

Home of Oprah's favorite Red Velvet cake, decadent chocolate cakes, pies, cupcakes and more...

Handmade Gourmet Desserts SINCE 1965



oprah red velvet cake



From Oprah's "O" list! A Southern classic! Mild chocolate flavored cake in rich red is topped with a pure, thick cream cheese frosting, finished with a red flower. Pre-slicing available* (pre-sliced is surrounded by red velvet cake crumbs).





GAZINE

OUR BEST-SELLING



pink velvet cake

Smooth vanilla cake in a perfectly sweet shade of pink is topped with a pure, thick cream cheese frosting. Topped with a pink chocolate ribbon. 7" only. Seasonal.





memphis

Another Oprah favorite! Vanilla cake filled with banana custard and topped with peanut butter buttercream, a layer of chocolate ganache and a peanut butter sauce drizzle. Pre-slicing available.*

original drizzle

This popular vanilla cake is filled with chocolate mousse and finished with rich vanilla buttercream with chocolate drizzled generously on top.





lemon raspberry

drizzle cakes

Vanilla cake filled with a thin layer of raspberry preserves and a tart lemon filling. Topped with raspberry buttercream and a raspberry sauce drizzle. 10" only.



oprah blue velvet cake

One of Oprah's Favorite Things! Vanilla-based cake with a hint of cocoa in a perfect shade of blue with cream cheese frosting, finished with a blue flower. Pre-slicing available* (pre-sliced is surrounded by blue velvet cake crumbs).

u.s. hurray cake

We take a layer each of Oprah's favorite Red Velvet and Blue Velvet cake, fill it and top it with our rich cream cheese icing, and surround it with festive red, white and blue confetti stars. A perfect patriotic dessert! *Seasonal.*

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Oprah's

favorite things 2012

> pre-sliced into 12, 14, or 16 portions.

ah's favorite



salted caramel

Vanilla cake filled with a layer of smooth caramel and salted caramel buttercream, topped in salted caramel buttercream with a salt and caramel drizzle.





cookie dough



chocolate peanut butter

Chocolate cake with a creamy peanut butter filling is topped with fudge and chunks of peanut butter cups with cholate and peanut butter sauce drizzle. *Pre-slicing available.** Vanilla cake mixed with chocolate chips and filled with a thin layer of fudge and cookie dough, topped with our fudge frosting and sprinkled with cookie crumbs and chocolate drizzle. *Pre-slicing available.**

ying & yang

Chocolate cake between two layers of vanilla cake filled with a layer of fudge and a layer of buttercream. Topped with chocolate buttercream and a chocolate drizzle.



chocoholic's fantasy=



What an impressive cake! We take two layers of moist light chocolate cake and one layer of custard, then fill it with loads of thick rich whipped cream and top it off with more whipped cream, maraschino cherries and a blizzard of bittersweet chocolate shavings.



chocolate chocolate chip



This popular chocolate cake is filled with fudge and chocolate chips, then surrounded with our thick fudge frosting and finished with chocolate chips and sprinkles. **Pre-slicing available.***

hostess squiggle

Chocolate cake, filled and frosted with vanilla buttercream, dipped in chocolate ganache, topped with the hostess squiggle. 10" only.





Outrageously chocolatey! We take three layers of moist chocolate cake and fill it with creamy chocolate fudge. The final touch comes with our outrageous old-fashioned chocolate icing, surrounded with sweet chocolate chips! *Pre-slicing available.**



nonpareil "giggle" cake

Our moist chocolate cake is covered and filled with pastel buttercream, then it's surrounded by colorful nonpareil candy. Festive and delicious!



new york blackout

Our moist chocolate cake is infused with creamy old-fashioned dark chocolate pudding. To finish it off, we wrap this cake in chocolate pudding and fresh chocolate cake crumbs. **Pre-slicing available.***

To place an order, or to find out more info, contact our bakery at (845) 627-2323.





