

## Desserts

Many of these can be prepared as individual desserts. Our repertoire is enormous and these are just a few of our most popular ones.

- **Crème brulee:**

**Vanilla, espresso, Grand Marnier and pumpkin to name a few**

- **Skagit apple or berry cobbler with ice cream**
- **French lemon tart with raspberry sauce and whipped cream**
- **Apricot or raspberry Linzer torte with almond filling**
- **Tiramisu**
- **Chocolate truffle torte with blackberry sauce and Grand Marnier whipped cream**
- **Flourless chocolate torte with raspberry sauce and Chantilly cream**
- **Carrot cake with Mascarpone icing**
- **Cheesecakes; Key lime, White chocolate raspberry, almond praline, pumpkin and more**
- **Cinnamon roll bread pudding with homemade brandy caramel sauce and whipped cream**
- **Chocolate layer cake**
- **Eclairs**

**Vanilla, caramel, eggnog, chocolate to name a few**

- **Puff pastry tarts (almond and fruit)**
- **Assorted fancy cookies (and some good old not so fancy favorites)**
- **Apricot almond cake with white chocolate ganache**
- **Lemon pound cake with raspberry sauce**
- **Key lime pie**
- **Fruit pies (berry, apple, rhubarb, peach, you name it.....**
- **Black bottom pecan tart**
- **Natural fruit cake with a brandy crème Anglaise**