

## Miss Red's Place presents Lu's Delights

<u>Cream Cheese Pound Cake</u> - An old timey tasting pound cake, rich with cream cheese and a crunchy crust. Can't miss with strawberries and whipped cream, although delightful alone.

<u>Almond Pound Cake</u> - A delightfully moist, rich, almond-tinged pound cake, just right for dessert.

<u>Gingerbread Pound Cake</u> - Hansel and Gretel never had it so good!!! This delightfully rich, spicy, dark pound cake is gingerbread in its best form!!

<u>Pumpkin Pound Cake</u> - Made with real pumpkin and spices, you will enjoy the delightful aroma of this cake as much as the unforgettable taste - just like Fall days of your youth.

<u>Chocolate Velvet Pound Cake</u> - You will think of velvet when you taste this smooth, rich, chocolately pound cake. The chocolate ganache adds the perfect finishing touch.

**<u>Eggnog Pound Cake</u>** - Eggnog, butter, sugar, etc. - what's not to love??? This is a seasonal cake that is usually available from mid-November through the New Year, if fresh eggnog is available.

Lu's Luscious Lemon Pound Cake - A moist, lemon infused cake, full of buttery richness.

<u>Dark Chocolate Amaretto Cake</u> - Although non-alcoholic, this moist, dense, rich chocolate delight is full of amaretto flavor and chocolate chips. To complete your chocolate indulgence, an amaretto flavored ganache covers the top of the Bundt shaped cake, along with chopped almonds. Enjoy!!!

<u>Fresh Apple Pound Cake</u> - A Bundt shaped cake full of flavorful apple bites and Southern pecans, along with spices to enhance both.

<u>Vanilla Wafer Cake</u> - Created for a friend in memory of his mother, this unusual cake is made with vanilla wafers instead of flour. Includes lots of pecans and coconut and has a moist, creamy texture. It will quickly become one of your favorites. Thank you, Roger.

<u>Marble Pecan Pound Cake</u> - Chocolate swirls in a butter pound cake, topped with pecans that toast as the cake bakes. Delish - a double smiley face from Miss Frances!!

<u>Coconut Pound Cake</u> - A creamy, coconut delight with a crust you will remember for a long time. A favorite of my best customers.

<u>Holliday's Five-Flavor Pound Cake</u> - A huge pound cake with five distinct flavors. You will have the best time eating another bite to determine which flavors are used. Let me know if you can figure it out!!

<u>Fresh Peach Pound Cake</u> - Just as you would imagine, fresh Southern peaches in a moist, rich pound cake with just a touch of almond to enhance the peaches. Seasonal, depending on the peach crop.

<u>Amaretto Cake</u> - Bundt cake full of great almond flavoring, soaked with an amaretto sauce to make it extra moist.

<u>Kahlua Cake</u> - Kahlua and chocolate chips - what could be better? This will be one of your favorites for coffee break each morning.

<u>*Rum Cake*</u> - Light, pecan crusted Bundt cake, soaked with a dark rum sauce for extra flavor. Just like you remember from the 70's!!

<u>**Pound Cake with Caramel Frosting</u>** - A creamy, rich pound cake covered with the best, homemade caramel frosting you every tasted!!</u>

<u>Orange Date Nut Cake</u> - Moist cake made with pecans, dates, orange essence, and topped with an orange juice glaze. Reminds me of Christmas, but good any season.

<u>Lemon-Blueberry Pound Cake</u> - Using only the freshest blueberries from Randle Farms in Auburn, I created this delight to celebrate summer. The combination of the lemon and blueberry will have you singing - a real delicacy, thanks to Zach and his berry pickers!! Only lasts as long a the farm-fresh blueberries, then we have to wait till next summer.

<u>Strawberry Cake with Frosting</u> - Like a taste of summer, three layers full of strawberries, pecans, and coconut, coated with a buttercream frosting full of the same. This will quickly become your favorite summertime treat.

<u>Mississippi Mud Cake</u> - Here's a cake we enjoyed in Texas. A chocolate sheet cake with pecans and marshmallows, coated with more chocolate fudge-type frosting. Almost too rich!!

<u>Texas Sheet Cake</u> - A moist chocolate cake with a crackly glaze icing in a 9X13 sheet cake. This was a staple of every event of my childhood in Texas - glad to share it with you all here.

<u>Almond Joy Cake</u> - Because sometimes you just feel like a nut!! A 9X13 cake with a marshmallow/coconut filling, frosted with chocolate and almonds. Could this really be this good???

Black Russian Cake - Enjoy a Bundt cake with coffee flavoring and vodka, soaked with a rum glaze.

<u>Key Lime Layer Cake</u> - Just the thing to get your taste buds tingling. Real Key lime juice in the layers and in the cream cheese icing. Did Hemingway just pass by???