Chocolate cake filled with strawberry and chocolate whipped cream, topped with chocolate whipped cream and a chocolate drizzle. **10" only.**

chocolate strawberry shortcake

This cake brings out the child in all of us. We combine three types of chocolate with marshmallows, chocolate chips, and nuts to create this masterpiece. *Pre-slicing available.**

carousel delight

A classic from Dad's original bakery! Chocolate cake filled with fresh bananas and strawberries, frosted and filled with whipped cream and topped with chocolate ganache. *Seasonal.*





oreo n' cream

Our moist chocolate cake is topped and filled with our rich vanilla buttercream and crunchy bits of Oreo cookies mixed in; finished off with an Oreo crumb layer around the side and topped with an Oreo cookie.



chocolate raspberry

The only way to describe this moist chocolate cake with raspberry filling and fudge on top besides "yum" is simple elegance. **Pre-slicing available.***



german chocolate

We complete this perfect ensemble of three light chocolate layers separated by a sensational buttery blend of coconut and pecans, with a thick fudge and more rich pecan coconut filling. *Pre-slicing available*.*

flourless chocolate truffle

The finest semi-sweet chocolate is blended with the freshest ingredients to make this delicate truffle. This delightful flourless dessert is topped with chocolate ganache... A winner! **Pre-slicing available**.*

To view our full menu, please visit our website: www.CarouselCakes.com



carrot spice layer cake

Not your typical carrot cake. It should be called "Carrot Pineapple Raisin Walnut Coconut Cream Cheesecake". Topped with cream cheese icing and surrounded by toasted coconut! **Pre-slicing available**.*



shadow layer

Our moist vanilla cake is complemented by thick fudge inside and out, making this a simply irresistible treat. PAREVE/Non-Dairy **Pre-slicing available.***





apple berry crisp

Imagine fresh apples mixed with blueberries and cranberries in a shortbread crust. Now top it off with streusel crumbs and caramel. With this dessert, we promise you're not dreaming! **Pre-slicing available.***



napoleon

Rich custard sits on flaky puffed pastry dough in this round version of the traditional Italian Napoleon. We then top it with fondant and a chocolate swirl.



baileys espresso cream

With original Baileys mousse filling and a delicate espresso cream, this is the perfect vanilla layer cake for an espresso lover.

An Italian specialty!! Espresso-soaked ladyfingers, layers of sweet mascarpone cheese, espresso, and liqueurs. Finished with a dusting of cocoa powder and ladyfingers around the sides.

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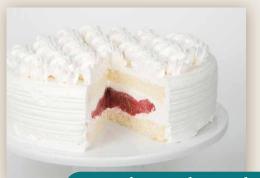
coconut snowball

white delights We fill our moist vanilla cake with coconut cream filling, wrap it in our delicious buttercream frosting and top it with flakes of soft coconut.



cannoli

A classic cannoli cake, our vanilla cake is filled with rich cannoli filling and topped with our delicious buttercream frosting and almond slivers.



strawberry shortcake

This summertime favorite combines our light vanilla chiffon with a mixture of strawberry preserves and whipped cream, all wrapped up in whipped cream.

boston cream layer

Layer upon layer of white cake and rich custard filling, all topped with chocolate fudge – simply superb! 10" only. Pre-slicing available.*





sprinkle "happy" cake

Our moist vanilla cake is covered and filled with pastel buttercream, then it's surrounded by colorful sprinkles. Fun, festive, and delicious!



This sprinkle-filled cake is layered and lightly frosted with buttercream and topped with the whimsical sprinkles. 7" only.

strawberry crunch parfait

A luscious layer of strawberry cake infused between 2 layers of vanilla cake, frosted and filled with our homemade strawberry whipped cream. Surrounded with vanilla and strawberry crunchies.



traditional apple pie

When it comes to this American classic, Grandma has nothing on us! Our apples are cooked to perfection and the seasoning is just right in this double-crusted classic. Also available in cherry and blueberry. Sugar-free pies are available. PAREVE/Non-Dairy. **Pre-slicing available.***



Our signature Thanksgiving dessert! We've taken our traditional pumpkin pie and made it extra special by resting it on a layer of our New York cheesecake. A must try! **Pre-slicing available.***





pumpkin pie

The ideal mix of spices makes our pumpkin pie delectable. The perfect complement to your Thanksgiving dinner! **Pre-slicing available.***





the "crumb" pies

Apple, Blueberry, Cherry or Peach We've baked delicious cinnamon apples, luscious blueberries, sweet cherries, or tasty cling peaches in a flaky homemade cookie pie crust all topped with streusel crumbs. We'd recommend heating it up and adding fresh whipped cream or ice cream to make it extra special! Pre-slicing available.*

