

Cupcakes

ALMOND JOY: Dark chocolate cake filled with coconut pastry cream topped with almond buttercream, roasted almonds, and shredded coconut.

BANANAS FOSTER: Vanilla cake filled with brown sugar, cinnamon, and rum caramelized bananas, topped with bananas foster buttercream, cinnamon, and a banana chip.

BLUEBERRY LEMON: Vanilla cake filled with fresh blueberry filling, topped with lemon buttercream.

BROWN SUGAR DULCE DE LECHE: Brown sugar cake filled with dulce de leche, topped with a browned butter cream cheese frosting and caramel drizzle.

CARAMEL MOCHA: Chocolate cake filled with vanilla caramel, topped with espresso Swiss meringue buttercream, caramel, and a chocolate espresso bean.

CARAMEL PECAN TOFFEE: Vanilla cake filled with toffee sauce, topped with caramel buttercream, caramel drizzle, and candied pecans.

CHAI LATTE: Chai spice cake topped with espresso buttercream, topped with white chocolate chips and chai spice dust.

CHOCOLATE BACON CARAMEL: Chocolate cake filled with vanilla caramel, topped with chocolate buttercream, caramel drizzle, and candied bacon.

CHOCOLATE CHIP COOKIE DOUGH: Brown sugar cake filled with chocolate chip cookie dough, topped with brown sugar buttercream, and mini chocolate chips.

CHOCOLATE PECAN PIE: Chocolate cake filled with chocolate pecan pie filling, topped with chocolate buttercream and toasted pecans.

COCONUT CREAM PIE: Coconut cake filled with coconut cream filling, topped with coconut buttercream and shredded coconut.

COOKIES AND CREAM: Chocolate cake filled with chocolate ganache, topped with Oreo mousse and Oreo crumbs.

DARK CHOCOLATE SALTED CARAMEL: Chocolate cake filled with vanilla caramel, topped with chocolate buttercream, fleur de sel sea salt, and caramel drizzle.

LEMON MERINGUE PIE: Lemon cake filled with fresh lemon curd, topped with toasted marshmallow topping and lemon zest.

LEMON RASPBERRY: Vanilla cake filled with fresh lemon curd, topped with raspberry Swiss meringue.



Cakes

MARGARITA: Vanilla cake filled with fresh lime curd, topped with tequila and Grand Marnier® Swiss meringue buttercream and lime zest.

MINT CHOCOLATE CHIP: Chocolate cake filled with chocolate ganache, topped with mint buttercream, mini chocolate chips, and chocolate sauce drizzle.

PEANUT BUTTER 'N' CHOCOLATE: Chocolate cake filled with chocolate ganache, topped with peanut butter mousse and a mini Reese's® peanut butter cup.

S'MORES: Chocolate cake filled with chocolate ganache and graham cracker crumbs, topped with toasted marshmallow, chocolate, and graham cracker crumbs.

SNICKERS: Chocolate cupcake filled with vanilla caramel, topped with peanut butter mousse, caramel, and peanuts.

STRAWBERRY BASIL LEMON: Vanilla cake filled with fresh lemon basil curd, topped with strawberry Swiss meringue buttercream and lemon zest.

TRIPLE CHOCOLATE: Chocolate cake filled with chocolate ganache, topped with chocolate buttercream and mini chocolate chips.

TURTLE: Chocolate cake filled with dulce de leche, topped with brown sugar buttercream, vanilla caramel, and toasted pecans.

VANILLA HONEY LAVENDER: Vanilla cake filled with honey lavender mousse, topped with vanilla buttercream and lavender sugar.

WHITE CHOCOLATE RASPBERRY: Vanilla cake filled with fresh raspberry filling, topped with white chocolate buttercream, white chocolate, and more raspberry.

DARK CHOCOLATE SALTED CARAMEL:

Our signature cake! Rich chocolate cake layered with caramel buttercream and vanilla caramel. Covered in chocolate buttercream and more vanilla bean caramel.

SOUTHERN RED VELVET: Our classic moist red cake with a hint of cocoa layered with tangy cream cheese frosting, and finished in vanilla buttercream and red velvet crumbs.

BERRY CHANTILLY: Vanilla cake layered with vanilla bean Swiss meringue buttercream and raspberries, blueberries, strawberries; finished with vanilla buttercream.

