

*Carole Miller,
owner of True Confections,
has 20 years of professional baking
experience and a degree from the
Culinary Institute of America.
She uses only the finest and
freshest natural ingredients for all
her baked goods.*

This list is representative of what is
available in our store or for your
special event.
Special orders for birthday cakes,
wedding cakes and events
available upon request.

true Confections

Grove Arcade
One Page Avenue
Suite 147
Asheville, NC
28801

828-350-9480

Please order 48 hours
in advance for
whole cakes and bulk orders

"better than good, it's sweet!"

true Confections

Grove Arcade
One Page Avenue
Suite 147
Asheville, NC
28801

828-350-9480

"all natural, simply good"

*Please order 48 hours
in advance for
whole cakes and bulk orders*

true Confections

Layer Cakes

Carrot Cake \$38.00/4.25

Three layers of moist cake made with fresh carrots, pecans and raisins. Topped with a lightly sweetened cream cheese frosting

Sour Cream Fudge Cake \$38.00/4.25

Carole's signature chocolate cake. Three layers made with a batter of brown sugar, unsweetened chocolate, coffee and sour cream.

Topped with a classic chocolate butter cream frosting

Lemon Lemon Lemon Cake \$42.00/4.75

Three layers of brown sugar pound cake made with fresh lemon zest floating on freshly made lemon curd (gently cooked egg yolks, sugar, lemon juice and butter). Iced with lemon butter cream

Graham Cracker Cake \$38.00/4.25

Made with graham cracker crumbs and ground pecans instead of flour. Layered with caramel icing and topped with toasted pecans

Italian Cream Cake \$42.00/4.75

Rich, buttery layer cake loaded with coconut and pecans. Topped with cream cheese icing

Cheesecake

Caramel Pecan Cheesecake \$42.00/4.95

Pecans are ground into the graham cracker crust of this brown sugar cheesecake that is topped with caramel and more pecans.

Chocolate Cheesecake \$38.00/4.25

Dense, intense chocolate cheesecake on a chocolate cookie crumb crust

Plain Vanilla Cheesecake \$38.00/4.25

There is nothing plain about this creamy classic made with vanilla beans

Old-Fashioned Pie

(\$5 pan deposit will be added to whole pie orders)

Peanut Butter Pie \$27.50/3.75

Chocolate cookie crumb crust filled with a blend of cream cheese, peanut butter, whipped cream and sugar. Topped with chocolate ganache

Coconut Cream Pie \$27.50/3.75

Butter pie crust loaded with coconut milk and toasted coconut filling, topped with fresh coconut milk whipped cream

Lime Tarts \$3.25 ea.

Mini pies made with a sweet pastry crust filled with lime curd (sugar, lime juice, egg yolks and butter). Pucker power!

Cookies

Chocolate Mexican Wedding Cookies \$1.10

Chocolate shortbread made with chocolate, ground pecans, butter and brown sugar. Not to be confused with Mexican Chocolate

Ginger Lime Cookies \$1.10

Fresh ginger, fresh lime zest and molasses

Carole's Scout Cookies \$1.25

Peanut butter cookie sandwiches with creamy peanut butter filling

Rugelach \$.60

Cream cheese pastry rolled with currants, pecans, cinnamon and sugar. Bite-sized goodies for any time of day

Cookies Continued

Scotch Shortbread \$.60

Nothing but butter, sugar and flour

Chocolate Espresso Cookies \$1.10

Same as above but with espresso and chocolate

Pecan Tassies \$1.10

Tiny pecan pies with cream cheese crust

Macaroons \$1.10

Made with almond paste, sugar and egg whites then topped with pine nuts. Wheat-free! Who'd've thought?

Big Cookies (the perfect crumble/chewy ratio)

Peanut Butter Cookies \$1.50

Oatmeal Raisin Cookies \$1.50

Chocolate Chip Cookies \$1.50

Chocolate Chocolate Chip Cookies \$1.75

Extra big, intensely semi-sweet chocolate cookie accented by even more chocolate

Breakfast Breads

Lemon Cornmeal Scones \$2.25

English biscuit made from butter, flour, heavy cream, fresh lemon zest and cornmeal. Accented with dried fruit

Coconut Currant Scones \$2.25

Same as above, but with different fresh flavoring ingredients

Maple Pecan Scones \$2.25

Sweetened with maple syrup, not refined sugar

Orange Walnut Bread \$20.00/2.50

Sour cream coffee cake with toasted walnuts and orange zest

Lemon Poppy Seed Cake \$20.00/2.50

Buttermilk coffee cake with lemon zest and loads of poppy seeds

Cinnamon Coffee Cake (w/nuts) \$16.00/2.25

A generous slice of sour cream coffee cake swirled with cinnamon

Banana Bread (w/nuts) \$17.50/1.75

Made with butter, sugar and bunches of bananas. Another classic

Pumpkin Bread \$17.50/1.75

Cinnamon, pecans and raisins spice up this breakfast bread

Chocolate Meltaway \$20.00/2.50

Sour cream coffee cake swirled with brown sugar, pecans and chocolate chips

Blueberry Coffee Cake \$48.00/2.25

Four-inch squares of goodness

Bar Cookies

Blonde Brownies \$2.25

Butterscotch brownie with macadamia nuts and white chocolate

Lemon Squares \$2.25

Shortbread crust with a lemon custard, sweet and tart

Raspberry Streusel Bars \$2.25

Shortbread layered with raspberry jam. Oat and almond streusel

Raspberry Fudge Brownies \$1.95

Fudgy chocolate squares swirled with gooey raspberry jam

Chocolate Brownies \$2.25

But Wait, There's More

Éclair \$3.25

Pate a chou filled with vanilla pastry cream (vanilla beans, milk, eggs and flour) covered with chocolate ganache (semi-sweet chocolate and heavy cream). Soul food.

Biscotti \$2.25

Classic and unique flavor combinations

Savory Cheese Biscuits \$1.25

Cheddar and scallion melt in your mouth