

**It's Heavenly!** OUR MENU**Pretzels, Breads, Pastry, and Cakes**

**Our philosophy is simple: Using the freshest natural ingredients, we make delicious food that is uniquely satisfying. We'd love to bake some up for you!**

**CLASSIC SWEETS**

- A) **Cakes:** Beautiful, delicious CAKES for all occasions, from a romantic evening for 2 to a party with friends.

**Chocolate Velvet Dream Cake:** *The Dream comes true, in luscious rich, satiny chocolate topped with whipped cream.*

**The Carrot/ Cream Cheese/ Chocolate Supreme Cake:** *Can one of the most beloved Cakes ever be lifted even higher? Yes! Yes, it can! An amazing, and satisfying, combination of flavors.*

**The Black Forest Cherry Cake:** *Absolutely Wunderbar!*

**The Lemon Chiffon Cake:** *Light and cool as a Summer Breeze.*

**Angel Flake Coconut Cake:** *Devilishly tasty!*

**Full-size specialty cakes:** *available for all occasions!*

- B) **Cupcakes:** Moist and flavorful, these are what you want a cupcake to be! Available in a variety of flavors, including our most popular:

**Choco/Choco/Choco:** *Chocolate Cake topped with a luscious mound of whipped Chocolate ganache frosting, thick and flavorful. And THAT'S topped with a Chocolate chip!*

**Carrot Cake:** *Mmmm...made just right, and topped with a rich and tasty Cream-Cheese frosting.*

**'Berry/White':** *Our cupcake salute to the soulful-singer 'Walrus of Love' is a treat: Rich Raspberry frosting hugs a yummy Vanilla Cake...perfect for sharing, slowly.*

**U.S. Mint:** *Creamy, zesty Green-Mint frosting atop your choice of Vanilla and/or Chocolate Cupcake.*

**Chocolate Velvet Dream Cupcake**

**Further flavors/special orders** *available on request. Many possibilities!*

- C) **Scones:** We give these humble pastries the respect, and flavor, you deserve.

**Our Famous Raspberry Scone:** *Nearly a donut, yet SO much more pleasing.*

**Sweet Lemon:** *Small and round and delicious, just the right flavor with a nice cuppa.*

**Cherry/Almond:** *A great combination! Subtle and satisfying.*

**Orange/Currant:** *A traditional favorite with a nice twist.*

**Apple/Cinnamon:** *Tastes as good as it sounds!*

- D) **The Cinnamon Rose:** A wonderful update on the Cinnamon roll, with a light, lovely Cream Cheese Frosting and our 'Secret Cinnamon Sauce'.
- E) **The Raspberry-Hazelnut Yum:** Tasty fruit-jam bar topped with toasted Hazelnuts has been one of the favorites at our Farmers' Markets.
- F) **Chocolate/Cream Cheese Brownie:** Hella good!
- G) **THE Chocolate Chip Cookie:** Another big favorite at the Farmers' Markets...super-Chocolate-y, Super Yummy!
- H) **The Cranberry-Coconut cookie:** Together at last!
- I) **Coconut Macaroon:** Done RIGHT...proof is in the tasting!

**SAVORIES**

- J) **Oma Steins' Pretzel:** We use our Grandmothers' old-school original Bavarian recipe, and she sure got it right: Light brown, dusted with Kosher salt, they're delicious.
- K) **Oma Stein's BREtzel:** the Pretzel as a roll, perfect for sandwiches! Also available filled with Chocolate—a sweet 'n salty treat!
- L) **Rustic Kalamata Olive Bread:** Hard Crusted Heavenly Bread.
- M) **Classic French Baguette:** Just the right loaf, just the right size.
- N) **Rosemary-Roasted Garlic Loaf:** Satisfying and Delicious
- O) **The BIG CHEEZY:** A savory Cheddar Cheese/mild Jalapeno Pepper biscuit, PERFECT with soup, salad, or on its' own for a snack.

**THE HEAVENLY STORY**

A Graduate of the renowned South Seattle Community College Pastry Program, Allison Barnes has always had a love for working in the Kitchen. After managing the kitchen for Cupcake Royale and baking for Cafe Ladro, she established Heavenly Pastry and Cake...debuting at the 2006 Wallingford and Capitol Hill Farmers' Markets, to many happy eaters! In 2010, Allison opened the Heavenly Pastry and Cake bakery and shop in West Seattle's Admiral District neighborhood.

At Heavenly, your custom order is always welcome!

**Thanks...**

*we look forward to baking up something good for you!*

**FIND US**

**Heavenly Pastry and Cake: West Seattle**

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# PRETZELS to the PEOPLE



**RIGHT ON!**

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