



## **SUGAR FREE GOURMET CUPCAKES**

*20 (and growing) flavor combinations for you to choose from!*

We are pleased to introduce the newest addition to the Yummy Cupcakes gourmet product line... Sugar Free Gourmet Cupcakes! These cupcakes can be special ordered anytime with a minimum order of 2 dozen per flavor. Or, if you like, stop into our Brentwood, Burbank or Santa Monica location **every Tuesday and Saturday** for a different Sugar Free flavor.

### ***Special Treats:***

#### **Yummy Cupcakes® Cupcake in a Box**

Everything you need to create a Sugar-Free Yummy Cupcake at home or office! Select the cupcake flavor you want from the Sugar-Free menu and we will pack 12 unfrosted Sugar-Free cupcakes in that flavor along with the Sugar-Free buttercream and toppings to put that Yummy Cupcake together.

*\$46 - \$53 (depending upon flavor selection)*

*Please order 48 hours in advance.*

*Delivery & Shipping not included in above price.*

#### **Yummy Cupcakes® Cupcake in a Jar™**

Sugar-Free cupcake sliced and layered, with its frostings and toppings, in a glass mason jar. These are great to refrigerate and eat with a spoon!

*\$6.50 single jar / \$9.50 double jar / \$16.50 family size jar*

*Please order 24 hours in advance.*

*Delivery & Shipping not included in above price.*



#### **Yummy Cupcakes® Cupcake Party Kit**

12 unfrosted Chocolate and/or Vanilla Bean Sugar-Free cupcakes

2 tubs of Vanilla and/or Chocolate Sugar-Free cream cheese frosting (more than enough for 12 cupcakes)

4 assorted toppings: Choose from different kinds of toppings

12 eco friendly knives, napkins and small paper plates

All you need to do is unwrap, frost, decorate and enjoy.

*\$42*

*Shipping not included in above price.*

**The Original Yummy Cupcakes®**

**SUGAR FREE MENU**

**February 2012 Update**

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## *Sugar Free Gourmet Cupcakes*

<b>Almond/Almond</b>	3.50
Almond cupcake with an almond frosting	
<b>Apple Bleu Cheese</b>	3.50
Apple cupcake topped with cream cheese frosting, studded with bleu cheese crumbles and chopped fresh apples	
<b>Bananas Foster</b>	3.50
Vanilla, banana, and rum cupcake topped with a vanilla,banana, rum frosting and a sprinkle of cinnamon	
<b>Banana Pancakes</b>	3.50
Maple cupcake with chunks of fresh banana and walnuts topped with a maple whipped cream	
<b>Banana Split</b>	3.50
Vanilla cupcake filled with whipped cream, frosted with a chocolate banana cream cheese frosting and a sprinkle of chopped peanuts	
<b>Blueberry Cream Cheese</b>	3.50
Vanilla bean cupcake studded with fresh blueberries, topped with a southern cream cheese frosting	
<b>Carrot Cream Cheese</b>	3.50
Fresh carrot/raisin/pineapple/walnut cupcake topped with cream cheese frosting (no added sugar)	
<b>Chocolate Almond Banana</b>	3.50
Chocolate cupcake filled with banana pudding, topped with an almond cream cheese frosting	
<b>Chocolate Cream Cheese</b>	3.50
Almond cupcake frosted with an almond buttercream	
<b>Chocolate Espresso</b>	3.50
Chocolate cupcake frosted with a cream cheese frosting with espresso throughout	
<b>Chocolate Mint</b>	3.50
Chocolate cupcake with a mint frosting	

<b>Cinnamon Roll</b>	3.50
Cinnamon cupcake topped with cream cheese frosting swirled with cinnamon cream cheese frosting	
<b>Divine Divinity</b>	3.50
Vanilla cupcake with walnut throughout, frosted with a vanilla and walnut cream cheese	
<b>Lemon Tart</b>	3.50
Lemon cupcake topped with tart lemon cream cheese frosting	
<b>Mocha</b>	3.50
Mocha cupcake topped with a mocha cream cheese frosting	
<b>Pistachio</b>	3.50
Pistachio cupcake with a pistachio cream cheese frosting	
<b>Pumpkin Pie</b>	3.50
Pumpkin cupcake filled with whipped cream, topped with pumpkin cream cheese	
<b>Red Velvet Cream Cheese</b>	3.50
Traditional Southern red velvet cupcake topped with a cream cheese frosting	
<b>Red Velvet Coco Cream Cheese</b>	3.50
Traditional Southern red velvet cupcake topped with a cocoa cream cheese frosting	
<b>Strawberry Cream Cheese</b>	3.50
Strawberry cupcake topped with a strawberry cream cheese frosting	



*As a huge fan of our cupcakes, I am pleased to offer you this fun artisanal variety of gourmet cupcakes!*

*I hope you enjoy as much as I do,*

*Founder & Executive Chef Tiffini*