

***Placing your order:***

Please stop by Monday thru Friday 10 a.m. to 5 p.m. or Saturday 12 noon to 4 p.m. to view our wedding album.



A fifty dollar, non-refundable deposit will reserve your wedding cake.



The price of your wedding cake includes:

- The cake of your choice
- Fresh flowers
- Delivery
- And on your first anniversary, a 6" version of your wedding cake



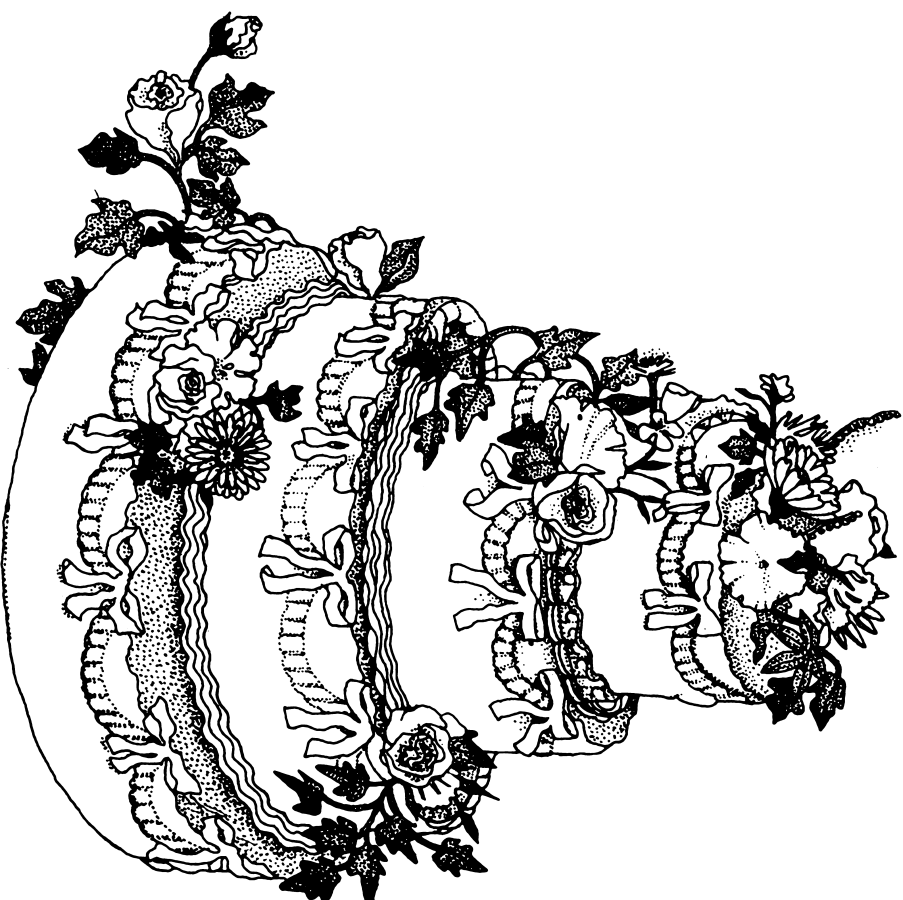
*Our cakes are exquisite, down to every last detail, and your guests will be talking about yours long after your wedding is over. We have many wonderful testimonials from customers who have thanked us for making their day so special. Please do not hesitate to ask to see them.*

[www.originaltakethecake.com](http://www.originaltakethecake.com)

2458 Boston Post Road  
Guilford, CT 06437  
(203) 453-1896

take the cake

take the cake



*Wedding Cakes*

# Take the Cake History

Take the Cake began in the fall of 1986, primarily as a wholesale bakery. We have grown consistently over the years, adding our retail shop in the fall of 1988.

We are a small bakery and remain committed to the quality of our work. We take pride in the fine reputation that we have achieved and look forward to doing business with you.

NANCY PURCELL  
1978 Graduate of  
Johnson & Wales University  
School of Culinary Arts

## House Specialities

**WHITE CHOCOLATE MOUSSE**  
Layers of devil's food cake filled with white chocolate mousse and iced with vanilla buttercream.

