



**To order give us a call at (503) 477-5022
or email to orders@backtoedenbakery.com**

Make sure to include the type of function your request is for, the number of people you intend to feed and any other special requests you might have for decoration, gluten-free, delivery etc.

Depending upon the nature of your occasion and size of your order we suggest that you contact us a week in advance. For wedding cakes we would need to set up a consultation a month or more in advance. And for all other orders we ask for a minimum of 48 hours prior to the day it is needed. Thank you!

At **Back to Eden Bakery** we strive to use the best organic, local and in-season ingredients whenever possible and of course always vegan. Stay tuned as more offerings will be available as the seasons permit and the creativity flows.

www.backtoedenbakery.com

Cupcakes

1/2 Dozen \$13 / Dozen \$26

- **Orange Creamsicle**- Orange flavored cake with a fluffy white orange buttercream. Tastes just like a Dixie Cup!
- **A Taste of Maui**- Exotic pineapple mango cake with a guava buttercream and garnished with dried mango and shaved coconut.
- **The Blackout**- Moist dark chocolate cake with a blackberry preserve filling covered with a blackberry buttercream and chocolate shavings. Truly decadent!
- **Key Lime Coconut**- Key lime coconut cake with a key lime buttercream garnished with flaked coconut and a lime twist.
- **Chocolate Cherry Explosion**- Moist chocolate cake with a dark cherry filling topped with a cherry buttercream and shaved chocolate.
- **Strawberry Lemonade**- Zesty lemon cake topped with a strawberry buttercream frosting. A refreshing combination!
- **Chocolate Dipped Banana**- Banana flavored cake with a banana buttercream you'll go ape for! Garnished with a chocolate ganache and a banana chip.
- **Peanut Butter Cup**- Rich chocolate cake covered in a delicious peanut butter buttercream frosting topped with chocolate rosettes and fresh peanuts.
- **Lemon Lavender Poppyseed**- Lemon lavender poppyseed cake with a delightful lavender buttercream.
- **Pumpkin Cream Cheese**- Moist pumpkin spice cake with a truly amazing pumpkin cream cheese frosting!
- **Pistachio Rosewater**- Positively nutty pistachio cake covered in a fragrant rosewater buttercream frosting sprinkled with chopped pistachio nut.

Cakes

All of the cupcake flavors are available as a full cake as well as any other combination of cake and frosting you might like to try. Birthdays, weddings, anniversaries, you name it and we will design it especially for you. But also take a look at our specialty cakes.

**6 inch Double Layer \$32/ 6 inch Triple Layer \$40
8 inch Double Layer \$45/ 8 inch Triple Layer \$54
10 inch Double Layer \$56/ 10 inch Triple Layer \$65**

- **Banana Chocolate Mousse**- Banana cake with fresh sliced bananas in the middle and frosted with a rich and velvety banana chocolate mousse that'll knock your socks off!
- **Ginger Pistachio Cake** with Spiced Cream Cheese- Ginger pistachio cake covered in cream cheese frosting with hints cinnamon, nutmeg and cardamom.
- **German Chocolate**- Always a classic, a layered chocolate cake filled and topped with a coconut-pecan frosting and maraschino cherries.
- **Chocolate Chocolate**- Rich, moist chocolate cake made with 100% real chocolate and just like mom made!
- **Fresh Berry Cream Cheese Trifle**- Three layers of vanilla shortcake separated by fresh berries and a cream cheese buttercream frosting. The perfect summer cake! (seasonal)

Muffins

1/2 Dozen \$13 / Dozen \$26

- **Cinnamon Apple Crumble**
- **Blueberry Cornmeal**
- **Lemon Poppyseed**
- **Carrot Walnut Date**
- **Cranberry Orange Almond**
- **Pumpkin Spice w/ dark chocolate chips**

Scones

1/2 Dozen \$13 / Dozen \$26

- **Lemon Poppyseed**
- **Orange Chocolate**
- **Maple Walnut**
- **Raspberry White Chocolate**
- **Dried Apricot White Chocolate**
- **Blueberry with lemon glaze**

Seasonal Pies

9" diameter \$28

- **Classic Apple**
- **Pumpkin**
- **Pecan**

Cookies

1/2 Dozen \$12 / Dozen \$24

- **Chocolate Chip**
- **Ally's Triple Chocolate Chip Cookies**
- **White & Dark Chocolate Chip Cookies**
- **Peanut Butter**
- **Oatmeal Raisin**
- **White Chocolate Macadamia Nut**
- **Snickerdoodle**
- **Sweet Almond Sugar**
- **Lemon Shortbread**
- **Cranberry Chocolate Chip Coconut**

"Cheese"cakes

9" diameter \$30

All of our "cheese"cakes are made with organic tofu and non-hydrogenated Tofutti brand cream cheese with a graham cracker crust.

Trust me.... You wouldn't know its vegan!"

- **Classic Vanilla**
~ can also be topped with cherry, raspberry, strawberry, blackberry or blueberry
- **Chocolate**
- **Pumpkin**

Sweet Breads

Mini Loaf \$4 / Regular Loaf \$14

- **Zucchini Loaf**
- **Banana Loaf**
- **Hawaiian Style Pineapple Banana Bread**
- **Spiced Carrot Loaf**
- **Spiced Apple Loaf**

Bundt Cakes

Standard \$24

- **Chocolate Zucchini Bundt**
- **Lemon Blueberry Bundt**
- **Zesty Orange Bundt** Covered in Chocolate Ganache

At **Back to Eden Bakery** we aim to nourish the bodies and souls of the Portland community by providing the tastiest organic vegan desserts and baked goods it has to offer. By dispelling the myth that food without animal products is bland and boring we wish to make vegan options a likely choice for all concerned with what we put into our bodies. Using food as a tool we intend to establish a dialogue with vegans and non-vegans alike that explores all the ways in which our diets can be modified to create a more harmonious, humane and sustainable experience here on Earth.

At Back to Eden Bakery we are committed to sourcing the highest quality of ingredients. If there is an organic option it will always be our first choice and that goes for local and fairly traded as well. When the recipe calls for it we do use organic evaporated cane juice, non-modified organic soy products, all-natural flavor extracts and food-based coloring. We are happy to explore the possibilities that exist for using alternative sweeteners, soy-free and gluten-free ingredients to meet your dietary needs.

Within our intention to see Back to Eden Bakery thrive lives our dream of contributing to the long-term health and well-being our local Portland community. As a home-based cottage industry we hope to serve as a model of what's possible in urban self-sufficiency and that we might reflect a growing trend towards small-scale business with the planet's health in mind. Over time we would like to grow our contribution to sustainability through educational programs, community involvement and networking with others committed to the same future. And for every cupcake or cookie sold we will apply ourselves and our resources to refining our own ability to live in harmony with the Earth and all her inhabitants.