

UPPER CRUST CAKES

It's still a miracle to us that the basics of eggs, flour, sugar and sweet cream butter become little culinary works of art.

Share with the people in your life at significant moments, or just because.



CUPCAKES

Simple Cupcakes \$2.75

Cupcakes with simple icing. This includes most cake flavors without filling.

Filled Cupcakes \$3.25

Cupcakes that are filled before icing.

Gluten Free or Vegan Cupcakes \$3.50

Gluten free or vegan Cupcakes.

Deluxe or Character Cupcakes \$3.50

Cupcakes with special icings or decorations.

A word about our cupcakes

Cupcake orders require a minimum order of 6 cupcakes and a 48-hour notice.

For Wedding or Display cupcakes:

Traditional French buttercreams, cream cheese frostings and mousse frostings are too delicate for long periods of time without refrigeration. For this reason we frost cupcakes with a more "American" (sweeter) styled buttercream which contains a greater sugar ratio and will fare much better in these circumstances.

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Instagram

CAKES



Mon - Sat 6:30 am - 7 pm
Sunday 6:30 am - 4 pm

130 Main Street
Chico, CA 95928
www.UpperCrustChico.com
(530) 895-3866

VARIETAL

Main Street Lemon

Cake layers filled with house made lemon curd and lemon mousse icing. This cake is light and full of zing!

Toasted Coconut

The honest light sweetness of coconut is baked right into this textured cake. Dreamy coconut buttercream and toasted coconut on the sides.

Carrot

It's loaded and amazing! Rich cream cheese frosting and toasted walnuts on the sides.

Banana Butter Rum

Fresh banana cake with a hint of rum in our buttercream for a unique twist.

Almond Poppy Seed

Simple and sweet, with almond flavor and poppy seeds, layered with raspberry preserves and finished with cream cheese icing.

Lemon Poppy Seed

Brightened with lemon and poppy seeds, layered with tangy lemon curd and iced with cream cheese icing.

Tuxedo

Alternating layers of chocolate and vanilla cake filled with luscious chocolate French buttercream. Simplicity at its best.

French Rum Raspberry

Our buttercream is lightly infused with rum. Raspberry preserves fill the layers. (Chocolate or Vanilla)

Strawberry

Buttercream icing and strawberry preserves between the layers. (Chocolate or Vanilla)

CHOCOLATE

Chocolate Mousse

Pillowy chocolate mousse folded into layers of devil's food cake

Old Fashioned Fudge

Layers of our devil's food cake and rich fudge icing with a hint of espresso to deepen the flavor.

Chocolate Espresso

Chocolate cake layered with our espresso buttercream.

Chocolate Truffle

Luxurious chocolate ganache complemented with our chocolate buttercream in layers of chocolate cake

Peanut Butter Fudge

Peanut butter chocolate lovers cannot be denied. Here it is!

Toasted Caramel

House made buttery caramel sauce and caramel buttercream fill the layers. Finished with toasted marshmallow.

German Chocolate

The goodness of caramel, coconut and pecan filling make this light cocoa cake so good. Yes, of course it's frosted in chocolate too.

Red Velvet

The Southern classic, light cocoa red cake frosted in cream cheese icing.

Swiss Black Forest

Chocolate Mousse cake with cherry pied filling layered throughout.

Deluxe Black Forest

Devil's food cake with our rich cream cheese icing and cherry pie filling between the layers

SEASONAL

Pumpkin Spice (Oct thru Dec)

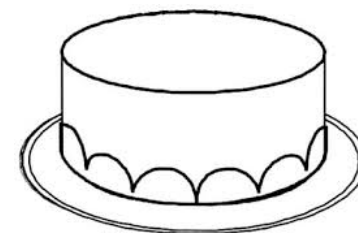
Perfectly spiced pumpkin cake with cream cheese frosting. Tastes like fall!

Apple Spice (Oct thru Dec)

A homespun cake full of nostalgia and easy to love with applesauce and just the right amount of spice

Candy Cane (Dec)

A holiday tradition in which our mint crème goes to the next level. Crushes, crunchy peppermint in all the layers. Yummy!



SPECIALITY

Gluten Free

Let everyone eat cake! We offer Vanilla, Chocolate or Lemon.

Vegan Nirvana Cake

The simplicity of cake, made delicious whether you're vegan or not! Don't take our word for it, see for yourself. Available in Vanilla, Chocolate or Lemon.