

INGREDIENTS

CHOCOLATE ORANGE CUPCAKE	Dairy, Eggs, Gluten
CHOCOLATE FUDGE CAKE: unbleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), unsweetened chocolate (chocolate liquor), coffee, canola oil, sour cream, sugar, eggs, sea salt, baking soda ORANGE BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), blood orange compound (sucrose, dextrose, fructose, natural flavors)	
CHOCOLATE SALTED CARAMEL CUPCAKE	Dairy, Eggs, Gluten
CHOCOLATE FUDGE CAKE: unbleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), unsweetened chocolate (chocolate liquor), coffee, canola oil, sour cream, sugar, eggs, sea salt, baking soda CARAMEL BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), caramel compound (sucrose, dextrose, fructose, natural flavors) CARAMEL: brown sugar, brown rice syrup, cream, butter, vanilla	
CHOCOLATE PEANUT BUTTER CUPCAKE	Dairy, Eggs, Gluten, Nuts
CHOCOLATE FUDGE CAKE: unbleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), unsweetened chocolate (chocolate liquor), coffee, canola oil, sour cream, sugar, eggs, sea salt, baking soda PEANUT BUTTER BUTTERCREAM: butter, peanut butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), peanuts	
CHOCOLATE STRAWBERRY CUPCAKE	Dairy, Eggs, Gluten
CHOCOLATE FUDGE CAKE: unbleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), unsweetened chocolate (chocolate liquor), coffee, canola oil, sour cream, sugar, eggs, sea salt, baking soda STRAWBERRY BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), strawberry compound (strawberries, sucrose, dextrose, fructose, natural flavors)	
CONFETTI CUPCAKE	Dairy, Eggs, Gluten, Corn
CONFETTI CAKE: cake flour (bleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)), sugar, sour cream, buttermilk, butter, canola oil, eggs, organic vanilla (water, alcohol 35%, organic vanilla bean extractives), baking soda, sea salt, colored edible glitter (artificial color, maltodextrin, modified cornstarch, potassium sorbate) VANILLA BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives) RAINBOW CONFETTI: rainbow confetti sprinkles (sugar, rice flour, palm oil, tapioca starch, glucose powder, cellulose gum, gum arabic, xanthan gum*, glycerin natural flavor, magnesium silicate, FD&C colors: blue #1, red #40, yellow #6 and yellow #5 - Vegan, Gluten Free, Nut Free, PHO Free, Trans Fat Free, Dairy Free, Vegetarian) *xanthan gum: may or may not contain corn	

GF = gluten-free; EDF = egg-free and dairy-free.

Kitchen facility contains gluten, eggs, dairy, coconut, corn, nuts, soy, and other allergens.

INGREDIENTS

GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES

GF BANANA SPLIT CUPCAKE	Dairy, Eggs, Nuts
BANANA CAKE: gluten-free all-purpose flour mix (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sugar, canola oil, banana, baking soda, vinegar, sea salt STRAWBERRY BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), strawberry compound (strawberries, sucrose, dextrose, fructose, natural flavors) CHOCOLATE DRIZZLES: cream, chocolate (chocolate liquor, sugar, cocoa butter, sunflower lecithin, vanilla), sugar, butter, salt WALNUTS	
GF BANANAS FOSTER CUPCAKE	Dairy, Corn
BANANA CAKE: gluten-free all-purpose flour mix (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sugar, canola oil, banana, baking soda, vinegar, sea salt BUTTER RUM CREAM CHEESE: cream cheese (pasteurized milk, cream and cream cheese culture, salt, stabilizers (carob bean and/or guar gum), stabilized cream (cream, modified food starch from corn, xanthan gum, sodium citrate) powdered sugar (sugar, tapioca starch), organic vanilla (water, alcohol 35%, organic vanilla bean extractives), butter rum compound (sucrose, dextrose, fructose, natural flavors) CHOCOLATE BITS: bittersweet chocolate (chocolate liquor, potassium carbonate, sugar, cocoa butter, sunflower lecithin)	
GF CARROT CUPCAKE	Dairy, Nuts, Corn, Eggs
CARROT CAKE: gluten-free all-purpose flour mix (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sugar, baking powder (sodium acid pyrophosphate, sodium bicarbonate, non gmo corn starch, monocalcium phosphate), eggs, buttermilk, baking soda, spice mix, salt, carrots, canola oil, walnuts, raisins CREAM CHEESE FROSTING: cream cheese (pasteurized milk, cream and cream cheese culture, salt, stabilizers (carob bean and/or guar gum), stabilized cream (cream, modified food starch from corn, xanthan gum, sodium citrate) powdered sugar (sugar, tapioca starch), organic vanilla (water, alcohol 35%, organic vanilla bean extractives)	
GF CHOCOLATE BLACK CHERRY CUPCAKE	Dairy, Eggs
CHOCOLATE FUDGE CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), Sugar, Cocoa, Coffee, Canola Oil, Vinegar, Baking Soda, Salt BLACK CHERRY BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), black cherry compound (sucrose, dextrose, fructose, natural flavors)	
GF CHOCOLATE ORANGE CUPCAKE	Dairy, Eggs
CHOCOLATE FUDGE CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), Sugar, Cocoa, Coffee, Canola Oil, Vinegar, Baking Soda, Salt ORANGE BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), blood orange compound (sucrose, dextrose, fructose, natural flavors)	

GF = gluten-free; EDF = egg-free and dairy-free.

