

Cupcakes

McKinley's cupcakes are just as popular as our homemade cakes and can be made according to our cake varieties.

Our cupcake offerings are always evolving, so visit our store for daily selections.

Standard	\$24.00/dozen (minimum one dozen per type for specialty orders)
Minis	\$12.00/dozen (minimum two dozen per type for specialty orders)

Homemade Pies

Each pie is 9"

Meringue: **\$14.50**
Chocolate, Coconut, Lemon

Icebox: **\$15.50**
Banana Cream, Chocolate Banana, Chocolate, Chocolate Ribbon, Coconut Cream, Lemon, Keylime, Strawberry, Chocolate Peanut Butter, Peaches and Cream, Praline

Fruit & Nut: **\$15.50**
Apple Crumb, Apple Lattice, Blackberry, Peach Crumb, Pecan, Bourbon Pecan, Chocolate Pecan

Custard: **\$12.50**
Buttermilk, Lemon Chess, Coconut, Pumpkin, Sweet Potato

Petits Fours

Delicate Vanilla cake with apricot filling under vanilla glaze or Chocolate mocha cake under chocolate ganache.

Standard	\$24.00/dozen (minimum one dozen per type for specialty orders)
Minis	\$12.00/dozen (minimum two dozen per type for specialty orders)

Cookies, Brownies & Bars

Selections vary daily. Visit our store for fresh selections and pricing.

Please allow about 24-48 hours when placing your bakery order. Because we never use mixes or preservatives, McKinley's baked goods are meant to be enjoyed right away.



University Park Village
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Allergens including peanuts and other nuts are used in our facility and may have come in contact with your product.

McKinley's

FINE BAKERY AND CAFE

Fort Worth, Texas



Bakery Menu

Cake Tips

Serving Suggestions:

6" serves 6-8	8" serves 10-12
10" serves 14-16	12" serves 25-30
1/4 sheet 1 layer serves 18	2 layer serves 30
1/2 sheet 1 layer serves 40	2 layer serves 50

Decoration: We offer simple and classic designs including inscriptions, polka dots, borders, and flowers.

Transporting: Place McKinley's cakes on a flat surface for transport. Avoid slanted car seats, direct sunlight, and floor heaters. Never leave your cake in a warm car, even for a few minutes.

Storing: We recommend storing your cake in an airtight container at room temperature (unless you have purchased one of our Icebox cakes which will require refrigeration). Our cakes are made from scratch daily using only the best ingredients. We never use mixes or preservatives.

The Classics

6" - \$18.00	8" - \$25.00	10" - \$35.00	12" - \$55.00
1/4 sheet \$36.00	2 layer \$50.00		
1/2 sheet \$55.00	2 layer \$70.00		

Chocolate Buttercream

Moist dark chocolate cake is filled and frosted with your choice of Chocolate or Vanilla Buttercream.

Vanilla Buttercream

Our vanilla cake is frosted with your choice of Vanilla or Chocolate Buttercream. A simple and classic choice.

Specialty Cakes

6" - \$20.00	8" - \$30.00	10" - \$40.00	12" - \$60.00
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Strawberry Buttercream

Strawberry cake with strawberry buttercream.

Red Velvet

Traditional recipe with cream cheese frosting.

Italian Cream

Traditional layered coconut and pecan cake with cream cheese frosting.

Chocolate Italian Cream

Light chocolate cake combined with pecans and coconut and frosted with a chocolate cream cheese and pecan icing.

Carrot

Loaded with carrots, raisins, pineapple, walnuts and iced with cream cheese frosting.

German Chocolate

Light chocolate cake with traditional coconut pecan frosting.

Butter Pecan

Buttery pecan cake frosted with maple and brown sugar cream cheese icing and topped with caramel and pecans.

Lemon Satin

Pucker up! Lemon cake filled with lemon curd and covered with lemon buttercream.

Chocolate Zebra

Four layers of chocolate cake are filled with vanilla buttercream and covered with rich chocolate ganache.

Chocolate Peanut Butter

Our signature chocolate cake is frosted with a peanut butter infused buttercream and drizzled with chocolate ganache. Sinful!

Chocolate Raspberry Ganache

Chocolate cake is layered with chocolate buttercream and raspberry filling, then covered with chocolate ganache.

Vanilla Chocolate Ganache

Four-layer vanilla cake filled with vanilla buttercream and covered with rich chocolate ganache.

White Chocolate Ganache

Vanilla cake is layered with vanilla buttercream and covered with white chocolate ganache.

White Chocolate Raspberry Ganache

We start with a white chocolate ganache cake and add raspberry filling between the layers.

ICEBOX CAKES

Chocolate Mousse Ganache

Chocolate mousse filling is nestled between four layers of chocolate cake and topped with our decadent chocolate ganache icing. Magnificent!

Coconut Cream

This is a staff favorite. Vanilla cake, incredible coconut cream filling frosted with whipped cream and garnished with coconut.

Tiramisu

Two vanilla cake layers sandwiched one coffee flavored cake layer. Each layer is separated by a mascarpone cheese and coffee liqueur filling. The cake is frosted with a coffee flavored whipped cream and garnished with cocoa and chocolate curls.

Black Forest

Chocolate cake layers are soaked in a Kirsch liqueur simple syrup and filled with cherry filling. This cake is beautifully decorated with chocolate ganache, cherries, whipped cream and chocolate shavings.

Single Layer Cakes

8" serves 6 - \$18	10" serves 8-10 - \$25
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Chocolate Turtle Cake

A layer of buttery melted caramel, pecans and chocolate chips is baked into the middle of the chocolate cake. The cake is topped off with chocolate ganache, more pecans and drizzled caramel. So rich we think one layer is sufficient.

Pineapple Upside Down Cake

Pineapple, walnuts and brown sugar are baked into the top of this one layer vanilla cake. Decorated with maraschino cherries. Simple and delicious.

Cheesecakes

Each cheesecake is 10"

New York Style	\$30.00
Snickers	\$32.50
Pumpkin	\$32.50
Red Velvet	\$32.50
Lemon Blueberry	\$32.50