



SINFUL SWEETS
BEING BAD NEVER TASTED SO GOOD!

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Weekly Flavor Rotation

WEEK 1

NIGHTMARE
CELESTIAL
ASHES OF EDEN
GREED
WRATH
CURSED CARROT
LICENTIOUS LEMON
PURGATORY
TEMPTATION
FLAVOR OF THE MONTH*

WEEK 2

NIGHTMARE
CELESTIAL
DIABLO
GLUTTONY
PRIDE
HOLY CANNOLI
HOLY NIGHT
PINK PROWESS
UTOPIA
FLAVOR OF THE MONTH*

WEEK 3

NIGHTMARE
CELESTIAL
ASHES OF EDEN
GREED
LUST
ENVY
MALTALITY
REDEMPTION
SYRUP & SWINE
FLAVOR OF THE MONTH*

WEEK 4

NIGHTMARE
CELESTIAL
DIABLO
GLUTTONY
SLOTH
RUTHLESS RAZZ
LIMBO
TERROR-MISU
VICIOUS VINE
FLAVOR OF THE MONTH*

Cupcakes

MINI: \$1.25 EA

CLASSIC: \$3.75 EA

JUMBO: \$5.25 EA

WE REQUEST AT LEAST 48 HOURS NOTICE FOR CUPCAKE ORDERS.

Devilish Dessert Cakes*

THESE CAKES ARE DECORATED USING EDIBLE GARNISHES, MUCH LIKE THEIR CUPCAKE VERSION!

6 INCH (8-10 SLICES): \$30 **8 INCH (14-16 SLICES): \$45** **10 INCH (20-25 SLICES): \$60** **12 INCH (30-35 SLICES): \$80** **14 INCH (45-50 SLICES): \$100**
1/4 SHEET (25 SLICES): \$55** **1/2 SHEET** (50 SLICES): \$85** **FULL SHEET** (100 SLICES): \$135**

*SHEET CAKES AVAILABLE FOR WEDDINGS ONLY.

**CAN BE PRE-ORDERED IN ANY SINFUL FLAVOR AVAILABLE THE SAME WEEK THE CUPCAKE FLAVOR IS OFFERED.

Custom Decorated Cakes

ALL CUSTOM DECORATED CAKES CAN BE MADE IN OUR CELESTIAL, NIGHTMARE, PURGATORY & CONFETTI FLAVORS.

Buttercream

FROSTED IN OUR DELICIOUS BUTTERCREAM & SMOOTHED TO PERFECTION.

6 INCH (8-10 SLICES): \$35* **8 INCH (14-16 SLICES): \$50*** **10 INCH (20-25 SLICES): \$65*** **12 INCH (30-35 SLICES): \$85*** **14 INCH (45-50 SLICES): \$105***

Fondant

FROSTED IN OUR DELICIOUS BUTTERCREAM & COVERED IN OUR TASTY HOUSE-MADE MARSHMALLOW FONDANT.

6 INCH (8-10 SLICES): \$40* **8 INCH (14-16 SLICES): \$60*** **10 INCH (20-25 SLICES): \$75*** **12 INCH (30-35 SLICES): \$100*** **14 INCH (45-50 SLICES): \$120***

*STARTING PRICE, TOTAL PRICE IS DETERMINED BY THE FINAL DESIGN AND ANY ADDITIONAL LABOR COSTS.

Specialty Tiered Cakes

BUTTERCREAM...STARTING AT \$4.00 PER SLICE

FONDANT...STARTING AT \$5.00 PER SLICE

Sculpted Novelty Cakes

FLAT (2D)...STARTING AT \$6.00 PER SLICE

STANDING (3D)...STARTING AT \$8.00 PER SLICE

CANNOLI

DIPPED IN CRUSHED PISTACHIOS OR MINI CHOCOLATE CHIPS, DUSTED WITH CONFECTIONARY SUGAR **MINI \$1.75 CLASSIC \$3.50**

CAKE TRUFFLES

OUR SINFUL CAKE KNEADED WITH BUTTERCREAM, ROLLED AND DIPPED IN CHOCOLATE **ASSORTED FLAVORS \$1.50**

COOKIES

AVAILABLE IN GREED, GLUTTONY, DIABLO AND NIGHTMARE **MINI \$1 CLASSIC \$3**

WE REQUEST AT LEAST 48 HOURS NOTICE FOR DEVILISH DESSERT CAKE ORDERS & AT LEAST 1 WEEK NOTICE FOR SPECIAL OCCASION CUSTOM CAKE ORDERS.

