

Mary Lee's Desserts  
April 2016 Menu  
maryleesdesserts@aol.com

**Original & Signature Layer Cakes**

**Devil's Food Cake w/ Chocolate Sour Cream Icing (serves 20-22) \$44.00**

One of my best sellers. Three luscious layers of ultra-moist dark chocolate, surrounded by chocolate sour cream icing. A tall, proud layer cake, unapologetically rich & chocolaty!

**Peanut Butter Chocolate Cake# (serves 16-20) \$38.00**

*Featured in the Washington Post.* Three tender chocolate layers are slathered with a luscious peanut butter filling. A dark chocolate glaze tops it all off. This is one of my personal favorites!

**Chocolate Mint Cake (serves 16-20) \$38.00**

If you love the classic combination of mint & dark chocolate, this cake is for you! Three moist & tender layers of chocolate cake, refreshing mint filling, topped with a dark chocolate Crème de Menthe glaze.

**Mounds Cake (serves 16-20) \$40.00**

For those chocolate & coconut lovers. This cake has three chocolate layers, slathered with a rich coconut filling. The cake edge is wrapped in a dark chocolate ganache. Mounded with lots of coconut on top.

**Fallen Angel# (serves 12-16) \$30.00**

This is one of my signature cakes! Single layer French chocolate cake, dark & moist, perfect for a dinner party or special occasion. Comes with homemade Amaretto whipped cream to serve on the side.

**Classic Layer Cakes**

**Old Fashioned German Chocolate# (serves 16-20) \$40.00**

Three layers of delicate sweet chocolate cake, enrobed in classic coconut pecan icing. Decorated with candied pecans. Very nostalgic!

**Luscious Coconut Layer Cake (serves 16-20) \$40.00**

A tall, elegant layer cake made with three delicate layers of coconut scented cake, delicious coconut icing, & lots of coconut.

**Island Carrot Cake# (serves 16-20) \$40.00**

A new spin on an old favorite: fresh carrots are moistened with pineapple, coconut & crystallized ginger. This cake has a wonderful fresh orange cream cheese icing. Candied walnuts decorate the top.

**Grandma's Boston Cream Pie (serves 12-16) \$34.00**

An old-time favorite brought to life with two delicate layers of vanilla cake, homemade vanilla custard, set off perfectly by a dark chocolate glaze.

Old Fashioned Vanilla Cake w/ Chocolate Sour Cream Icing (16-20) \$38.00

For those who want the uncompromised simplicity of vanilla & chocolate.

Three thick layers of vanilla buttermilk cake with chocolate sour cream icing.

Sheet Cakes.....Available in 2-layer ¼ sheet (serves approx. 35-40)

*New!* Luscious Coconut Sheet Cake \$62.00

Mounds Sheet Cake: Devil's Food Layers, Coconut Icing,

Wall of Chocolate Ganache....outrageous! \$75.00

Devil's Food Cake with Chocolate Sour Cream Icing \$62.00

Vanilla Cake with Chocolate Sour Cream Icing \$56.00

Island Carrot Cake with Orange Cream Cheese Icing# \$60.00

Out of this World Cupcakes

*All cupcakes are \$3.00 each; batch sizes are approximate.*

Boston Cream Cupcakes (15) \$45.00

Butterfinger Cupcakes# (20) \$60.00

Peanut Butter Chocolate Cupcakes# (20) \$60.00

Mint Chocolate Cupcakes (20) \$60.00

Island Carrot Cake Cupcakes# (20) \$60.00

Mounds Cupcakes (chocolate w/ coconut icing) (20) \$60.00

Creamsicle Cupcakes (vanilla with fresh orange icing) (24) \$72.00

Vanilla Cupcakes w/ Chocolate Sour Cream Icing (24) \$72.00

German Chocolate Cupcakes (9 or 18) \$27.00/\$54.00

Orzo Cupcakes (chocolate w/ van. filling) (20) \$60.00

Coconut Cupcakes (12 or 24) \$36.00/\$72.00

*#Contains nuts or nut products. In some cakes, nuts may be omitted.*

Cookies, Tartlets & Finger Desserts

Peanut Butter Brownie Cups (20) \$16.00

Tiny 2-bite brownies, loaded with chopped Peanut Butter Cups. Yummy!

Peanut Butter Kisses (35) \$28.00

Moist, soft peanut butter cookies with a classic Kiss in the middle.

