



## Welcome to Big Sugar Bakeshop.

All our treats are baked fresh daily with the finest ingredients and a truly compulsive degree of care. Drop in or give us a call to see what's in store. We're certain you'll find something to savor.

If you would like to order a large quantity of baked goods or are looking for something special for a celebration, we encourage you to place your order at least 72 hours in advance. Not a big planner? Call us five minutes ahead and we'll do everything we can to accommodate you!

## Our Menu

### Good Morning!

Doughnut Muffin - \$3.50 Croissant - \$3.25  
Scone of the Day - \$3.50 Maple Pecan Twist - \$3.50  
Old-Fashioned Banana Bread \$3.75 slice  
Lemon or Seasonal Pound Cake - \$3.75 slice  
Classic Coffee Cake - \$3.75 slice

### Cupcakes

Regular \$3.50 each or \$40 per dozen. Minis \$22 per dozen  
Image Cupcakes - \$4.50, Fondant - \$4.50+

#### Cupcakes available every day:

Just Vanilla Icebox\*  
Belgian Chocolate Boston Cream Pie\*  
Red Velvet Double Coconut\*  
Chococcino (Gluten-free) Carrot Cake\*  
Vegan Chocolate

#### Available on these days only:

**Monday** - Pink Vanilla, Seasonal Special  
**Tuesday** - Cinnamon, Seasonal Special  
**Wednesday** - Pink Vanilla, Seasonal Special  
**Thursday** - PB&J, Seasonal Special  
**Friday** - Oreo™, Seasonal Special  
**Saturday** - Dalmatian, Hummingbird\*, Seasonal Special  
**Sunday** - Hummingbird\*, Pink Vanilla, Seasonal Special

Minis available by the dozen only - Vanilla, Chocolate and Red Velvet assortment - \$22

\*Requires refrigeration

### Confectionery

Buckeyes - \$1.75  
Soda Fountain Fudge - Small Jar \$9.95, Large \$19.95  
Southern Banana Pudding - \$5.50  
Chocolate-Dipped Pretzel Trio - \$5.25  
Cake Pops - \$4.50 Nutty Betty - \$4.95  
All Ding, No Dong (GF) - \$4.95

<p><b>Studio City</b> 12182 Ventura Boulevard Studio City, CA 91604</p> <p>phone 818-508-5855 fax 818-508-4828 big-sugar-bakeshop.com info@big-sugar-bakeshop.com</p>	<p><b>DTLA</b> 612 South Flower Street (on the Wilshire Blvd. side) Suite 104 Los Angeles, CA 90017</p> <p>phone 213-489-1201 dtla@big-sugar-bakeshop.com</p>
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### Cookies, Brownies and More

Chocolate Chip Cookie	Fudge Brownie
State Fair Oatmeal Cookie	Fudge Walnut Brownie
Big Sugar Cookie	Salted Caramel Brownie*
Reverse Chocolate Cookie	Oreo™ Brownie
Snickerdoodle Cookie	Blondie Brownie
Custom Sugar Shortbread	Peanut Butter Brownie
Seven-Layer Bar	Lemon Bar*

Cookies - \$1.75 each , 4 for \$6  
Vegan Sea Salt Chocolate Chip Cookie- \$2.50  
Gluten-free Peanut Butter Cookie - \$2.50  
Shortbread cookies - Seasonal shapes, price varies  
Molasses Sandwich Cookie - \$4.95  
Bars & Brownies - \$3.75 each, \$42 per dozen

### Pies & Crisps (by Special Order)

Oreo Chocolate Pie*	Cheesecake*
Lime Pie*	Cherry Almond Pie
Banana Pudding Pie*	Mom's Apple Pie
Buttermilk Pie	Apple Crisp
Peanut Butter Pie*	
S'Mores Pie*	

**Fall/Winter Selections:** Pumpkin Pie\*, Southern Pecan Pie , Crunchy Caramel Apple Pie, Apple-Cranberry Crisp

Hand Pies (seasonal fruit) - \$5.25 each Thurs.- Sun.  
Minimum Special Order: 1 dozen per flavor

10" Pies - \$39	Cheesecake 9" - \$45
10" Fruit Crisps - \$35	Cheesecake 3" - \$5.95
Pie by the slice - \$6.25	

\*Requires refrigeration

Let us make a platter for you! Gift trays, tins and baskets available for 1 or 100. Check out our gift page at big-sugar-bakeshop.com. Seasonal Specials are listed monthly on our website or Social Media channels. Online ordering now available via **TOCK**.

