

Classic Cakes



Premium
Desserts



Classic Cake serves a diverse foodservice customer base, manufacturing desserts for everyday banquets, buffets and all types of foodservice needs. This includes servicing many of the largest hotels, casinos, caterers and event venues via a network of specialty distributors.



Pastries

Quality ingredients, artistic precision and incomparable taste - the perfect recipe for each Classic Cake pastry.

Flavor Profiles:

- Opera
- Entremet
- Red Velvet
- Carrot Cake
- Limoncello
- New York Cheesecake
- Tiramisu
- White Chocolate Almond Raspberry
- Chocolate Raspberry Mousse (Vegan)
- Black Forrest Cheesecake
- Edelweiss/Love Cake
- Tropical Mango Passion Mousse
- Lemon Blueberry Cheesecake
- Marjolaine Bar
- Chocolate Crunch Bar

Configurations:

| | Cut | Case Size* |
|------------|-----|------------|
| Miniatures | 35 | 4 |
| Sizzle | 16 | 4 |
| Strips | 14 | 4 |
| Bar | 2 | 4 |

* All product packed in quarter sheet boxes.

Classic Cake is a national and international manufacturer of desserts for supermarkets, club stores and other retail distribution channels. Our retail-ready products are available in a variety of private label packaging options, including domes and boxes, to meet our customers' individual needs.

Steakhouse Cheesecake

The most decadent of the Classic Cake cheesecakes, our Steakhouse is robustly rich and dense with a buttery crumb crust.

Specifications:

9" / 72 ounce / 12-cut



Retail/Private Label Cheesecake**

Light and airy with a delicate crumb crust, our line of Classic Cake cheesecakes are available in varied flavors and sizes.

Specifications:

6" to 9" / cut or uncut

Flavor Profiles:

- New York-Style
- Chocolate Swirl
- Strawberry Swirl
- Pumpkin
- Blueberry Swirl
- New York-Style (Vegan)
- Cookies & Cream
- Lemon Elderberry
- Mixed Berry
- Lavender Vanilla

Product Options:

Additional sizes, weights and flavor profiles may be available. Ask for details.

Packing Options:

Branded and private label packaging available in domes and boxes. Additional options may be available. Ask for details.

** Select all-natural profiles available.



About Classic Cake



Classic Cake is a premier custom dessert manufacturing company providing cakes, pastries and confections to regional, national and international customers.

Our Company

- Family-owned and operated for more than three decades
- 38,000 sq. ft. state-of-the art facility
- SQF approved, third-party audited and nationally certified kosher Kof-K
- Members of IDDBA and PLMA
- Full-service culinary design combined with high-volume production capabilities
- Strong commitment to sustainability as an integral part of corporate culture and business operations

Our People

- Award-winning and internationally-trained pastry chef Michael D'Angelo with nearly 40 years experience
- On staff food engineer and food-safety manager, overseeing product development, nutrition and production
- Skilled bakers, decorators and production support team
- Experienced sales, customer service, marketing and administrative group

PRODUCTION & DISTRIBUTION

1821 East Sedgley Avenue • Philadelphia, PA 19124 • (215) 288-7440

classiccake.com

Product of the USA