Signature Flavors

NUMBER IN PARANTHESIS CORRESPONDS TO THE WEEK THAT FLAVOR IS OFFERED

ASHES OF EDEN(1,3) COOKIES N' CREAM CAKE, CHOCOLATE BAVARIAN CREAM FILLING, OREO BUTTERCREAM, CRUSHED OREOS, GOLD IVY LEAF.

CELESTIAL(1-4) FRENCH VANILLA CAKE, VANILLA BUTTERCREAM, WHITE SUGAR PEARLS.

CURSED CARROT(1) SPICED CARROT CAKE WITH HAZELNUTS, CURRANTS, COCONUT & PINEAPPLE, TOPPED WITH CREAM CHEESE FROSTING, CANDIED CARROT SPRINKLES.

DIABLO(2,4) SOUTHERN-STYLE RED VELVET, OREO CREAM CHEESE FROSTING.

ENVY(2) PISTACHIO-WALNUT CAKE, HONEY-VANILLA BUTTERCREAM, HONEY DRIZZLE, ROASTED PISTACHIOS.

GLUTTONY (2,4) DARK CHOCOLATE CHIP CAKE, SALTED CARAMEL FILLING, CRUSHED PEANUTS, PEANUT BUTTER FROSTING, CHOCOLATE GANACHE DRIZZLE.

GREED (1,3) BROWN SUGAR-BUTTER CAKE, WHITE CHOCOLATE GANACHE FILLING, SALTED CARAMEL BUTTERCREAM, CARAMEL DRIZZLE, WHITE CHOCOLATE CURLS.

HOLY CANNOLI(2) CANNOLI CAKE, SWEET RICOTTA FILLING, MASCARPONE FROSTING, CHOCOLATE CURLS, CANNOLI SHELL.

HOLY NIGHT(2) RICH CHOCOLATE-HAZELNUT CAKE, CHOCOLATE GANACHE FILLING, CHOCOLATE-HAZELNUT BUTTERCREAM, GANACHE DIP, GOLD CHOCOLATE SHARD.

LICENTIOUS LEMON(1) LEMON-POPPY CAKE, BLUEBERRY PRESERVE FILLING, LEMON BUTTERCREAM

LIMBO(4) BROWN SUGAR-BANANA CAKE, CHOCOLATE GANACHE FILLING, PEANUT BUTTER-FLUFF BUTTERCREAM, CARAMEL & GANACHE DRIZZLE, TOASTED GRAHAM CRUMBS, MARSHMALLOW BRÛLÉE.

LUST(3) STRAWBERRY CAKE, CHOCOLATE GANACHE FILLING, STRAWBERRY BUTTERCREAM, GANACHE DRIZZLE, FONDANT HEART.

MALTALITY(3) CHOCOLATE-MALT CAKE, MALTED MILK BUTTERCREAM, CRUSHED MALT BALLS, GOLD SEQUINS, CHOCOLATE STRAW.

NIGHTMARE(1-4) DARK CHOCOLATE CAKE, CHOCOLATE GANACHE FILLING, CHOCOLATE BUTTERCREAM, GANACHE DRIZZLE, DARK CHOCOLATE CURLS.

NIRVANA (GLUTEN-FREE)(1-4) CHOCOLATE CAKE, CHOCOLATE BUTTERCREAM, CHOCOLATE CURLS.

PINK PROWESS(2) PINK CHAMPAGNE CAKE, STRAWBERRY PRESERVE FILLING, CHAMPAGNE-INFUSED BUTTERCREAM, SUGAR PEARLS, SANDING SUGAR, PINK FONDANT RIBBON.

PRIDE(2) ALMOND-COCONUT CAKE, RASPBERRY PRESERVE FILLING, ALMOND BUTTERCREAM, RASPBERRY DRIZZLE, TOASTED ALMONDS.

PURGATORY(1) MARBLED FRENCH VANILLA & DARK CHOCOLATE CAKE, SWIRLED VANILLA-CHOCOLATE BUTTERCREAM, CHOCOLATE CURLS.

RAPTURE (GLUTEN-FREE)(1-4) VANILLA CAKE, VANILLA BUTTERCREAM, WHITE CHOCOLATE CURLS.