<u>Tropical Layer Cake</u> - Hawaii can't be that far away with a three layer cake full of Mandarin oranges, a filling of pineapple and coconut in whipped cream, and a smooth cream cheese frosting.

<u>Italian Cream Cake</u> - Enjoy a cake I learned to bake in Texas - the three layers are light yet include pecans and coconut. The frosting is a traditional cream cheese with pecans and coconut. This will be one of your new favorites.

<u>Red Velvet Cake</u> - The traditional cake of three dark red layers with cream cheese-pecan frosting on the layers and covering the cake. You won't be able to stop at one slice!!

<u>Pumpkin Layer Cake</u> - Rich pumpkin layers coated with spiced cream cheese frosting. A great way to celebrate the Fall season.

<u>Orange Layer Cake</u> - Light and airy with real orange pieces and that decadent cream cheese frosting, this screams summertime, but is great year-round.

<u>Banana Layer Cake</u> - Creamy banana layers slathered with banana infused cream cheese frosting. Special creation for a special Texas friend.

<u>Olde South Carrot Cake</u> - A traditional three layer cake with carrots and spices, filled and frosted with pecan-cream cheese frosting. You may add pineapple - just let us know your pleasure.

<u>Lemon Nirvana</u> - The name says it all - you will be in Nirvana with this delightfully light, cream cheese frosted cake. If lemon is your thing, this is the one for you!! <u>Hummingbird Cake</u> - A three layer delight with crushed pineapple, bananas, cinnamon, and nutmeg, frosted with a pecan filled cream cheese frosting.

<u>Yellow Layer Cake with Fudge Frosting</u> - Some want just an old timey layer cake. Here it is - moist, yellow layers coated with our famous fudge frosting.

Chocolate Layer Cake with Fudge Frosting - And, some want it with chocolate layers - here it is.

<u>Sheet Cake</u> - We offer sheet cakes in two sizes to suit any occasion. You can pick from yellow or chocolate cake and then select chocolate fudge, buttercream, fluffy chocolate, or cream cheese frosting. Mr. B is our expert cake decorator who can add colored writing and little decorations to personalize your creation.

<u>Old Timey Lemon Cheese Cake</u> - Now, this is not a cheesecake like a pie - this is a three layer delight that was popular in the 40's, 50's and earlier. A tart lemon curd is spread on top of each light, lemony layer, then a fluffy, marshmallowlike Italian meringue frosting coats the sides. A true Southern treat.

<u>Coconut Layer Cake</u> - Three layers, each filled with a creamy coconut concoction, stacked together. An Italian meringue frosting covers the sides and top of this massive creation. A crown of toasted coconut completes this memory-maker cake!!

<u>Death by Chocolate</u> - Small but mighty. This flourless chocolate torte is only about two inches tall, but so dense and rich, only a sliver will do. Covered with a chocolate ganache, a treat for the true chocoholic!!

<u>Peanut Butter Chocolate Layer Cake</u> - Just like the name says - three layers of peanut butter cake, each covered by a layer of peanut butter mousse and chocolate fudge frosting, then stacked and enrobed in more chocolate fudge frosting. *Yummy*!!!

<u>Caramel Layer Cake</u> - Three layers of rich yellow cake covered in buttery, homemade caramel frosting. Just like you remember from your youth.

<u>Chocolate Overload Layer Cake</u> - Get ready for chocolate!!! These three layers of moist chocolate cake are covered with the richest, darkest chocolate frosting you ever tasted.

<u>Fall Festival Layer Cake</u> - Rich pumpkin layers, frosted with smooth, creamy cream cheese frosting, decorated with chocolate leaves, candy corn, and candy pumpkins. A beauty to see and a delight to taste.

<u>White Chocolate Cream Layer Cake</u> - Beautiful white layers full of creamy white chocolate, covered with rich, white chocolate fluffy frosting. You won't believe this one!!!

<u>Black Forest Cake</u> - Four chocolate layers, laced with cherry schnapps, are coated with a creamy slather then topped with cherries. Stacked, they are then frosted with a whipped cream frosting. Said to be one of the best cakes we offer.

<u>German's Sweet Chocolate Cake</u> - What you know as a German Chocolate Cake is really German's Sweet Chocolate Cake and has nothing to do with Germany!!! (Give me a call and I will explain). Three delightfully sweet chocolate layers filled and frosted with a rich coconut and pecan mixture.

<u>Death By Chocolate Bites</u> - Mini-muffin size servings of rich, dark, almost flourless torte delights with crunchy pecans included for a little more decadence.

<u>Gooey Butter Cakes</u> - If you haven't had one, you are really missing out. This is one of Paula Deen's favorite recipes, and Miss Red's offers them in various flavors. A crust with a cream cheese filling flavored your favorite way. Cut into squares, again, you can't eat just one!! <u>Pumpkin Pie Squares</u> - Just as the name implies, little squares that are like pieces of pumpkin pie. Perfect for the Fall and Thanksgiving holiday - pie as finger-food!!

