

Hungarian Style Delicious Cakes

Hungarian Style Delicious Cakes are the highest quality and taste as the famous cafés of Europe.

Everything is made fresh, from scratch.

Dobos torte

This famous Hungarian cake, invented by and named after a well known Hungarian confectioner Jozsef Dobos, in 1884. Its simple ingredients, seven layers of thin sponge cake filled with chocolate butter cream and topped with hard caramel, makes it elegant and everyone's favorite.



*9" round cake yields 10-14 slices - \$40.00
12" round cake yields 16-20 slices - \$55.00*

Hungarian walnut torte



A hint of citrus complements the rich walnut taste of this lovely three layer cake. Its layers of walnut sponge cake with a splash of rum are filled and covered with a special roasted walnut butter cream.

*9" round cake yields 10-14 slices - \$35.00
12" round cake yields 16-20 slices - \$50.00*

Fruits & cream cake

This light and refreshing eastern European specialty desert is the best choice after a special meal. Two layers of thin cake filled with a generous layer of special cream and fruits, and finished with whipped cream.



*9" round cake yields 10-14 slices - \$30.00
12" round cake yields 16-20 slices - \$40.00*

Hungarian style crèmes (Napoleon)



Fresh eggs & vanilla custard cream on flaky puff pastry finished with whipped cream and crisp pastry.

10 x 13.5 rectangular cake yields 12-16 slices - \$30.00

Delicious fruit tart

Fresh seasonal fruits are resting on homemade vanilla and whipped cream filled tart. This absolutely marvelous, good looking and delicious tart is a perfect summer desert.



10" round cake yields 12-16 slices - \$30.00

Chocolate raspberry mouse cake



Layers of moist dark chocolate cake filled with a layer of fresh raspberry mouse cream and a layer of chocolate mouse cream, finished with rich chocolate butter cream and fresh raspberries.

*9" round cake yields 10-14 slices - \$30.00
12" round cake yields 18-22 slices - \$40.00*

Tiramisu

Espresso soaked lady finger layers filled and topped with brandied mascarpone cream, finished with cocoa and shredded dark chocolate.



10 x 13.5 rectangular cake yields 12-16 slices - \$45.00

Contact information:

Tel: (856) 770 - 4906

erzsebetpotyo@hotmail.com

All cakes are home-made, hand-made and always fresh!

Orders require a 3 day notice in advance.

Add \$5.00 delivery charge over 10 miles, and \$10.00 over 25 miles.