CHOCOLATE MOUSSE CAKE: Rich decadent chocolate cake with fluffy chocolate mousse filling, covered in chocolate ganache and chocolate curls.

CARROT CAKE: Moist cake packed with freshly grated carrots, toasted pecans, pineapple and raisins layered with cream cheese icing.

MOCHA ESPRESSO CAKE: Rich chocolate cake layered with espresso Swiss meringue buttercream and garnished with chocolate covered espresso beans.

GRAND MARNIER CAKE: Alternating layers of chocolate and vanilla cake with a Grand Marnier® Swiss buttercream, topped with poured chocolate ganache.

COCONUT CREAM CAKE: Fluffy coconut cake layered with coconut cream filling, covered in white frosting and shredded toasted coconut.

GERMAN CHOCOLATE CAKE: Rich dark chocolate cake with toasted pecan coconut filling and chocolate buttercream.

VANILLA CARAMEL CRUNCH: Layers of vanilla cake with caramel mousse filling and toffee crunch with a vanilla bean buttercream.

WEDDING CAKE: Almond cake layered with fresh raspberry filling and vanilla buttercream. We also add white chocolate shavings for the perfect finishing touch.

STRAWBERRY SILK: Vanilla cake layered with fresh strawberries and silky strawberry Swiss meringue buttercream.

ITALIAN CREAM CAKE: Coconut cake layered with coconut cream cheese and toasted pecans, finished with vanilla buttercream, shredded coconut, and pecans.

Cupcake flavors can be made into layer cakes!



Cheesecakes

NY STYLE CHEESECAKE: The classic with a graham cracker crust.

VANILLA BEAN CARAMEL: Vanilla bean cheesecake, fresh whipped cream, and salted caramel topping on an Oreo crust.

CARAMEL PECAN TURTLE: Brownie crust, caramel fudge swirled cheesecake topped with caramel, chocolate, and toasted pecans.

LEMON RASPBERRY: Coconut shortbread crust, raspberry filling, lemon cheesecake swirled with raspberry, topped with fresh whipped cream and lemon zest.

CHOCOLATE TUXEDO: Chocolate crust, rich chocolate cheesecake, vanilla mousse with chocolate, topped with chocolate ganache.

WHITE CHOCOLATE BLUEBERRY: NY style cheesecake swirled with fresh blueberries on an Oreo crust, fresh blueberry filling topped with fresh whipped cream.

PEANUT BUTTER BROWNIE: Creamy peanut butter cheesecake with a brownie crust, topped with chocolate ganache and mini peanut butter cups.

PECAN PIE: Shortbread crust, pecan pie filling, and brown sugar cheesecake. Garnished with pecans and caramel. A holiday favorite!

RED VELVET: Cheesecake form of the classic cake baked on an Oreo crust with a fresh whipped cream topping and shaved white chocolate.

COOKIES 'N' CREAM CHEESECAKE: Oreo crust, vanilla bean cheesecake loaded with Oreos, topped with Oreo whipped cream and a chocolate drizzle.



3 LAYER CAKES (ROUND)

6" (SERVES 8-10)

8" (SERVES 15-20)

10" (SERVES 25-30)

12" (SERVES 40-50)

2 LAYER SHEET CAKES

9 X 13 (SERVES 30-35)

11 X 15 (SERVES 50-55)

12 X 18 (SERVES 85-90)

GOURMET CHEESECAKES

6" (SERVES 6-8)

9" (SERVES 12-15)

CUPCAKES AND CAKE BALLS

1 DOZEN MINI CUPCAKES

1 DOZEN CAKE BALLS

1 DOZEN STANDARD CUPCAKES

COOKIES, BROWNIES & MORE!

1 DOZEN FRENCH MACARONS

1 DOZEN BROWNIES

ASSORTED COOKIE TRAY

30 party sized cookies in three different flavors and 6 cake balls in the center

ASSORTED DESSERT TRAY

SMALL (30 PIECES)

1/2 dozen each of cake balls, French macarons, cupcakes and 1 dozen brownie bites

LARGE (60 PIECES)

1 dozen each of cake balls, French macarons, cupcakes, and 2 dozen brownies.

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