

Sweet Infinity Cakes, LLC | Phone: 770-599-1775

Cake Flavors:

French Vanilla, Double Chocolate Fudge, Chocolate-peanut butter, Chocolate-mint, German-chocolate, Mocha, Chocolate-orange, Chocolate truffle, Chocolate-light, Coffee, Carrot, Lemon, Strawberry, Orange, Orange-cranberry, Red velvet, Italian cream: regular, orange, chocolate, Peach, Almond Paste, Peanut butter

Pound Cake:

Vanilla, Lemon, Chocolate, Chocolate-velvet, Brown sugar, Cream cheese, Orange

Exotic:

Pear, Orange-date, Fig, Apple, Applesauce fruit cake, Lemon-coconut, Pumpkin Spice, Spice-regular, Banana, Coconut, Pina-colada

Cheesecake: (in a variety of flavors) some examples:

White Chocolate-raspberry, Key Lime with strawberry sauce, Chocolate-coconut-almond, New York style

Filling Flavors:

Raspberry, Strawberry, Lemon, Lemon curd, Chocolate Bavarian cream, Bavarian cream, Banana pudding, Fresh fruit, Peanut butter, Peanut butter-chocolate, Cream cheese, Chocolate-hazelnut, Blackberry, Mocha, Peach cream, Coconut, Key lime, Lime curd, Pineapple curd, Pina colada, Chocolate truffle, Orange curd

Butter cream Flavors:

Vanilla, Almond, Chocolate, Lemon, Raspberry, Cream cheese, Anise, Peanut butter, Peanut butter-chocolate, Chocolate-mint, French Vanilla, Ganache-light, dark, swiss, whipped, Chocolate fudge, Rum, Chocolate cream cheese, *Swiss meringue, *Amaretto, *Amaretto-praline-mocha, *White chocolate

*these butter creams do not perform well in hot and humid weather. They are extremely tasty, but must be use with fondant.

Outside of the box:

We do not only make the traditional and or contemporary wedding cake.....we are proud to offer other ideas like cookies, cupcakes and desserts to make an extraordinary dessert bar.....

*Please note: if you do not see a flavor that you really want, please ask!

Remember, the possibilities are endless!