



WHOLE CAKES Available in 8" and 10" round.



STRAWBERRY SHORTCAKE

Cake: Four layers of yellow cake

Filling: Strawberry tart

Frosting: Whipped cream frosting topped with

fresh glazed strawberries



SUPER ATOMIC CAKE

Cake: Two layers of chocolate cake, one layer of yellow cake, and one layer of cheesecake

Filling: One layer of strawberry tart filling and

one layer of chocolate mousse

Frosting: Whipped cream covered with chocolate ganache and topped with fresh glazed strawberries



DU MONDE CAKE

Cake: Four layers of chocolate cake

Filling: White mousse and chocolate mousse Frosting: Chocolate ganache topped with

chocolate crumbs



CHOCOLATINA CAKE

Cake: Four layers of chocolate cake

Filling: Chocolate mousse

Frosting: Topped with ganache and chocolate

pieces



OREO CAKE

Cake: Four layers of chocolate cake

Filling: Oreo cream filling

Frosting: Whipped creme with oreo crumbs and topped with Ganache and whole Oreo cookies

This catalog showcases examples of available items. We carry more than what is shown here – please see price list for full inventory.



RED VELVET CAKE

Cake: Four layers of red velvet

Filling: Cream cheese

Frosting: Cream Cheese with red velvet crumbs



CARROT CAKE

Cake: Three layers of carrot cake

Filling: Cream cheese

Frosting: Cream cheese with crushed walnuts



PEANUT BUTTER CHOCOLATE MOUSSE CAKE

Cake: Chocolate cake

Filling: Peanut butter mousse

Frosting: Chocolate whipped cream and ganache, topped with peanut butter mousse

dollops



BLACK FOREST CAKE

Cake: Three layers of chocolate cake and one

layer of yellow cake

Filling: Black cherry filling

Frosting: Whip cream topped with black

cherries and chocolate shavings



COCONUT CAKE

Cake: Four layers of yellow cake

Filling: Custard and coconut filling

Frosting: Creamy whip cream with coconut

shavings

WHOLE CAKES



PASSION FRUIT CAKE

(Can not be sliced)

Cake: Four layers of yellow cake

Filling: Fruit cocktail mixed custard and a fruit

compound filling

Frosting: Whipped cream covered with cake crumbs with glazed mixed fruit above



ORANGE DREAMSICLE CAKE

Cake: Yellow cake

Filling: Orange mousse cream

Frosting: Whipped cream covered with glazed

oranges



STRAWBERRY CRUNCH CAKE

Cake: Three layers of strawberry cake and a

layer of cheesecake
Filling: Strawberry tart

Frosting: Butter cream and strawberry crunch



CHOCOLATE FUDGE CAKE

Cake: Four layers of chocolate cake

Filling: Fudge filling
Frosting: Fudge frosting



YELLOW FUDGE CAKE

Cake: Four layers of yellow cake

Filling: Fudge filling
Frosting: Fudge frosting



GERMAN CHOCOLATE CAKE

Cake: Four layers of chocolate cake Filling: German chocolate filling

Frosting: German chocolate coconut frosting topped with chocolate buttercream



SMITH ISLAND CAKE

Cake: Seven layers of yellow cake

Filling: Fudge filling

Frosting: Fudge frosting topped with vanilla and

chocolate curls



TRES LECHES CAKE

Cake: One layer of yellow cake soaked in three

different milks

Frosting: Whipped cream frosting topped with

fresh glazed strawberries



MOCHA TRES LECHES CAKE

Cake: One layer of yellow cake soaked in three

different milks

Frosting: Whipped cream frosting with chocolate ganache and topped with fresh

glazed strawberries



CARAMEL TRES LECHES CAKE

Cake: One layer of yellow cake soaked in three

different milks

Frosting: Whipped cream frosting with caramel

drizzle

WHOLE CAKES



CHOCOLATE CHIP BUTTERCREAM CAKE

Cake: Chocolate cake

Filling: Chocolate Buttercream with chocolate

chips

Mousse Frosting: Chocolate buttercream topped with chocolate chips



CHOCOLATE RASPBERRY CAKE

Cake: Four Layers of Chocolate Cake
Filling: Three Layers of Raspberry Preserves
Frosting: Ganache with Chocolate Mousse

Dollops and Raspberry Preserve



BOSTON CREAM CAKE

Cake: Two layers of yellow cake Filling: Boston creme filling

Frosting: Chocolate ganache, whipped cream,

topped with cherry candy



CANNOLI CAKE

Cake: Four layers of yellow cake

Filling: Cannoli cream

Frosting: Whipped Cream with chocolate chips



TIRAMISU CAKE

Cake: Three layers of yellow cake

Filling: Mascarpone cheese and Marcella wine

mousse

Frosting: Marcella Wine Mousse topped with cocoa powder, surrounded by lady fingers



CHOCOLATE CARAMEL MOUSSE CAKE

Cake: Chocolate cake Filling: Caramel filling Icing: Chocolate fudge



LEMON COCONUT CAKE

Cake: Four layer of yellow cake

Filling: Lemon cream and coconut filling

Frosting: Whipped cream with coconut shavings

with lemon glaze



STRAWBERRY PINEAPPLE CAKE

(Can not be sliced)

