

Mary Lee's Desserts  
November 2016 – March 2017 Menu  
[maryleesdesserts@aol.com](mailto:maryleesdesserts@aol.com)

Original & Signature Layer Cakes

**Fresh Pear Cake with Hazelnuts & Ginger# (serves 16-20) \$45.00**

Designed to capture the sweetness of ripe pears. This three-layer cake makes an elegant presentation, especially when you want something unique. Frosted with vanilla cream cheese icing. (7-day advance required).

**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

**Pumpkin Spice with Cream Cheese Icing# (serves 16-20) \$38.00**

*Featured in the Washington Post.* Three layers of wonderfully moist pumpkin cake, studded with golden raisins & walnuts (nuts are optional). This cake has been known to convert those who "don't like pumpkin"!

**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 1/4 sheet (serves approx. 35-50)

**Luscious Coconut Sheet Cake \$62.00**

**Pumpkin Spice Cake with Vanilla Cream Cheese Icing \$56.00**

**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.*

**Pumpkin Spice w/ Golden Raisins & Vanilla Icing# (10 or 20) \$30.00/\$60.00**

**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

**Mint Butter Twists (60) \$33.00**

Delicate butter cookies dipped in Crème de Menthe flavored dark choc.

***New!* Lemon Butter Twists (60) \$33.00**

Delicate & beautiful lemon flavored butter cookies drizzled with a lemon glaze.

## Cookies, Tartlets & Finger Desserts (continued)

<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>	
<b>Peanut Butter Brownie Cups (20)</b>	<b>\$16.00</b>
Tiny 2-bite brownies, loaded with chopped Peanut Butter Cups. Yummy!	
<b>Peanut Butter Kisses (35)</b>	<b>\$28.00</b>
Moist, soft peanut butter cookies with a classic Kiss in the middle.	
<b>M&amp;M Bar Cookies (24)</b>	<b>\$18.50</b>
<i>Washington Post's #1 Reader's Top Recipe for all of 2012!</i>	
<b>Break My Heart Brownies (24 squares)</b>	<b>\$18.50</b>
Super moist, dark chocolate brownies, dusted with powdered sugar.	
<b>Brown Butter Blondies (24)</b>	<b>\$18.00</b>
Elegant little bar cookies with coconut & white choc., buttery, moist & delicious.	
<b>Cheesecake Brownie Bites (Mint or Amaretto#) (40)</b>	<b>\$28.00</b>
Part brownie, part cheesecake. Super-moist.	
<b>Giant Chocolate Chip Cookies (15)</b>	<b>\$23.00</b>
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.	

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 one of my specials!

Orders may be placed by emailing [marylcedesserts@aol.com](mailto:marylcedesserts@aol.com) anytime. Orders must be confirmed back to you via email. No phone orders please.

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.marylcedesserts.com](http://www.marylcedesserts.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  
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*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.*