



Call us to schedule a free tasting just for you.

At your appointment you will sit down and meet with one of our amazing cake decorators to sample Carl's classic cake combinations, share your ideas and together create the wedding cake of your dreams. Feel free to use one of our wedding cake designs for your inspirations or bring along your own ideas to guide our team.



Carl's Cakes, now located inside Market Street Diner and Bakery in downtown Sun Prairie, WI.

Classic Flavors

White Raspberry Cake

A rich white buttercream layered with red raspberry between made from scratch génoise cake layers. By far Carl's most popular cake.

Chocolate Mocha Cake

Decadent chocolate cake with a hint of mocha, layered with chocolate buttercream. Finished with mocha buttercream and topped with chocolate espresso beans.

German Chocolate Cake

Chocolate cake layered with chocolate buttercream and pecan and coconut filling, iced with chocolate buttercream and topped with more pecans & coconut.

Grasshopper Cake

Chocolate cake layered with chocolate and mint buttercream. Iced with mint buttercream and topped with chocolate dipped mints.

Chocolate Raspberry Cake

A rich chocolate buttercream layered with red raspberry between decadent chocolate cake layers.

Hazelnut Apricot Cake

A rich hazelnut buttercream layered with apricot between made from scratch génoise cake layers.

Lemon Cake

Lightly flavored lemon cake textured filled with a tart but sweet lemon filling and finished in white buttercream.

Carrot Cake

This lightly spiced cake is loaded with carrots, coconut, walnuts and pineapple and then filled with rich cream cheese icing and topped with white buttercream.

Red Velvet Cake

Traditional red velvet cake filled with rich cream cheese icing and iced with white buttercream.

Mix & Match Flavors

Cake Flavors

Carrot	Chocolate	Lemon
Marble	Red Velvet	Yellow

Filling Flavors

Apricot	Chocolate	Cream Cheese
German Chocolate	Hazelnut	Mint
Raspberry	Strawberry	White

Icing Flavors

Carl's Cakes Famous Buttercream
 Chocolate Hazelnut Mint
 Mocha White

Serving Sizes

Servings and Sizes

Our serving guide is based on standard 4 layer round cakes. We allow for a slightly larger than a standard piece of wedding cake, giving you more cake for your money. Keep this in mind when instructing the cutting of your cake. There is always no charge for the top tier and it is not included in the expected servings amount.

6" Round	4 Layers	SERVES 8	14" Round	4 Layers	SERVES 60
8" Round	4 Layers	SERVES 16	16" Round	4 Layers	SERVES 80
10" Round	4 Layers	SERVES 25	18" Round	4 Layers	SERVES 100
12" Round	4 Layers	SERVES 35	Back-up Sheet Cakes		SERVES 72



Serves 25



Serves 60



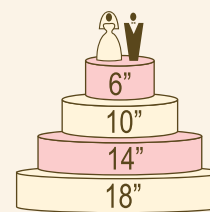
Serves 85



Serves 115



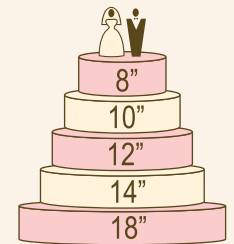
Serves 131



Serves 185



Serves 200



Serves 220