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sweet potato pie

A savory fall harvest treat. Our delicious sweet potato pie is a tasty mix of sweet potatoes, cinnamon and nutmeg. A staple on any Thanksgiving table! *Seasonal. Pre-slicing available.**



tollhouse cookie pie

We take our flaky cookie crust and fill it to the top with chocolate chip cookie dough, walnuts, and brown sugar. Served warm or at room temperature, this treat is definitely complemented by a scoop of ice cream. **Pre-slicing available.***

Chomemade Lipies

coconut custard pie



The secret to our creamy custard is in the eggs. From the freshest eggs to the perfect amount of coconut, this dessert is perfect at Thanksgiving or anytime. **Pre-slicing available.***



This perfect summer dessert is a combination of sweetened condensed milk and fresh key lime juice from Key West, Florida. The delicious pie filling is placed in a graham cracker crust, making it a perfect ending to any meal. **Pre-slicing available.***



pecan pie

You need to taste this sweet southern specialty made with dark karo syrup, whole pecans, and a homemade crust! For the total combination, add a dollop of whipped cream or a scoop of ice cream... Yum! **Pre-slicing available.***

marble cheesecake



We've taken our smooth NY cheesecake, placed it on a base of chocolate cake and swirled it with ribbons of rich dark chocolate. Pre-slicing available.*



fruit cheesecake

We've created a fresh new dessert by combining our irresistible New York cheesecake and the finest preserves. (Strawberry, Cherry, Raspberry, Pineapple, or Blueberry) Pre-slicing available.*



new york cheesecake

Melt in your mouth goodness! Made with the finest cheese and freshest ingredients, all sitting on a thin layer of delicious white cake.

manvelous mousses

turtle cheesecake

We've transformed our rich, creamy New York cheesecake into a decadent dessert by topping it with caramel, pecans, and chocolate. Pre-slicing available.*





chocolate mousse supreme

Our best selling cake! Chocolate, chocolate, and more chocolate! This mousse is light and luxurious.

trio mousse cake

Decadent!!! This dessert starts with four layers of chocolate cake. We then fill it with a layer each of dark, milk and white chocolate mousses, top it with ganache, and accent this delightful dessert with floral buds.



SELLER

BEST

sugar-free cheesecake

Melt in your mouth goodness! Sugar-free and flourless. *Pre-slicing available.**

heavenly 3 cheesecakes



pumpkin cheesecake

Our creamy New York cheesecake flavored with just the right amount of pumpkin and spices sitting on a thin layer of vanilla cake. (Seasonal) **Pre-slicing available.***



silhouette cheesecake

We layer chocolate cheesecake on top of our creamy New York cheesecake, wrap it in chocolate ganache, and top it with ribbons of vanilla. *Pre-slicing available.**



brownie cheesecake

We bake our New York cheesecake on top of a moist chocolate brownie. Then we pile mounds of brownie on top. To die for! **Pre-slicing available.***

black & white mousse supreme



We start with rich chocolate mousse, we then add creamy white chocolate mousse and top it all off with chocolate ganache.



banana chocolate mousse



mousse cheesecake

A chocolate mousse and cheesecake lover's dream come true! One taste will convince you. Beneath the hard chocolate covering is a delicious combination of banana mousse, chocolate mousse, and fresh bananas. **10" only.**

To view our full menu, please visit our website: www.CarouselCakes.com

specialty 3 cakes & more

Cake Sizes: 7" round (serves 6-10), 10" round (serves 14-18), 12" round (serves 25-35), ¼ sheet (serves 15-25), ½ sheet (serves 35-50), full sheet (serves 75-100).

Cake Flavors: Vanilla, Chocolate, Red Velvet, Blue Velvet, Carrot.

A special treat for every special occasion

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Gourmet specialty cakes and cupcakes are available for every occasion. Choose your size/shape, cake flavor, then your fillings and frosting. Looking for something different? How about a cake or cupcakes with an edible image? The options are endless!

Fillings: Chocolate fudge, chocolate mousse, blackout pudding, custard, buttercream (vanilla, chocolate, strawberry, oreo, raspberry, peanut butter, mocha), cream cheese, raspberry jam, lemon, strawberry, apricot, pineapple cherry, peach, blueberry, whipped cream, cannoli.

Frostings: Buttercream, fudge, sweet cream cheese, whipped cream, mocha buttercream, chocolate buttercream, ganache, fondant.

Decorations: Choose inscription, color scheme, color of writing and color of buttercream flowers.