Follow us on Facebook, Instagram, Twitter and Pinterest



# Cake Menu

**M**ake your next special event cause for celebration with one of our delicious, freshly baked, three-layer round cakes. Available in 6-, 9- and 12-inch diameters and in many flavor combinations. Stop by the store and take your pick of our case cakes available daily. Or call in advance and let us help create the perfect ending to your next dinner party, family gathering or office get-together. We require a minimum of 72 hours or more advance notice for special cake orders. Due to the complexity, fondant cakes and tiered cakes require a minimum of 7 days of advance notice.

## Celebration Cakes

**Just Vanilla** - A golden cake with the warm taste of Madagascar Bourbon Vanilla. This cake pairs very well with the majority of our frostings and fillings.

**Dark Chocolate** - This intensely dark, rich cake is a customer favorite.

**Red Velvet** - A southern tradition at home in Studio City. Our red velvet is a gorgeous, crimson cake enhanced with real vanilla and a generous helping of high-quality Valrhona cocoa. Available with Vanilla Buttercream only.

## Specialty Cakes (Only available in 6" or 9". Some flavors available in 12". Special order only)

**Boston Cream Pie\*** - Vanilla cake layers filled with our homemade vanilla pastry cream and topped with chocolate ganache.

**Carrot\*** - Old-fashioned carrot cake topped with cream cheese frosting\*\*.

**Cinnamon** - Moist and golden with a warm, spicy note of cinnamon, this cake is a perfect foil for our Spicy Hot Chocolate buttercream.

**Dalmatian** - A favorite for children and adults alike, this velvety white cake is studded with chocolate mini morsels. It looks great and pairs well with our vanilla and chocolate buttercreams.

**Double Coconut\*** - This rich, dense cake is chock-full of tender coconut. Paired with our cream cheese frosting\*\* and topped with even more coconut, it's a showy dream of a cake. *Cream cheese icing contains almond extract.*

**German Chocolate** - This is the genuine article, made with Mr. German's baking chocolate. Its distinctive flavor and old-fashioned pecan coconut filling make it a great choice for dinner parties and office events.

**Gluten-Free Chocolate or Vanilla** - Topped with our Vanilla or Chocolate Buttercream.

**Hummingbird\*** - Dense and moist pecan-studded banana-pineapple cake with cream cheese frosting\*\*.

**Lemon Curd\*** - Our vanilla cake with lemon curd between the layers and frosted with whipped cream.

**Marble** - Chocolate and vanilla swirled cake is a favorite for children and adults alike. Pairs well with our chocolate buttercream.

**Neapolitan** - One layer each of chocolate cake, vanilla cake and strawberry cake with your choice of buttercream flavors.

**Pink Champagne** - Pink champagne flavored cake pairs well with pink champagne buttercream.

**Pumpkin** - This moist pumpkin cake is paired with a silky brown sugar buttercream. Available October - December only.

**Rainbow** - A Big Sugar speciality and one of our most popular cakes. A moist vanilla cake with a beautiful concentric ring of rainbow hues in each layer. Fun to serve and eat. 6"- \$75, 9"- \$100, 12"- \$180, 1/2 sheet - \$180.

**Salted Caramel\*** - Our dark chocolate cake with chocolate buttercream and handmade salted caramel between the layers. Frosted with an ombre of vanilla and chocolate buttercream.

**Vegan Chocolate** - Our most popular cupcake is now available as a cake with Vanilla Bean frosting.

**Unicorn Cake** - Choose the flavor of this magical cake paired with vanilla buttercream, gold unicorn horn and decorated buttercream mane. 4"- \$40, 6"- \$88, 9"- \$135.

\*Requires refrigeration. \*\*Cream cheese frosting contains almond extract.

## Frosting and Filling Choices

Vanilla Buttercream	Fresh Lemon Buttercream
Vanilla Bean Buttercream	Orange Juice Buttercream
Belgian Chocolate Buttercream	Spicy Hot Chocolate Buttercream
Cappuccino Buttercream	Vegan Vanilla Bean Frosting
Peanut Butter Buttercream	Fresh Whipped Cream
Mint Buttercream	Vanilla Bean Pastry Cream
Strawberry Buttercream	Lemon Curd
Dulce de Leche Buttercream	Seasonal fresh fruit (additional charge)

Serving Sizes	
	
	
up to 12 servings	up to 32 servings
up to 56 servings	up to 72 servings
Celebration Cakes	Specialty Cakes*
6-inch cake - \$45	6-inch cake - \$49
9-inch cake - \$70	9-inch cake - \$85
12-inch cake - \$150	12-inch cake - \$175
1/2 sheet cake- \$150	1/2 sheet cake - \$175
By the slice - \$6.95	*Except Rainbow & Unicorn

Buttercream writing is complimentary. There is an additional charge for custom fondant or buttercream design work and tiering of cakes. Our menu is subject to change based upon the availability of quality, seasonal ingredients and the whims of our baker. Prices are subject to change.