

# Mermaids Bakery is proud to offer GLUTEN FREE Cakes,Cupcakes and Cookies!

Dear Friends,

With the help of an award winning gluten free pastry chef, and we tested dozens of original recipes until the Gluten Free cake was perfect! (I admit I am a little obsessive about the cakes) They had to be so yummy, so moist, and be comparable, if not better than our original wheat flour recipe...

Your guests will never guess the cake is gluten free! ENJOY!

Diana - Owner, Mermaids Bakery

Also available upon request call for pricing: **DAIRY FREE, NUT FREE, EGG FREE, 100% ORGANIC, VEGAN**

## CAKES

**Gluten Free Special Occasion Cakes - Simple Custom Decoration included (fondant is additional)**

8" round serves 8-10	\$31.00	10" round serves 12-15	\$38.00
12" round serves 16 - 20	\$50.00	½ sheet serves 30-35	\$75.00

### Cake Flavor Choices:

Vanilla Bean, Rich Chocolate, Red Velvet, Sugar & Spice, Cinnamon, Almond, Lemon, Strawberry

### Frosting and Filling Choices:

Swiss Meringue, Vanilla Buttercream, Chocolate Buttercream, Cream Cheese Frosting, Chocolate Cream Cheese Frosting, fresh fruit blended in (add \$5), German Coconut Pecan Frosting (add \$8)

**Gluten Free Cupcakes may be ordered 48 hours in advance ONE FLAVOR PER DOZEN PLEASE**

**-We offer 1-3 flavors of Large Gluten Free Cupcakes in the bakery every day!! Come in a try one or four! Please call ahead and have us set some aside for you as we tend to sell out fast! 303-534-0956**

## CUPCAKES

Large Cupcakes	\$3.50 each	\$38.00 a dozen (3 times larger than regular size)
Small Cupcakes	\$27.00 a dozen are by special order only	

Please see our cupcake page for flavors of cupcakes,

We can make just about any of our regular Cake and Cupcake flavors Gluten Free!

The only flavors we can not make are:

Cookies & Cream

Smore Amore

Carrot

Heaven

## COOKIES \$25 per dozen

Chocolate Chip

Chocolate Chip with Walnute

Coconut Macaroons

**\*\* PLEASE READ:** Please be assured that we understand the sensitivity of a strict gluten free diet, and we are dedicated to taking extrem measures to keep our products free of any contaminants. Mermaids Bakery has dedicated one area, on the opposite side of the bakery that is strictly used for gluten free preparation, including a mixer, utensils, cake and cupcake pans, sheet pans and even oven gloves. Please note that we do bake with wheat flour in the bakery and even though wheat flour and nut products are used and stored as far from the gluten free area as possible, we can not guarantee that extremely minimal cross contamination will not occur. By extremely minimal, we mean that wheat flour particles would have to float across the bakery and settle on the equipment. To minimize this, we wash and sanitize all equipment used for gluten free preparation BEFORE EACH use.