¼ Sheet 2 Half Layer 48,000 MMK

¼ Sheet 4 Half Layer 98,000 MMK

CLASSIC GOLDEN CAKES

01. WITH CREAM CHEESE FROSTING

Flat smooth finish, edge piping, piped roses



02. WITH CHOCOLATE BUTTERCREAM FROSTING

Flat smooth finish, edge piping

03. WITH MOCHA BUTTERCREAM FROSTING

Flat smooth finish, edge piping, chocolate-covered coffee beans

04. WITH FRUIT BUTTERCREAM FROSTING

Flat smooth finish, edge piping white chocolate, or shaved coconut covered sides (specify one)

FRUIT SELECTIONS:

Mango (seasonal), Strawberry (seasonal)



CHOCOLATE CAKES

05. WITH VANILLA BUTTERCREAM FROSTING & CHOCOLATE GANACHE POUR OVER

06. WITH CHOCOLATE BUTTERCREAM FROSTING

Flat smooth finish top, ruffle crepe piping finish on sides



07. WITH PEANUT BUTTERCREAM FROSTING & CARAMEL GANACHE POUR OVER

08. WITH CREAM CHEESE FROSTING

Flat smooth finish, dragged lines

09. RED VELVET CHOCOLATE CAKE WITH CREAM CHEESE FROSTING

Flat smooth finish, edge piping, chocolate decorations



FANCY FAVORITES

9" 4 Half Layer 51,000 MMK

¼ Sheet 2 Half Layer 56,000 MMK

¼ Sheet 4 Half Layer 114,000 MMK



WHITE CAKES

10. WITH VANILLA BUTTERCREAM FROSTING

Fruit jam filling - Flat smooth top, ruffle crepe piping finish

11. WITH VANILLA BUTTERCREAM FROSTING

Funfetti sprinkles inside and out



12. WITH VANILLA BUTTERCREAM FROSTING

Fruit jam filling - Watercolor finish

13. WITH VANILLA BUTTERCREAM FROSTING

Chocolate ganache filling - Flat smooth finish, edge piping, piped roses

14. PINK CHAMPAGNE WATERCOLOR CAKE WITH VANILLA BUTTERCREAM FROSTING

Watercolor finish



COLORWAYS FOR HOUSE / FANCY CAKES

VANILLA / CREAM CHEESE FROSTING COLOR OPTIONS

- Natural off white (default, if not specified)
- Light Yellow
- Light Orange
- Pink
- Light Blue
- Light Green

WATERCOLOR AND RUFFLE CREPE PIPING OMBRE COLORS

- Yellow - Orange - Red
- Natural - Pink - Fuchsias
- Natural - Blues - Greens
- Rainbow Colorway

HANDWRITING COLOR OPTIONS

- Dark Chocolate
- Light Yellow
- Light Orange
- Pink
- Red
- Light Blue
- Light Green

ADDITIONAL CHARGES FOR HOUSE FAVORITES AND FANCY CAKES

Prices above include maximum of 3 lines hand scribbled text

To change filling / frosting / decorative options within the House and Fancy Favorites cake lists: Additional 5,000 MMK

SPECIALTY CAKES

15. CARROT CAKE

WITH CREAM CHEESE FROSTING

Flat smooth finish top, edge piping, nut coated sides

¼ Sheet 4 Half Layer 50,000 MMK



16. RAINBOW 7-LAYER CAKE

WITH VANILLA BUTTERCREAM FROSTING

Flat smooth finish, candy decorations

This cake is 9" high and is a fun statement piece.

9", 7 Half Layers 50,000 MMK
(Serves 20+)



17. FLOURLESS CHOCOLATE CAKE

WITH ICING SUGAR DUSTING

no writing/frosting possible

9", 1 Layer 50,000 MMK
(Serves 16)

18. VEGAN CHECKERBOARD VANILLA AND CHOCOLATE CAKE

WITH VANILLA AND CHOCOLATE FROSTING AND GANACHE POUR OVER

9", 4 Layer 50,000 MMK
(Serves 16)



19. CHOCOLATE CHIP COOKIE CAKE

WITH PIPED BUTTERCREAM EDGING

9", 1 Layer 28,000 MMK
(Serves 16-28)

20. GLUTEN FREE PEANUT BUTTER COOKIE CAKE

WITH PIPED BUTTERCREAM EDGING

9", 1 Layer 35,000 MMK
(Serves 16-28)

CHEESECAKES & MOUSSE CAKES

All 9" rounds 50,000 MMK
(Serve 12-16)

21. CHEESECAKES

Classic, Chocolate Espresso, Lime, Coconut, Banana, Caramel, White Chocolate, Strawberry (seasonal), Mango (seasonal), Pumpkin (seasonal)



22. TRIPLE CHOCOLATE MOUSSE CAKE

Three different chocolate layers create a luxurious chocolate lover's dream cake

ADDITIONAL CHARGE FOR SPECIALTY CAKES AND CHEESECAKES

5,000 MMK for maximum of 3 lines hand scribbled text

CUPCAKES

23. 12 Cupcakes 24,000 MMK

All House and Fancy Favorite Cakes and Carrot Cake are available as cupcakes.

Cupcakes can be filled, if desired with chocolate ganache, caramel ganache, or fruit filling (seasonal).

12 cupcake minimum order of cake flavor/frosting/filling combination, and all cupcake orders must be in quantities of 12.

CAKE SIZES GENERAL GUIDELINE

Round cakes – pie wedge slices for large pieces

9" four half layer – Serves 12-16

Optionally cut round into small mostly rectangular slices per diagram – 28 slices per 9"

Rectangular cakes – party slice size approximately 2" x 2";

wedding or small bite slice approximately 1" x 2".

¼ Sheet 2 layer – Serves 18-14 party slice / 54 wedding or small bite

¼ Sheet 4 layer – Serves 54+ wedding or small bite

CUSTOM CAKES

For your special event or multiple cake needs, please contact us to share your needs: CAKES@YANGONBAKEHOUSE.COM

At this time, the Bakehouse does not do shaped cakes, fondant, high tiered cakes, or edible picture printing.

ORDERING DETAILS

Please, place your order with the café where you'd like to pick it up or via email: CAKES@YANGONBAKEHOUSE.COM

All orders must be placed and confirmed by noon two days in advance for pickup or delivery after noon on second day.

If you are interested in customizing a cake, please contact us for a quote: CAKES@YANGONBAKEHOUSE.COM

All our cakes, except cheesecakes and the triple chocolate mousse, are best served at room temperature. Remove cakes from your refrigerator two hours before serving. Remove cheesecakes and the triple chocolate mousse from your refrigerator one hour before serving. While some of our cakes are gluten-free, they are made in a gluten-friendly environment.

DEPOSIT & CANCELLATION POLICY

All cake orders over 40,000 MMK require 50% deposit.

Special requests and cake orders of 40,000 MMK or more are non-refundable if canceled within 48 hours of pick up date.

YANGONBAKEHOUSE.COM

Orders: 09-797008040 or 09-797008018

cakes@yangonbakehouse.com



effective 24 October 2017