<u>Walnuttos</u> - Chocolatey little mounds full of crushed walnuts, then rolled in sugar and baked to perfection. This unusual little cookie hits the spot with its nutty goodness.

<u>Almond Kisses</u> - Shortbread type cookies full of almond pieces and topped with a real Hershey's kiss. Loving from the oven.

<u>Orange Snaps</u> - Cookies infused with orange juice and zest and rolled in sugar, baked till golden for all that sunshiny taste you love.

<u>Chocolate Chip Cookies</u> - You will never eat a Chips Ahoy again!! These will be your new chewy favorites.

<u>Peanut Butter Cookies</u> - Moist in the center - crispy on the outside with the little crosses on them, just like you remember!!

<u>Key Lime Sparklers</u> - A light, buttery cookie with a fresh lime flavor. Sprinkles of sanding sugar make the sparkle here. A great little tea cookie.

<u>Oatmeal Pecan Cookies</u> - Healthy (?) and delicious, can't miss with pecans, butter, and oats. You can have chocolate chips in this great little cookie, if you wish. Just ask details.

<u>Cranberry Lemon Cookies</u> - Two of the best tastes around combined into a sweet little cookie. Perfect for all occasions.

<u>Health Cookies</u> - This is my little joke, really. Healthy if you call cranberries, walnuts, banana, oats, butter, brown sugar, and anything else I find in the cabinet to be healthy. They are good, though, so you just might want to try them.

<u>Lemon Straws</u> - Along the lines of a cheese straw, but these shortbread-type treats are sweet and full of lemon flavor, covered with powdered sugar to make them extra special. Great for a shower or tea.

<u>Lu's Awesome Brownies</u> - The very best brownies you will ever eat, I am told. Moist, dense brownie with a chocolate fudge frosting. You'll be back for more, I promise!!

<u>Oatmeal Toffee Cookies</u> - Seems to be a new favorite of the customers' who have tested them. Oatmeal cookies with toffee bits and a hint of coconut. These may be your new favorites, too.

<u>Lu's Delights</u> - Miss Red made these sand tarts when I was a child but, before she could get the second coating of powdered sugar, somehow they had all disappeared, hence, Lu's Delights. Shortbread-pecan crescent shaped cookies rolled in powdered sugar - you'll love them like I do!!

<u>Texas Cornbread</u> - No corn here!!! Just brown sugar, pecans, butter and yummy. You'll never think of cornbread the same way again.

<u>Rum Balls</u> - Delightful little bites of vanilla wafer crumbs and pecans soaked with rum and rolled in powdered sugar. Nadine Knowles says keep these off the preacher's gift tray each year!!

<u>Pecan Chewies</u> - Just as the name implies, pecans in a chewy cookie. Yum!!!

<u>Sherry Nut Squares</u> - Pleasing little squares of cake, infused with sherry and nuts and covered with a sugar glaze. You can't stop at one!!!

<u>Hawaiian Delight Cookies</u> - Mac nuts, coconut, pineapple, and all the goodness of the islands. An unusual little cookie you will love.

<u>Brownie Bites with Fudge Frosting</u> - Lu's Awesome Brownies in a mini-muffin size, covered with that rich fudge frosting, each one a delightful mouthful..

<u>Peanut Butter Balls</u> - A creamy peanut butter center coated with real semi-sweet chocolate. Best in cooler months so the chocolate doesn't melt, unless you eat them all at one time!!

<u>Caramel Bites</u> - A cakelike crust covered with that rich, buttery, homemade caramel frosting. Cut into mini-squares, just right for teas, snacks, or just treating yourself.

<u>Miss Red's Velvet Delights</u> - Mini cupcakes of spongy red velvet topped with a swirl of cream cheese frosting - you will love this new interpretation of an old Southern favorite.

<u>Fruit & Nut Cups</u> - Cherries, red and green, pineapple, nuts, all in a light batter baked in mini muffin pans. This is for a sophisticated palette.

<u>Miss Lil's Banana Pudding</u> - Old timey cooked pudding enrobes crisp vanilla wafers and chunky slices of banana. Just about everyone's favorite.

<u>Chess Pie</u> - This old-timey pie is simple and filling. A custard-like pie in a flaky crust.

<u>Peanut Butter Pie</u> - A light, fluffy peanut butter concoction piled high into a graham cracker crust. Great for the peanut butter lover in your house.

<u>Chocolate Chess Pie</u> - The same as above except chocolate and a little smaller pie.

Southern Pecan Pie - Pecans surrounded in a gooey, syrupy cloud - you know you love it.

<u>Fudge Pie</u> - Semi-sweet chocolate and cream in a chocolate crumb crust. Just like eating a truffle.