

KULUNTU

BAKERY

Please place orders at least two weeks in advance by emailing kuluntu@kuluntubakery.org or calling 469-933-4960. Special orders available upon request.

PIES & TARTS

9" | 8-10 servings

- **Milk Tart** | South African cinnamon custard tart | \$30
- **Malva Pudding** | warm South African pudding cake with a hint of apricot | \$30
- **Lemon Lavender Shortbread Tart** | \$40
- **Millionaire Tart** | Shortbread, salted caramel, dark chocolate, flaky salt | \$40
*make it a Pecan Millionaire Tart for \$45
- **Seasonal Galette** | salted caramel apple, pear almond & rooibos, or maple pecan | \$40

FALL/WINTER SPECIALTY CAKES

- **Sunshine Cake** | olive oil cake, citrus or passionfruit curd, vanilla buttercream
- **Chocolate Covered Almond** | almond cake, dark chocolate ganache filling, amaretto buttercream, topped with chocolate covered almonds
- **Jack-o-Lantern** | pumpkin cake, salted caramel filling, bourbon buttercream, topped with candied pumpkin seeds
- **Triple Salted Caramel** | brown sugar cake, salted caramel filling, salted caramel buttercream and drizzle
- **Take Five** | chocolate cake, salted caramel filling, peanut butter buttercream, topped with crushed pretzel
- **Gingerbread Man** | gingerbread cake with bourbon cream cheese buttercream, salted caramel filling, topped with sugared cranberries and a rosemary wreath
- **Chocolate & Peppermint** | chocolate cake, milk chocolate ganache filling, peppermint buttercream, topped with crushed peppermints
- **Samoa** | chocolate cake, salted caramel and toasted coconut filling, salted caramel buttercream, topped with chocolate drizzle and toasted coconut sprinkle



CAKE PRICING

All of our cakes are butter-based, and our frostings are a fluffy Swiss meringue buttercream. We source high quality ingredients and use local and organic when possible. We use Barton Springs Mill organic flour, local, free-range eggs from Cedar Ridge Egg Farm and European style Plugra butter.

Our cakes are unique and customizable. We want to make the perfect cake for you, so feel free to call or email to discuss your preferences and rates.

Cakes prices start at...

6" Round (3 layers) | Serves 8-12 | \$75

8" Round (3 layers) | Serves 16-24 | \$120

10" Round (3 layers) | Serves 32-40 | \$150

Decoration

- No fee for writing or sprinkles
- \$5 small edible flowers from Mulcahy Farms
- \$10 fresh fruit
- \$25 fresh flowers from Dirt Flowers – custom, hand-picked for you😊