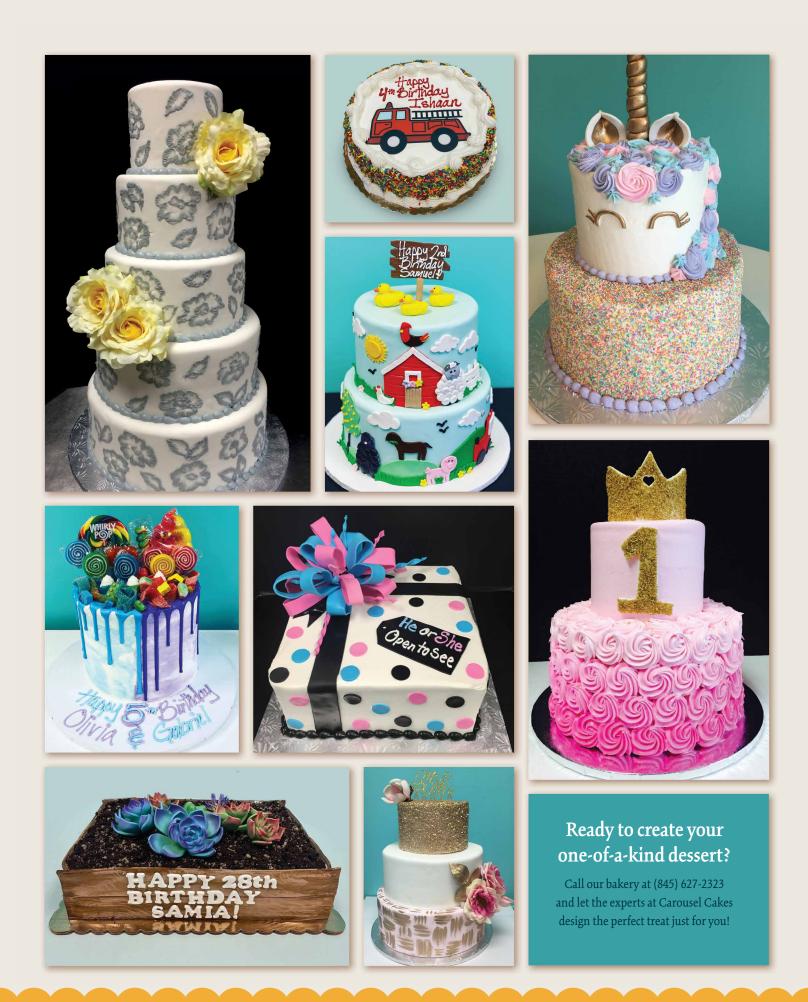












cupcakes of the month

Everyone looks forward to our limited edition cupcakes of the month!



January: Hot Chocolate Chocolate cupcake, filled and frosted with chocolate fluff buttercream. Topped with marshmallows and chocolate drizzle.



Julv: **Peaches & Cream** Vanilla cupcake with peach filling and cream cheese frosting, finished with crumb topping around the side.



February: Chocolate Covered Strawberry

Chocolate cupcake, filled and frosted with strawberry buttercream, topped with ganache.



August: Nutella Chocolate cupcake, filled and frosted with Nutella buttercream, topped with a Nutella drrizzle.



March: **Green Velvet** Green velvet cupcake with cream cheese frosting and a green candy shamrock.



September: Peanut Butter & Jelly Vanilla cupcake with raspberry filling, peanut butter buttercream, and a raspberry drizzle. Pumpkin cupcake also available.



April: Lemon Raspberry Vanilla cupcake filled with lemon custard, topped with raspberry buttercream and raspberry drizzle.



October: Pumpkin Pumpkin spice cake topped with cinnamon cream cheese frosting. **Special: Pink Velvet** Pink velvet cupcake with cream cheese frosting and a pink ribbon.



May: Blueberry Cheesecake Vanilla cupcake with blueberry filling, cream cheese frosting, and surrounded with graham cracker crumbs.



November: **German Chocolate** Chocolate cupcake with German filling, fudge frosting, and walnuts and coconut shavings.

Pumpkin cupcake also available.



June: Pink Lemonade Vanilla cupcake with pink lemon filling and pink lemon frosting with a yellow buttercream drizzle.



December: Peppermint Chocolate or vanilla cupcake filled and frosted with mint buttercream, with candy cane decor.

