

Benevolent Bakery

(Individually Priced)

Option One: Cookies (\$2 ea.)

Ginger Sugar: Crispy cookie with a hint of ginger and sprinkled with sugar.

Smores: Chocolate cookie with bits of graham cracker and mini marshmallows.

Chocolate Chip Pecan: No skimping on the chocolate chips in this cookie with pecan pieces.

Raspberry Lemon: Soft sugar cookie with fresh raspberries and a candied lemon zest with a glazed lemon icing.

Lemon Blueberry: Sugar cookie with lemon curd and fresh blueberries.

Custom Iced Sugar Cookie: Made to order for your holiday or event. *Market priced*

Option Two: Cupcakes (\$3 ea.)

Triple Lemon: Lemon cake with lemon curd filling and lemon butter cream frosting.

Carrot Cake: Traditional carrot cake in cupcake form with cream cheese frosting.

Tiramisu: Decadent cupcake in traditional Italian style with espresso, cocoa and marsala.

Apple Crumb: White cake with apple filling and topped with buttered crumbs.

Red Velvet: Chocolate cake with cocoa and buttermilk and topped with butter cream frosting.

Black Bottom Chocolate: Chocolate cake bottom with a yellow cake and chocolate chip batter.

Option Three: Small Bites (\$1.25 ea.)

Wedding Cookie: Traditional light shortbread cookie ball with pecan pieces and dusted with powdered sugar.

Chocolate Truffles with Hazelnut: Rich dark or milk chocolate truffles rolled with crushed hazelnut.

Peanut Butter Balls: Buckeye style peanut butter ball dipped in milk or white chocolate with a crunch of crispy rice.

Option Four: Top Floor (\$4 ea.)

Salted Fudge Brownie Caramel Explosion: Fudge brownie filled with gooey salted caramel and topped with a fudge butter cream frosting.

Blueberry Shortcake: Blueberry shortcake topped with fresh blueberries, lemon zest and powdered sugar.

Custom Fruit Pie Cup or Mini Pie: Priced \$2.50 for the cup and \$5.00 for the mini pie

Option Five: Muffins (\$2 for standard, \$3 for mighty)

Custom Cinnamon Sugar: Donut-like muffin with a cinnamon sugar base and flavors can be customized.

Morning Glory: Everything you could ask for: raisins, walnuts, coconut and carrot in a rich muffin.

Orange Cranberry: Orange zest and cranberries enhance this muffin favorite.

Double Chocolate: Chocolate muffin with chocolate chips.

Banana Nut: Breakfast favorite with banana and walnut pieces.

Lemon Poppyseed: Made with lemon curd, lemon zest and poppy seeds.



Contact Us

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