

DIANE'S *Cupcakery*

Simple, elegant gourmet cupcakes designed to thrill your palate.

PREORDER PRICING (minimum 1 dozen per flavor):

12 Regular: \$27 • 24 Minis: \$27

Gift Jars (16oz): \$7 (minimum 3 per flavor)

4" Smallcake: \$25 • 6" Smallcake: \$45

Classic Year 'Round Gourmet Cupcakes

Vanilla: A traditional vanilla cupcake topped with a creamy vanilla or chocolate buttercream frosting.

Chocolate: A traditional chocolate cupcake topped with a creamy chocolate or vanilla buttercream frosting.

Dark Chocolate: A dark chocolate cupcake topped with a creamy dark chocolate buttercream frosting.

Red Velvet: A moist, decadent cupcake topped with sweet cream cheese frosting.

Hand Crafted Cupcakes

Cookies N Cream: Chocolate cupcake with crumbled chocolate cookies topped with a buttercream chocolate cookie frosting.

Chocolate Peanut Butter Cup: Chocolate cupcake with a mini peanut butter cup baked inside topped with a peanut butter cream frosting and chopped peanut butter cups.

Almond Joy-ful: Chocolate cupcake with coconut almond butter cream frosting topped with shredded coconut and a chocolate covered almond..

Lemon Zest: A light lemon cupcake with blueberries topped with a whipped cream cheese frosting, lemon zest, and a blueberry.

Carrot Cake: A traditional "old fashioned" carrot cupcake topped with a whipped cream cheese frosting and toasted pecans.

Cinnamon Roll: A buttery vanilla cake with bursts of cinnamon and pecans topped with whipped cream cheese frosting, cinnamon sugar and pecans.

Salted Caramel Mocha: A rich chocolate espresso cupcake topped with a salted caramel buttercream frosting, and caramel drizzle.

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Orange Creamsicle: A sweet orange cupcake topped with a vanilla and orange “twist” buttercream frosting—a tribute to a favorite summer ice cream cone.

Strawberries N Cream: A throwback to Grandma’s Sunday dinner dessert: a strawberry cream cupcake topped with a whipped buttercream strawberry puree frosting.

Strawberry Crunch: A light strawberry cupcake topped with vanilla butter cream and strawberry crunch topping — a throwback to a childhood icecream truck favorite.

Lemon Blueberry: A light lemon cupcake with blueberries topped with a whipped cream cheese frosting, lemon zest, and a blueberry.

Chocolate Mint: A rich dark chocolate cupcake topped with a mint butter cream frosting.

Key Lime: A fresh key lime cupcake topped with cream cheese frosting, fresh lime zest and a graham cracker crumble.

Peanut Butter & Jelly: A vanilla cupcake filled with grape jelly topped with peanut butter frosting, jelly, and peanuts.

Banana Split: A banana cupcake topped with vanilla butter cream frosting, chocolate fudge, rainbow sprinkles, and a cherry.

Raspberry Almond: A vanilla cupcake with swirls of raspberry preserves topped with an almond butter cream frosting and slivered almonds.

Orange Cranberry: A bright vanilla cupcake with cranberries and orange topped with a whipped orange cream cheese frosting with chopped sweet dried cranberries, fresh orange zest, and white chocolate drizzle.

Maple Pumpkin Spice: A shout out to mom’s classic pumpkin pie—a pumpkin cake topped with sweet cream cheese frosting and drizzled with maple glaze.

Caramel Apple: An apple cupcake topped with caramel buttercream frosting and drizzled with caramel sauce.

Peppermint Mocha: A rich chocolate espresso cupcake topped with a peppermint buttercream frosting, crushed candy cane and chocolate drizzle.

Cupcake Cocktails:

Mudslide: A rich chocolate espresso cupcake infused with Irish Cream Liqueur, topped with a coffee Liqueur butter cream frosting, and chocolate & caramel drizzle.

Rum Cake: A rich chocolate cake dipped in a butter rum glaze, rolled in toasted pecans, and topped with salted caramel buttercream frosting and a caramel rum drizzle.

Spiced Caramel Apple: A spiced apple cupcake infused with Liganore Winecellar’s Spiced Apple wine topped with caramel buttercream frosting and drizzled with caramel sauce.

Cinna-Rum Roll: A buttery vanilla cake with bursts of cinnamon and pecans, soaked in a butter rum glaze, topped with whipped cream cheese frosting, cinnamon sugar and pecans.

Irish Whiskey Coffee Cake: Adapted from a traditional Irish recipe; buttery coffee cake infused with whiskey and topped with a whiskey butter cream frosting, chocolate shavings and a chocolate covered espresso bean.

Mt. Airy Hurricane: A light and fruity cupcake inspired by NOLA's Pat O'Brien's luscious drink.

Orange Chocolate Stout: Adapted from a traditional Irish recipe; dark chocolate cupcake infused with Guinness Stout topped with a bright orange butter cream, chocolate shavings and orange zest.

Margarita: A vanilla cupcake infused with lime, triple sec and tequila; topped with a tequila butter cream frosting, lime zest, and a salted "rim."

Chocolate Raspberry-tini: A dark chocolate cupcake infused with raspberry liqueur topped with a raspberry and chocolate liqueur buttercream frosting.

Peach Bellini: A light white cupcake with peach purée infused with peach schnapps and champagne, topped with a champagne butter cream frosting and fresh peaches (in season).

Royal Lemon Elderflower: A light lemon and elderflower cordial cupcake infused with St. Germaine's elderflower liqueur topped with cream cheese butter cream and lemon zest. *Inspired by the Royal's Meghan and Harry's wedding cake.*

Dirty Banana: A banana cupcake infused with rum topped with a twist of coffee and cream frosting.