Cake: two layers of yellow cake, two layers of

chocolate

Filling: strawberry and pineapple filling **Frosting:** Whipped cream with chocolate shavings and strawberries and pineapples on

top

YIA YIA'S FAVORITE PIES



CHOCOLATE CREAM PIE



OREO CREAM PIE



COCONUT CREAM PIE



BOSTON CREAM PIE



COCONUT CUSTARD PIE



FRUIT PIESApple, Blueberry, Cherry, Peach



KEY LIME PIE



SWEET POTATO PIE (SEASONAL)



PECAN PIE



PUMPKIN PIE (SEASONAL)



LEMON MERINGUE PIE



PEANUT BUTTER MOUSSE PIE



BANANA CREAM PIE



FRESH STRAWBERRY PIE

YIA YIA'S WHOLE CHEESECAKES



TUXEDO CHEESECAKE



RED VELVET CHEESECAKE



OREO CHEESECAKE



STRAWBERRY CHEESECAKE



CARAMEL CHEESECAKE



NUTELLA CHEESECAKE

CHEESECAKES CONTINUED



PLAIN CHEESECAKE



KEY LIME CHEESECAKE



SNICKERS CHEESECAKE



CARROT CHEESECAKE



LEMON CHEESECAKE



CINNABUN CHEESECAKE



TIRAMISU CHEESECAKE





CINNABUN CHEESECAKE



BROWNIE CHEESECAKE



BAILEYS CHOC CHIP. CHEESECAKE



CHOCOLATE CHEESECAKE

YIA YIA'S POUND CAKES



ROUND POUND CAKES: JEWISH APPLE, PINEAPPLE, PLAIN, MARBLE, AND LEMON



LONG POUND CAKES FOR SLICING (PLAIN & MARBLE AVAILABLE)



PINEAPPLE UPSIDE DOWN



BASBOUSA

INDIVIDUAL ITEMS



















OREO CAKE





CHEESECAKE





BLACK FOREST CAKE

CINNABUN CHEESECAKE



AVAILABLE WITH WALNUT



RICE PUDDING



LARGE ECLAIRS **AVAILABLE IN SMALL &** MINI



RUGALAH (RASPBERRY & CHOCOLATE)



LINTZER TARTS



ALMONT CRESCENTS



CREAM PUFFS



CINNAMON NUT ROLL (AVAILABLE IN CHOCOLATE NUT ROLL)



PUMPKIN MUFFIN



FRUIT DANISHES APPLE, BLUEBERRRY, CHERRY & CHEESE



STICKY BUNS



FRUIT TURNOVERS APPLE, BLUEBERRY, CHERRY



BREAD PUDDING



ELEPHANT EARS



CINNABUN

INDIVIDUAL ITEMS



















NO BAKE STRAWBERRY CHEESEACAKE CUP













PYRAMID

PUMPKIN CUP

seasonal

NAPOLEAN

(available in cruncy and cheesecake)

YIA YIA'S ASSORTMENTS



Assorted Muffins
Apple, Blueberry, Cranberry Orange,
Chocolate Chip, Banana Nut, Bran, and Corn



Mini Fruit Tarts



Assorted TrufflesOreo, Red Velvet, Peanut Butter,



Assorted Breads Variety of Artisans, French Pullman, Ciabatta, Kaiser, Sub Rolls, Brioche, French Baguettes & More!



Assorted Greek Cookies
Koulourakia, finikia/melomakarona,
kourambedies,



Assorted Greek Paximathia Plain, Anisette, Walnut, Almond or Marble



Assorted Cookies
Chocolate Chip. White Macadamia Nut,
Chocolate Chip M&M, Peanut Butter, Oatmeal
Raisin, Sugar Cookie & Snickerdoodle



During our Easter Holiday and New Year Eve Celebration, we offer our tsoureki with Egg in a 1.25, 2LB, and 3LB size, along with the New Year Eve Cake, Vasilopita which has the lucky coin inside!

YIA YIA'S ASSORTMENTS



Baklava Trays (available in different counts)



Baklava Rolls Caramel, Nutella, Oreo, & Plain



Knafeh



Mini Cheesecakes



Assorted Cookies
Italian Ricotta Cookies, Dulce de Leche,
Salted Chocolate Chip,



Assorted Butter Cookies
Chocolate Tops, Almond Butter with Rainbow
Sprinkles, Almond Butter with Chocolate Sprinkles



Assorted Donuts

Honey Dip, Boston Cream, Chocolate Honey
Dip, Apple Fritter



Cake Pops

DO WE HEAR WEDDING BELLS?

Reach out to our wedding coordinator to schedule your tasting consult.

During your consult, you will be able to pick out your favorite flavor and fillings for all your tiers, and design your wedding cake.

Please keep in mind, our wedding department is separate from our

wholesale department, however we do deliver approximately

40 miles from our bakery.

HOW TO PLACE AN ORDER WITH YIA YIA'S BAKERY?

-Once application is submitted, you can simply place an order by:

FAX: 410-238-0793

PHONE: 410-238-2253, press 1 and ask for the wholesale department

EMAIL: INFO@YIAYIASBAKERY.COM

-We kindly ask that all wholesale orders, for next-day delivery, are called in by 2 PM. This allows our kitchen the ability to fulfill your order on time.



