



## Linn's Fresh Baked Cake Flavors

Orders for Linn's cakes are made in person, or by phone only.

Visit: Linn's Restaurant or Call: 1-805-927-0371

*Linn's local, fresh baked cakes cannot be shipped, but they are available for customer pick up at Linn's Restaurant in Cambria, California.*

LINN'S CAKES ARE SCRATCH-MADE WITH REAL, FARM-FRESH INGREDIENTS WITHOUT ARTIFICIAL flavors, food colorings, or high fructose corn syrup. Select one of the popular Linn's cake flavors on this page for your special occasion or event; or, create your own combination of cake, filling, frosting, and finishes from the lists below to create a custom cake flavor. Scroll down for cake styles and sizes.

### Linn's Favorite Cake Flavors – Available in all sizes, year-round.



**Olallieberry Cream Cake**  
*Linn's most popular cake, by far!*  
Delicate vanilla cake is frosted and layered with vanilla Swiss meringue buttercream frosting, topped with **Linn's Olallieberry Dessert Filling & Topping**, and finished with white chocolate curls on the sides.



**Café Mocha Tiramisu Cake**  
*Infused with café mocha.*  
Vanilla and chocolate cake layers are filled with tiramisu custard and dark semisweet chocolate ganache, frosted with coffee Swiss meringue buttercream, and finished with espresso-dipped ladyfingers on the sides.



**Central Coast Carrot Cake**  
*The crowd pleaser.*  
Moist cake made with carrots, golden raisins, walnuts, whole wheat flour, pineapple, coconut, and cinnamon is layered and finished with smooth, glossy, rich cream cheese frosting, pecan halves, and chopped pecans on the sides.



**Chocolate-Raspberry Bavarian Cream Cake**  
*Delectable, curated flavors.*  
Tender chocolate cake is layered with Bavarian cream, topped with **Linn's Raspberry Dessert Sauce**, and finished with light chocolate Swiss meringue buttercream frosting and cake crumbs on the sides.



**Lemon-Coconut Cake**  
*Sweet, tart... oh, so tempting.*  
Light and lovely, real lemon cake is layered and topped with mouthwatering **Linn's Lemon Curd** and coconut cream, frosted with vanilla Swiss meringue buttercream, and finished with toasted coconut shavings on the sides.



**Black Magic Cake**  
*Pure chocolate pleasure.*  
Traditional chocolate cake is layered and frosted with silky smooth, dark semisweet chocolate ganache, and finished with cake crumbs on the sides.

**Linn's** A LINN'S SPECIALTY FOOD AVAILABLE AT LINNSFRUITBIN.COM

### Cheesecakes

**Renee's Cheesecake**  
*Original creamy-style.*  
A traditional light 'n creamy cheesecake in a crushed graham cracker crust.

**Olallieberry Cheesecake**  
*Ooo-la-la!*  
A light 'n creamy cheesecake topped with **Linn's Olallieberry Dessert Filling & Topping** in a crushed graham cracker crust.

**Gluten-Free Brownie Cheesecake**  
*Intense, high cocoa chocolate.*  
Light 'n creamy cheesecake swirled with dark semisweet chocolate ganache in a brownie crumble crust.

**Pumpkin Cheesecake**  
*Available seasonally.*  
A light 'n lofty pumpkin mousse cheesecake in a crushed ginger snap crust.

### Special Order Cakes

*Subject to seasonal availability.*

**Chocolate-Orange Tiramisu Cake**  
*An artistic flavor sensation.*  
Vanilla and chocolate cake layers are filled with tiramisu custard and **Linn's California Orange Marmalade**, frosted with whipped topping, drizzled with dark semisweet chocolate ganache glaze, and finished with fresh orange wedges.

**Tres Leches Cake**  
*A traditional Mexican recipe.*  
Vanilla sponge cake is infused with 3 types of milk — evaporated, sweetened condensed, and heavy cream, layered with cream custard, and frosted with whipped topping.

### Create Your Own Linn's Cake

*Customize your cake with these flavor choices:*

**Cake:** Chocolate, Vanilla, Lemon, Carrot, Gluten-Free Chocolate 'n Vanilla, Tres Leches

**Fillings:** Olallieberry, Raspberry, Apricot, Lemon Curd, Orange Marmalade, Dark Semisweet or White Chocolate Ganache, Vanilla, Bavarian, Chocolate, Banana or Coconut Cream, Tiramisu Custard

**Frostings:** Vanilla, Light Chocolate, or Coffee Swiss Meringue Buttercream; Whipped Topping, Cream Cheese, Dark Semisweet Ganache

**Finishes:** Toasted Coconut Shavings, White Chocolate Curls, Chocolate Shavings, Ladyfingers, Brownie Crumbles, Cake Crumbles, Dark Semisweet Chocolate Ganache Glaze

**Extras:** Gluten-Free Options, Personalization, Special Order Cakes, Local Delivery

### Ready to Order a Linn's Fresh Baked Cake?

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STYLE OF CAKE			
SIZE	SHAPE	LAYERS	SERVES
6-inch	Round	Double (2)	4
6-inch	Round	Triple (3)	6
8-inch	Round	Double (2)	8
8-inch	Round	Triple (3)	12-14
10-inch	Round	Triple (3)	14-20
SHEET CAKES			
8 x 12-inch	Quarter	Double (2)	24
12 x 16-inch	Half	Double (2)	48
16 x 24-inch	Full	Double (2)	96
CHEESECAKES			
10-inch	Round	Single (1)	8-10
12-inch	Round	Single (1)	12-18

**Gluten-Free at Last Cake!**  
*The freedom to indulge.*  
Linn's delicious gluten-free, chocolate 'n vanilla cake is layered and frosted with vanilla Swiss meringue buttercream and finished with a sliced toasted almonds on the sides.

**Boston Cream Pie**  
*Cake, not pie... oh my!*  
Traditional vanilla cake layers are filled with cream custard, topped with dark semisweet chocolate ganache glaze, and finished with sweet red maraschino cherries.

### FOR A FREE WEDDING OR ANNIVERSARY CAKE CONSULTATION

Contact Sunny Wright  
**e-mail:** [events@linnsfruitbin.com](mailto:events@linnsfruitbin.com)

or **call:** 1.805.927.1499.

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