M&M Bar Cookies (24) \$18.50

*Washington Post's #1 Reader's Top Recipe for all of 2012!*

Break My Heart Brownies (24 squares) \$18.50

Super moist, dark chocolate brownies, dusted with powdered sugar.

Brown Butter Blondies (24) \$18.00

Elegant little bar cookies with coconut & white choc., buttery, moist & delicious.

Cheesecake Brownie Bites (Mint or Amaretto#) (40) \$28.00

Part brownie, part cheesecake. Super-moist.

Giant Chocolate Chip Cookies (15) \$23.00

Slightly crisp, but soft inside, & very large! Everyone loves these.

<b>Chocolate Chunk Cookies (35)</b>	<b>\$25.00</b>
Chocolate chip cookies elevated to new heights!	
<b>Triple Trouble Chocolate Cookies (27)</b>	<b>\$25.00</b>
Dark choc. cookies, studded with both white & dark chocolate chips.	
<b>Lemon Triangles (45)</b>	<b>\$27.00</b>
Lemon squares taken to new heights. Everyone loves these!	
<b>Mini Italian Cheesecakes# (55)</b>	<b>\$36.00</b>
Made w/ricotta. Flavored w/Amaretto, Frangelico, or Triple Sec.	
<b>Fancy Lemon Tartlets (35)</b>	<b>\$30.00</b>
Elegant lemon mousse tartlets. Perfect for a special occasion.	
<b>Mini Key Lime "Pies" (45)</b>	<b>\$30.00</b>
Tart & tiny, these are a perfect little bite of something special.	
<b>Tiny Chocolate Cream "Pies" (45)</b>	<b>\$36.00</b>
Darling little tartlets filled with homemade dark choc. custard.	
<b>Mint Butter Twists (60)</b>	<b>\$33.00</b>
Delicate butter cookies dipped in Crème de Menthe flavored dark choc.	
<b>Pecan Tartlets# (45)</b>	<b>\$34.00</b>
A Southern favorite, like tender little pecan pies.	
<b>Mary Jane's Pumpkin Cookies (45)</b>	<b>\$32.00</b>
Soft, moist cake-like cookies with golden raisins & an orange glaze.	
<b>Pignoli (Pine Nut) Cookies# (24)</b>	<b>\$36.00</b>
A more delicate version of this Italian classic. Delicious!	
<b>Greek Wedding Cookies# (30)</b>	<b>\$20.00</b>
Made with finely ground walnuts & butter. These melt in your mouth.	
<b>Old Fashioned Ginger Molasses (35)</b>	<b>\$25.00</b>
Soft & full of flavor. Very nostalgic.	
<b>Chocolate Frangelico Crinkles# (30)</b>	<b>\$26.00</b>
Soft, elegant, very adult cookies. Not too sweet, but very chocolaty.	
<i>Also featured in the Washington Post's annual cookie issue, Dec. 2011!</i>	

*As of September 2015, Mary Lee's Desserts will no longer be accepting single item orders, unless it is an 'Open Order' week. I hope to have a chance to bake for you when you have a few different desserts to order and during my specials!*

Orders may be placed by emailing [margleesdesserts@aol.com](mailto:margleesdesserts@aol.com) anytime. Orders must be confirmed back to you via email.

Please allow a minimum of 7 days on regular orders (more for very large orders & during holiday season).

6% sales tax will be added onto all orders; 50% deposit is required on orders over \$100.00.

Payment is due on or before date of pick-up. An electronic invoice will be issued to you via PayPal, which accepts all major credit cards (and payment by check). You do not need to be a PayPal member to use this service. This is my preferred method of payment.

Delivery is available on a very limited basis - charges apply.

Please check the website often for special promotions and seasonal changes:  
[www.maryleesdesserts.com](http://www.maryleesdesserts.com)

Mary Lee's Desserts follows the FCPS academic year calendar, and closes each July & August, along with all other school holidays.

As always, thank you so much for your continued business!

Mary Lee Montfort  
Owner & Baker, Mary Lee's Desserts  
Vienna, VA  
703/255-1113  
[maryleesdesserts@aol.com](mailto:maryleesdesserts@aol.com)  
[www.maryleesdesserts.com](http://www.maryleesdesserts.com)

*Please note that Mary Lee's Desserts uses nuts, nut extracts, & nut flavored liquors. While the utmost care is taken to avoid contact with non-nut products, no guarantee can be made for people with allergies.*

*All cookie, cupcake quantities & cake serving sizes listed above are approximate.*

*Prices are subject to change at the discretion of the chef.*

*Fresh berry desserts typically come off the menu each November, and return in late March.*