

FLAVORS



PINK VELVET

This twist on the Southern tradition has been a favorite cake in our shop since we opened. We swap out the cocoa powder for some melted white chocolate, and then go easy on the coloring. The moist layers of pink velvet cake are then filled with a classic cream cheese buttercream that is a touch sweeter than our Swiss meringue buttercream (and also packed with rich scraped vanilla bean).

ALMOND STRAWBERRY SHORTCAKE

This is another top seller at Ruze Cake House! Like the Pink Velvet cake, it's a favorite flavor among our wedding clients. We use real almonds to create a tender, delicate cake. Between each of the layers we add handfuls of fresh strawberries and dollops of vanilla Swiss meringue buttercream.

We love how this lighter Swiss meringue buttercream pairs with the delicate almond flavor of this cake, but if you prefer something a little sweeter, this cake is also great when filled with our cream cheese buttercream!

LEMON RASPBERRY

Our Lemon Raspberry cake is assembled with layers of classic vanilla cake that's been infused with lemon zest. It's filled with house-made creamy lemon curd (made from Arizona lemons), fresh whole raspberries, and cream cheese buttercream.

CHOCOLATE STRAWBERRY

This is the perfect selection for those of you who love a decadent cake but want a delicious alternative to straight-up chocolate. It features our rich chocolate cake filled with an old fashioned creamy, fudgy frosting, and fresh strawberries between each layer.

Substitute cream cheese buttercream to lighten it up a bit, or swap out the strawberries for salted caramel if you'd like things a bit richer!

BANANA SALTED CARAMEL

This old fashioned banana cake is stick-to-the-back-of-your-fork moist, and packed with major banana flavor. The cream cheese buttercream between the layers makes this cake ridiculously rich and decadent. Opt for an optional drizzle of house-made salted caramel to really take it to the next level.

CARROT

This is an absolute classic. Made from our 40 year-old recipe that took years and years to perfect. It's rich and moist, yet remarkably light. And while there's a nice warmth from the spices, none of them are overwhelming. And the best part is, no raisins! Ever. We promise. We finish the cake by filling each of the layers with a cream cheese buttercream.

FUNFETTI

The best of both worlds! This cake combines our rich velvet cake and rainbow sprinkles. The cake is sandwiched between layers of cream cheese buttercream and will surely please everyone's palate.

COCONUT

When it comes to coconut, people usually love it or hate it. But we can't tell you how many coconut converts we've created with this one. This cake is on the firmer side, and gets its dense texture from all the real coconut it contains. We don't use any extracts, and instead rely on coconut milk, coconut oil, and coconut flour for flavor. We fill the layers with cream cheese buttercream and sprinkle in shredded coconut before frosting the exterior.

