

# the sweet lobby

THE ULTIMATE ADVOCATE FOR YOUR SWEET TOOTH

## CUPCAKE FLAVOR DESCRIPTIONS

**BANANAS FOSTER:** *Oven roasted banana-caramel cupcake with caramel buttercream frosting and caramel drizzle.*

**BOSTON CREAM:** *Our classic vanilla cupcake, with our house-made vanilla cream core, dipped in dark chocolate ganache, topped with a vanilla buttercream frosting and dark chocolate pearls.*

**BLUEBERRY CHEESECAKE:** *Our fresh blueberry cheesecake, with a Graham cracker crust, whipped lime cream cheese frosting, topped with our house-made blueberry drizzle.*

**BUTTERSCOTCH CRUNCH:** *Our vanilla cupcake, with our house-made butterscotch core, topped with vanilla buttercream frosting and Butterfinger® crunch.*

**CARAMEL APPLE:** *Fresh roasted granny smith apples in a rich caramel cake, topped with tangy cream cheese frosting and a house-made Caramel swirl.*

**CARROT:** *Studded with fresh carrots, apples, raisins and walnuts, this cupcake is topped with tangy cream cheese frosting and a fondant decoration.*

**CHOCOLATE CARAMEL CRUNCH:** *Our classic Callebaut chocolate cupcake, dipped in dark chocolate ganache, filled with house-made caramel, topped with milk chocolate buttercream and finished with Heath® bar caramel crunch.*

**CHOCOLATE COCONUT :** *Our classic Callebaut chocolate cupcake, topped with tangy cream cheese frosting and fluffy shredded coconut.*

**CHOCOLATE HAZELNUT:** *Our classic Callebaut chocolate cupcake, dipped in dark chocolate ganache and topped with hazelnut praline.*

**CHOCOLATE MINT:** *Our classic Callebaut chocolate cupcake, dipped in dark chocolate ganache, topped with mint buttercream and chocolate sprinkles.*

**CHOCOLATE PEANUT:** *Our classic Callebaut chocolate cupcake, dipped in dark chocolate ganache, topped with peanut buttercream and Belgian dark chocolate sprinkles.*

**CHOCOLATE SALTED CARAMEL:** *Our classic Callebaut chocolate cupcake, dipped in dark chocolate ganache, filled with house-made salted caramel, topped with milk chocolate buttercream and a salted caramel swirl.*

**CHOCOLATE VANILLA:** *Our classic Callebaut chocolate cupcake, dipped in dark chocolate ganache, topped with a swirl of vanilla buttercream frosting and finished with dark and white chocolate pearls.*

**CHOCOLATE, CHOCOLATE, CHOCOLATE:** *A tower of chocolate! Our classic Callebaut chocolate cupcake, dipped in dark chocolate ganache, filled with our chocolate fudge, topped with whipped chocolate ganache and finished with dark chocolate pearls.*

**COCONUT:** *Rich coconut cupcake, topped with cream cheese frosting and shredded coconut.*

**FIRE BREATHING CHOCOLATE:** *A Cupcake Wars Winning Cupcake! Mandarin-scented dark chocolate cake, filled with spicy fudge, topped with milk chocolate buttercream.*

**GREEN TEA-PISTACHIO:** *A Cupcake Wars Winning Cupcake! Japanese green tea and pistachio cupcake with green tea buttercream.*

**LEMON CREAM:** *A signature cupcake by The Sweet Lobby. Flavored with fresh lemon zest and filled with our house-made lemon cream, this cupcake gets extra tang from its lemony cream cheese frosting and is topped with a yellow fondant flower.*

**MANGO CREAM:** *A signature cupcake by The Sweet Lobby. Our mango cupcake, filled with our house-made mango cream, topped with vanilla-mango buttercream.*

**MIDNIGHT DARK CHOCOLATE:** *A signature cupcake by The Sweet Lobby. Our classic Callebaut chocolate cupcake, dipped in dark chocolate ganache and finished with our signature midnight sky fondant decoration.*

**PASSION CREAM:** *A signature cupcake by The Sweet Lobby. Our passion fruit cupcake, filled with our house-made passion fruit cream, topped with vanilla-passion fruit buttercream.*

**PINEAPPLE 'INSIDE OUT':** *A signature cupcake by The Sweet Lobby. Oven-roasted pineapples give this cupcake its distinctive 'pineapple upside down cake' flavor. Topped with cream cheese frosting and toasted shredded coconut.*

**RED VELVET:** *A classic Southern-style red velvet, topped with tangy cream cheese frosting.*

**SMORES:** *Our version of the campfire favorite: a base of Graham crackers and Callebaut dark chocolate chips, our milk chocolate cupcake, and our toasted marshmallow frosting.*

**STRAWBERRY CHAMPAGNE:** *Fresh strawberry & champagne cake, filled with a white chocolate – champagne fudge, topped with champagne buttercream frosting and silver stars.*

**SWEET POTATO MARSHMALLOW:** *Our fluffy sweet potato cake, filled with our sweet potato mousse, topped with toasted meringue frosting and a light dusting of cinnamon.*

**VANILLA:** *Flecked throughout with Madagascar vanilla, our classic vanilla cupcake is topped with vanilla buttercream frosting and a fondant flower.*

**VANILLA MILK CHOCOLATE:** *Our classic vanilla cupcake, topped with a swirl of milk chocolate buttercream and finished with Belgian chocolate sprinkles.*

**VEGAN CUPCAKES:** *A selection of our classic flavors, now carefully adapted for our vegan guests! Available in V. Chocolate Coconut and V. Carrot.*

**At The Sweet Lobby, all our of baked goods are crafted from the finest globally and locally sourced ingredients like Valrhona or Callebaut chocolate, French fleur de sel, Japanese matcha, Sicilian pistachios and fresh fruit.**

**The Sweet Lobby bakes with nuts. If you have nut allergies, we strongly recommend that you refrain from consuming our baked goods.**