



We're creating new flavors every day!

Check Facebook.com or cupcakes-a-gogo.com for our latest flavor creations and photos!

*we happily bake custom orders,
but please, provide 24-48 hours notice*

traditional:

- yellow ■ chocolate ■ marble ■ red velvet
- you name it

not your everyday, plain-jane cupcakes! dense and moist, prepared with only the finest ingredients and love. top with our famous cream cheese frosting or ganache. so many options...call or email for details!

specialty:

- **lemon with raspberry filling**
delicious light, lemony cake with a burst of raspberry filling inside, crowned with vanilla cream cheese frosting
- **sunshine citrus**
the freshest tangerine, lime and lemons give this cake its fresh, delicious flavor! We add fresh juice and zest to tickle your tastebuds, and the top it off with luscious, tangy lemon cream cheese frosting
- **vanilla delight cookie dough**
scrumptious yellow cake with a gooey cookie-dough center topped with our delicious cream cheese frosting
- **triple-chocolate decadence cookie dough**
chocolate cake with a gooey triple-chocolate cookie dough center topped with our delicious cream cheese frosting
- **peanut-butter cup[cake] cookie dough**
chocolate or red velvet cake with gooey peanut butter cookie dough inside topped with our famous cream cheese
- **Oreo cookie**
we put an entire Oreo Doublestuff cookie in the middle of a decadent chocolate cupcake, top it with vanilla cream cheese frosting and a teeny-tiny Oreo on top!
- **cocoa calienté**
rich chocolate cake with a KICK! if you're feeling adventurous, give this one a try – it's gggooooooooodddd

premium:

- **chocolate-espresso truffle**
one of our best-sellers! rich chocolate-espresso cake, with a hand-made chocolate ganache truffle inside, then topped with an amazing mocha mascarpone frosting. This is a SERIOUS cupcake
- **chocolate-stout ale**
beer = good. cake = good. beer + cake = WOW!! add the bourbon frosting and you're in nirvana
- **funky monkey**
banana cake. peanut butter mousse. chocolate ganache. topped with a banana chip, your tastebuds will be in shock!
- **key lime pie**
white cake with a hint of lime and coconut, filled with a rich Key Lime filling and topped with toasty meringue... a vacation for your tastebuds!
- **lemon meringue pie**
lemon cake filled with even more zippy lemony filling. Beautifully adorned with toasty meringue. A real day-brightener!
- **bourbon pecan pie**
oh, this one will shock you. is it pie? is it cake? can't matter - it's amazing. we put our awesome bourbon vanilla glaze on this baby - nothing else would do
- **s'mores**
a homemade marshmallow, homemade graham cracker and rich, decadent chocolate ganache sit atop a graham cupcake. Warm this baby in the microwave for 7 seconds and you won't believe what you're experiencing!
- **red velvet pomegranate**
our beloved red velvet cake is infused with a pomegranate juice reduction, then topped with our famous cream cheese frosting. Perhaps we should call this the "sweet-tart?"
- **chocolate sea-salted caramel**
our amazing dark chocolate cake, filled with freshly made caramel, topped with chocolate ganache and sprinkled with sea salt. Your taste buds will dance!
- **pumpkin cheesecake**
not just for autumn! pumpkin cake with real cheesecake inside. cinnamon-infused whipped cream or traditional cream-cheese frosting tops these beauties
- **white russian**
delicious white cake with a hint of kahlua, cream and vodka, topped with a light kahlua-kissed whipped cream and chocolate shavings. incredible

each:

traditional	1.75
traditional, filled	2.00
specialty.....	2.50
premium	3.00

per dozen:

traditional	21.00
traditional, filled	24.00
specialty.....	30.00
premium	36.00

minis:
minis are available by special-order, with a minimum quantity of two dozen per flavor.

a variety of cupcake displays available for rental | specialty decorations or themes available, let's talk!

Laura DeVries & Wade Stewart, Owners

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