

Gluten free Cake

chocolate · yellow · red velvet
orange · banana

buttercream frostings

classic cream cheese · vanilla · chocolate
orange · lemon · peanut butter · espresso

luscious fillings

lemon curd · chocolate ganache
raspberry · strawberry · apricot

Standard GF Cakes

slice 4.25
6" round 28.00
9" round 37.00
1/2 sheet 48.00

Handcrafted Pies

scratch pies in an almond flour crust
slice 2.99 whole 24.00

traditional apple · classic cherry · marionberry
blueberry · peach · peach melba
apple razz · lemon meringue
pecan · spiced pumpkin · key lime
peanut butter & chocolate · coconut cream
chocolate cream · banana cream

Specialty Cakes

traditional german chocolate
wrapped in chocolate buttercream with a rich coconut pecan filling

lemon coconut

fresh lemon curd and coconut filled yellow cake
smothered in meringue and toasted coconut

classic carrot

packed with pecans and carrots with cream cheese frosting

the hummingbird

dense spice cake with made with banana, pineapple and pecans

the king's favorite

banana cake with peanut butter frosting
crowned in rich chocolate ganache

the aztec

chocolate cake infused with cinnamon, cayenne and ginger with chocolate
buttercream and garnished with dried chili peppers

tacoma tiramisu

kahlua soaked yellow cake with cream cheese frosting

filled with swirled vanilla custard and chocolate ganache

lavender honey cake

dried lavender in yellow cake with honey
covered in lemon - honey buttercream with lavender

Specialty GF Cakes

slice 4.50
6" round 31.00
9" round 40.00
1/2 sheet 51.00

More Desserts

cookies .75 - 1.75
mini ballerina cupcake 1.25
cupcake 2.25 - 2.75
jumbo cupcake 4.00 - 4.50
rumball 3.00

Breakfast

banana or pumpkin loaf large loaf 114.00
coffee cake whole 22.00
spice bundt cake whole 22.00

Real GF Cheesecake

with a buttery almond flour crust or a gluten free
shortbread crust for those with nut allergies

slice 4.75 whole 42.00

classic new york · chocolate
chocolate raspberry · cherry almond
caramel macchiato · pralines and cream
chocolate peanut butter · pumpkin
marionberry & white chocolate
three berry · lemon blueberry · chai
apple cardamom · stracciatella
marbled tuxedo

Specialty GF Cheesecakes

slice 5.00 whole 45.00

gluten free chocolate chip
chocolate chips floating in vanilla cheesecake
with a cookie crust and topped with ganache
triple chocolate decadence
layers of white chocolate, milk chocolate and dark chocolate
topped with cherries soaked in port wine

Gluten free Information

We use two different gluten free "flour" combinations.
One is based on bean flours and the other on rice and
starch flours. Please let us know of Nightshade allergies.

Allergic to wheat AND dairy? Because we bake our artisan
desserts from scratch you can get it vegan AND gluten-free.

*All bakery items made on shared equipment.

This includes: eggs, dairy, soy, nuts, seeds, wheat, berries, and starch.

Detailed steps are taken to ensure the safety of our artisan desserts and savories.
Please feel free to speak with a baker if you have any questions or concerns.

5.00 will be added to all special orders not placed within 48 hours.

Novelty and Wedding Cakes

Plan your next special occasion with Corina Bakery
and taste the difference. We offer custom made desserts for every
occasion specializing in wedding cakes, all novelty cakes,
novelty cookies and pies. Cheesecake tasting \$13.

Cake Tasting 10.00

choose 3 flavors and have a personalized, one-on-one,
consult to discuss design and flavor

Consults by appointment only, so schedule yours today!