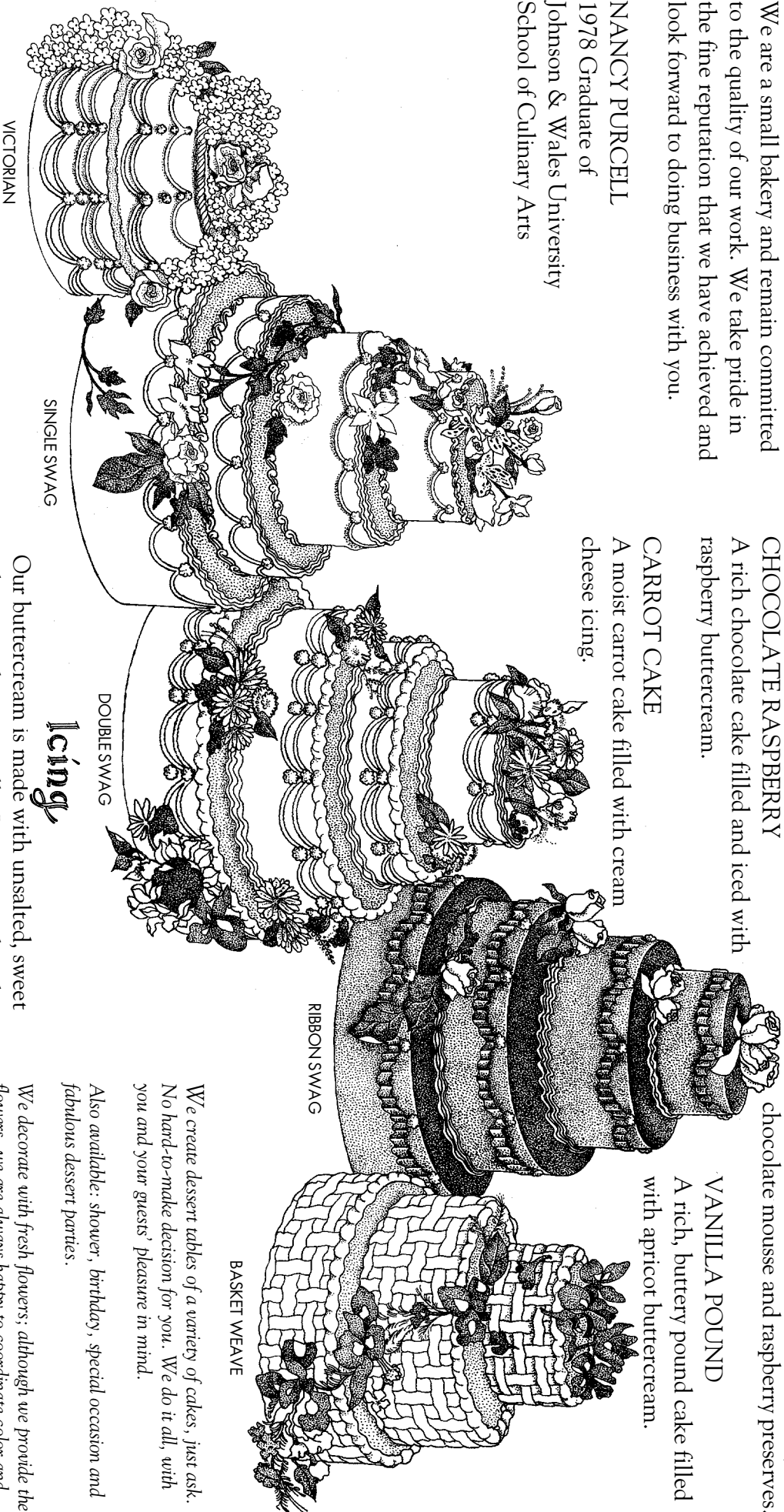
**CHOCOLATE RASPBERRY**  
A rich chocolate cake filled and iced with raspberry buttercream.

**CARROT CAKE**  
A moist carrot cake filled with cream cheese icing.

**ORANGE BLOSSOM**  
Vanilla chiffon filled with orange mousse.

**PURCELL TORTE**  
A dark chocolate cake filled with white chocolate mousse and raspberry preserves.

**VANILLA POUND**  
A rich, buttery pound cake filled with apricot buttercream.



VICTORIAN

SINGLE SWAG

DOUBLE SWAG

RIBBON SWAG

BASKET WEAVE

## Icing

Our buttercream is made with unsalted, sweet butter and pure vanilla. It is prepared in the cooked French Style, and is therefore ivory in color. Chocolate icing is also available.

We create dessert tables of a variety of cakes, just ask. No hard-to-make decision for you. We do it all, with you and your guests' pleasure in mind.

Also available: shower, birthdays, special occasion and fabulous dessert parties.

We decorate with fresh flowers; although we provide the flowers, we are always happy to coordinate color and type with your florist.

We use no artificial colors or ingredients in our baking.