REDEMPTION(3) BUTTERSCOTCH CAKE, VANILLA BUTTERCREAM, BUTTERSCOTCH GANACHE DRIZZLE, CRUSHED BUTTERSCOTCH CHIPS, CHOCOLATE-TOFFEE SALTINE SHARD.

RUTHLESS RAZZ(4) RASPBERRY CAKE, WHITE CHOCOLATE GANACHE FILLING, RASPBERRY BUTTERCREAM, WHITE CHOCOLATE CURLS.

SLOTH(4) DARK CHOCOLATE STOUT CAKE, MOLASSES BUTTERCREAM, BROWN SUGAR GARNISH.

SYRUP & SWINE(3) MAPLE-BACON CAKE, MAPLE INFUSED BUTTERCREAM, MAPLE DRIZZLE, CANDIED CAYENNE BACON CRUMBLES.

TEMPTATION(1) DARK CHOCOLATE CAKE, RASPBERRY PRESERVE FILLING, CHOCOLATE-RASPBERRY BUTTERCREAM, RASPBERRY DRIZZLE, CHOCOLATE CURLS.

TERROR-MISU(4) VANILLA-ESPRESSO CAKE, SWEET MASCARPONE FILLING, ITALIAN BUTTERCREAM, CHOCOLATE CURLS, COCOA POWDER, CHOCOLATE ESPRESSO BEAN.

UTOPIA(2) GRAHAM CRACKER CAKE, SPRINKLE INFUSED CINNAMON BUTTERCREAM, HOUSE MADE GRAHAM COOKIE.

VICIOUS VINE(4) CHOCOLATE-MERLOT CAKE, TART CHERRY WINE FILLING, MERLOT INFUSED CREAM CHEESE FROSTING, GANACHE DRIZZLE, CHOCOLATE CURLS, COCKTAIL CHERRY.

WRATH(1) SPICED CHOCOLATE-CHILI CAKE, CINNAMON-WHISKY INFUSED CHOCOLATE BUTTERCREAM, CHOCOLATE CURLS, CINNAMON CANDY.

Flavors of the Month

JANUARY: NoHELL WHITE CHOCOLATE-CANDY CANE CAKE, WHITE CHOCOLATE GANACHE FILLING, PEPPERMINT BUTTERCREAM, CRUSHED CANDY CANES, PEPPERMINT BARK GARNISH.

FEBRUARY: CHASTITY MARASCHINO CHERRY CAKE, CHEESECAKE MOUSSE FILLING, WHIPPED CREAM FROSTING, CHERRY GARNISH.

MARCH: GREEN GODDESS IRISH CREAM CAKE, MINT GANACHE FILLING, IRISH CREAM BUTTERCREAM, CHOCOLATE GANACHE DRIZZLE.

APRIL: RESURRECTION GRAPEFRUIT-MIMOSA CAKE, CHANTILLY CREAM FILLING, CHAMPAGNE BUTTERCREAM.

MAY: TBD

JUNE: HOLY TRINITY BLOOD ORANGE CAKE, LEMON CURD FILLING, KEY LIME BUTTERCREAM, CANDIED LEMON ZEST.

JULY: TIKI TERROR PINA-COLADA CAKE, PINEAPPLE PRESERVE FILLING, RUM-INFUSED BUTTERCREAM, TOASTED COCONUT, MARASCHINO CHERRY.

JULY: ALMOGEDDON CHOCOLATE-ALMOND CAKE, CREAMY COCONUT FILLING, CHOCOLATE-ALMOND BUTTERCREAM, CHOCOLATE GANACHE DRIZZLE, TOASTED COCONUT, SLIVERED ALMONDS.

SEPTEMBER: FORBIDDEN FRUIT APPLE CIDER CAKE, APPLE PIE FILLING, VANILLA BUTTERCREAM, GRANOLA STREUSEL.

OCTOBER: JACK-O'-LANTERN PUMPKIN CREME CAKE, CINNAMON CREAM CHEESE FROSTING, CINNAMON SUGAR PUMPKIN SEEDS.

NOVEMBER: SINISTER SPUD SWEET POTATO-PECAN CAKE, MARSHMALLOW FLUFF BUTTERCREAM, HONEY GLAZED PECANS, MARSHMALLOW BRÛLÉE.

DECEMBER: HOLY SPIRIT SPICED EGGNOG CAKE, EGGNOG CREME FILLING, BOURBON CREAM FROSTING, GOLD SNOWFLAKE.