Special: Jelly Donut Vanilla cupcake with raspberry filling, topped with donut powder and a raspberry dollop.



Oprah's favorites in cupcake form. Red velvet with mild chocolate cake, or blue velvet with vanilla cake and a bit of cocoa, both with cream cheese frosting.





classic cupcakes

Our vanilla or chocolate cupcakes finished with either buttercream frosting or fudge. Topped with a flower, sprinkles, or both!



gourmet cupcakes

Assorted varieties (regular & infused). Choose from Snickers, Oreo, Our Hostess, Apple Pie, Strawberry Cheesecake, Salted Caramel, Key Lime, and more!

edible image cupcakes



Our delicious cupcakes personalized just for you. Send us your own image or logo, or choose from our selection.

Cupcakes are sold in 2 dozen increments. Babycakes are sold in 4 dozen increments.

brownies of the month

Try our gourmet brownies! Full or half sheet brownies, can be pre-cut.



January: S'mores Topped with fluff buttercream, fudge, graham cracker pieces, drizzled with chocolate sauce.



May: Snickers Topped with fudge, Snickers chunks, and caramel sauce.



September: Almond Coconut Topped with fudge, almond slivers, coconut flakes, and chocolate sauce.



February: Chocolate Strawberry Brownie topped with strawberry buttercream and drizzled in chocolate sauce.



June: Rocky Road Topped with fudge, marshmallows, walnuts, chocolate chips, and chocolate sauce.



October: Peanut Butter Chunk Topped with fudge, peanut butter cups bits, and chocolate and peanut butter sauce drizzle.



March: Mocha Brownie topped with mocha buttercream and drizzled with chocolate sauce.



July: Oreo Brownie topped with fudge and chunks of Oreo cookie pieces.



November: Turtle Topped with fudge and chopped pecans, drizzled with caramel and chocolate sauce.



April: Chip Brownie topped with fudge and sprinkled with mini chocolate chips.



August: Raspberry Brownie topped with fudge and raspberry swirl.



December: Salted Caramel Brownie topped with fudge and drizzled with a salted caramel sauce.



gluten free cupcakes

Vanilla or chocolate gluten free cupcakes topped with buttercream or fudge. Dairy free!



Miniature cupcakes in 4 flavors (red velvet, blue velvet, chocolate, vanilla) with assorted toppings. Approximately 1" in diameter.



Our yummy chocolate chip loaf is a great addition any table!

holiday/occasion cupcakes



Our classic cupcakes decorated for holidays or special occasions.



sheets

Brownies (plain, fudge, w/walnuts, w/walnuts & fudge, w/sprinkles or brownie of the month), Blondies (plain, or w/fudge), Lemon squares or Raspberry squares. Full or half sheets, can be pre-cut.

fundraising

Need money for your organization?

Carousel Cakes can help with our exciting fundraising programs. It's easy and profitable; great around holidays or any time of year! Choose from cupcakes or cakes & pies. Download a packet with information about our successful fundraisers at www.carouselcakes.com/fundraising



gournet cupcake sales

Our delicious cupcakes are served and sold at exclusive restaurants, gourmet shops and country clubs. Your customers can choose from 3 favorite cupcake assortments: Classic, Best Sellers, and Candy. They're buying them in stores anyway, let it benefit your organization!

This fundraiser is available January thru September.



pie & cake sale

Everyone from Oprah to the NY Giants raves about our gourmet specialties. So here's your chance to your organization to get in on the action! With a generous selection of our gourmet cakes and pies to choose from, your customers won't be able to resist!

This fundraiser is available year-round.

In 1965, the original Carousel Bakery was opened. The founder Martin Lefkowitz created a successful retail bakery. His children decided to take his delicious cake recipes to the wholesale market, creating Carousel Cakes! Carousel Cakes has a long history of making fine desserts, since 1980.

All our products are made of the finest, all natural ingredients blended with old world bakery skill. Just one taste will convince you...

All of our cakes and pies are kosher. We are under strict National Rabbinical Supervision. Most of our cakes and pies can be pre-sliced for portion control. The shelf life of our products is 5-7 days refrigerated and 2-3 months in the freezer.



Critical Acclaim! Our delicious desserts have been featured by Oprah, the View, InStyle Magazine, Time Out, New York Magazine, ABC News, and OK Magazine. They are also delivered to some of the finest restaurants, hotels, country clubs and catering professionals in the New York metro area and across the country.

