

*The French Confection, 72 East Main Road, Middletown, RI 02842*

CAKES:

- \***Opera** -almond flour cake w/mocha buttercream and dark chocolate ganache \* = gluten free  
\***Flourless chocolate** -layer it with any of our fillings or icings  
**Carrot Cake** -w/walnuts & raisins, layered w/cream cheese icing  
**Red Velvet** -chocolate spongecake w/red coloring, layered w/cream cheese icing  
**Raspberry Chocolate** -devil's food brushed w/rasp.liqueur, layered w/rasp.preserves and ganache  
**Grand Marnier** -yellow spongecake brushed w/orange liqueur and orange liqueur buttercream  
**Italian Amaretto** -yellow spongecake brushed w/almond liqueur, w/almond buttercream, coconut, and walnuts  
**Dark and Stormy** -pound cake brushed w/dark rum, layered w/caramel spice buttercream  
**Boston Cream Pie** -yellow spongecake layered w/vanilla pastry cream, chocolate glaze on top  
**Strawberry Shortcake** -yellow spongecake w/fresh strawberries and whipped cream (custard optional)  
**Mixed Fruit** -yellow spongecake w/straw, blue, kiwis, & vanilla custard inside and buttercream outside  
**Lemon Curd** -yellow spongecake layered w/lemon curd and vanilla buttercream  
**Raspberry Vanilla** -yellow spongecake w/vanilla buttercream and a raspberry preserve layer  
**Raspberry Lemon** -yellow spongecake w/rasp. preserve & lemon custard layers, vanilla buttercream outside  
**Mocha Cake** -devil's food w/mocha buttercream layers inside and out  
**Rochambeau** -devil's food layered w/chocolate custard, covered w/poured chocolate glaze  
**Peanut Butter Passion** -devil's food layered w/peanut buttercream & ganache, peanut buttercream outside  
**Sachertorte** -devil's food w/apricot preserves (raspberry optional) and poured chocolate glaze outside  
**German Chocolate** -devil's food layered w/coconut & pecan filling and chocolate buttercream  
**Tiramisu** -Rum and espresso soaked ladyfingers w/chocolate, mascarpone, whipped cream and cocoa  
**Cheesecake** -NY style w/graham cracker crust (toppings and varieties available at extra charge)  
**Key Lime Pie** -rich like cheesecake w/graham cracker crust and whipped cream  
**Mousse cake** -chocolate, white chocolate, raspberry, lemon, or mango mousse w/two hidden layers of cake  
**Pear William** -yellow spongecake layered w/pear liqueur mousseline and pears  
**Brownie Pie** -Dark chocolate brownie topped w/chocolate custard, whipped cream and a cherry  
**Napoleon cake** -flaky dough sheets layered w/pastry cream and glazed on top  
**Cookie cake** (one big cookie!) -chocolate chip, oatmeal, peanut butter, etc. \$2.00 per serving  
(Create your own combination -choose from ingredients above to make an original cake!)

Prices: Round Cakes: 6" -\$26, 8" -\$42, 10" -\$56, 12" -\$88, 14" -\$105, 16" -\$150

Rectangular Cakes (two cake layers): ¼ sheet -\$70, ½ sheet -\$135, Full sheet -\$250

Serving Suggestions: 6" serves 5, 8" serves 10, 10" serves 15, ¼ sheet serves 20, 12" serves 24,  
14" serves 30, ½ sheet serves 40, 16" serves 50, Full sheet serves 80

"Tall" cakes are 1.5 times regular price and serve approximately double

L.G. TARTS: 10" \$36.00, serves 8-10

Mixed Fruit -sugar crust w/pastry cream and fresh fruits

Lemon Curd -sugar crust w/lemon curd and meringue toasted on top

Linzer -almond and cocoa crust w/rasp.preserves and lattice crust top (seasonal)

PIES: 10" \$25.00, serves 6-8 OR Deepdish \$36.00, serves 14-16

10" and Deepdish -Apple, Blueberry, Cherry, Chocolate Cream, Coconut Cream, Banana Cream, Lemon Cream

10" and Deepdish -Pumpkin (season)

10" -Pecan (seasonal)

Wedding Cakes start at \$7.50 per serving. Set up a tasting!

Croquembouche (French Wedding Cake) \$9.50 per serving

Prices of all cakes and pastries are subject to change without notice due to the price fluctuation of some ingredients.