Kitchen facility contains gluten, eggs, dairy, coconut, corn, nuts, soy, and other allergens.

INGREDIENTS

GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES

GF CHOCOLATE PEANUT BUTTER CUPCAKE	Dairy, Eggs
CHOCOLATE FUDGE CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), Sugar, Cocoa, Coffee, Canola Oil, Vinegar, Baking Soda, Salt PEANUT BUTTER BUTTERCREAM: butter, peanut butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), peanuts	
GF CHOCOLATE SALTED CARAMEL CUPCAKE	Dairy, Eggs, Nuts
CHOCOLATE FUDGE CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), Sugar, Cocoa, Coffee, Canola Oil, Vinegar, Baking Soda, Salt CARAMEL BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), caramel compound (sucrose, dextrose, fructose, natural flavors) CARAMEL: brown sugar, brown rice syrup, cream, butter, vanilla	
GF CHOCOLATE STRAWBERRY CUPCAKE	Dairy, Eggs
CHOCOLATE FUDGE CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), Sugar, Cocoa, Coffee, Canola Oil, Vinegar, Baking Soda, Salt STRAWBERRY BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), strawberry compound (strawberries, sucrose, dextrose, fructose, natural flavors)	
GF CONFETTI CUPCAKE	Dairy, Eggs, Corn
VANILLA CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), colored edible glitter (artificial color, maltodextrin, modified cornstarch, potassium sorbate), sugar, sour cream, buttermilk, butter, canola oil, eggs, organic vanilla (water, alcohol 35%, organic vanilla bean extractives), baking soda, sea salt VANILLA BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), may have natural flavors and/or colors (such as caramel, black cherry, etc.) RAINBOW CONFETTI: rainbow confetti sprinkles (sugar, rice flour, palm oil, tapioca starch, glucose powder, cellulose gum, gum arabic, xanthan gum*, glycerin natural flavor, magnesium silicate, FD&C colors: blue #1, red #40, yellow #6 and yellow #5 - Vegan, Gluten Free, Nut Free, PHO Free, Trans Fat Free, Dairy Free, Vegetarian) *xanthan gum: may or may not contain corn	
GF DOUBLE CHOCOLATE CUPCAKE	Dairy, Eggs
CHOCOLATE FUDGE CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), Sugar, Cocoa, Coffee, Canola Oil, Vinegar, Baking Soda, Salt CHOCOLATE BUTTERCREAM: sugar, water, eggs, butter, salt, vanilla, cocoa powder, milk chocolate wafers (chocolate liquor, potassium carbonate, milk, sugar, cocoa butter, sunflower lecithin) GANACHE: bittersweet chocolate (chocolate liquor, potassium carbonate, sugar, cocoa butter, sunflower lecithin), cream, sugar, salted butter	

GF = gluten-free; EDF = egg-free and dairy-free.

Kitchen facility contains gluten, eggs, dairy, coconut, corn, nuts, soy, and other allergens.

INGREDIENTS

GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES

GF DULCE DE LECHE CUPCAKE	Dairy, Eggs
CARAMEL CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sugar, sour cream, buttermilk, butter, canola oil, eggs, organic vanilla (water, alcohol 35%, organic vanilla bean extractives), baking soda, sea salt, caramel compound (sucrose, dextrose, fructose, natural flavors) CARAMEL BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), caramel compound (sucrose, dextrose, fructose, natural flavors) CARAMEL: brown sugar, brown rice syrup, cream, butter, vanilla	
GF FLUFFER NUTTER CUPCAKE	Dairy, Eggs, Nuts
VANILLA CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sugar, sour cream, buttermilk, butter, canola oil, eggs, organic vanilla (water, alcohol 35%, organic vanilla bean extractives), baking soda, sea salt PEANUT BUTTER BUTTERCREAM: butter, peanut butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives) MARSHMALLOW: sugar, cream of tartar, salt, gelatin, vanilla (water, alcohol 35%, organic vanilla bean extractive) PEANUTS	
GF GERMAN CHOCOLATE CUPCAKE	Dairy, Eggs, Nuts
CHOCOLATE CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), Sugar, Cocoa, Coffee, Canola Oil, Vinegar, Baking Soda, Salt GANACHE: bittersweet chocolate (chocolate liquor, potassium carbonate, sugar, cocoa butter, sunflower lecithin), cream, sugar, salted butter COCONUT-PECAN TOPPING: cream, brown sugar, egg yolks, butter, vanilla (water, alcohol 35%, organic vanilla bean extractive), coconut, pecans	
GF GINGERBREAD LEMON CUPCAKE	Dairy, Eggs, Corn
GINGERBREAD CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), coffee, brown sugar, molasses, vanilla, baking soda, salt, canola oil, ginger and chai spices, eggs, sour cream, baking powder (sodium acid pyrophosphate, sodium bicarbonate, non gmo corn starch, monocalcium phosphate)(lemon oil LEMON BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), lemon oil	
GF GRASSHOPPER CUPCAKE	Dairy, Eggs, Corn
CHOCOLATE CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), Sugar, Cocoa, Coffee, Canola Oil, Vinegar, Baking Soda, Salt MINT BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), peppermint extract, green food coloring (water, sugar, one or more of the following U.S. certified colors: Red #40, Red #3, Yellow #5, Blue #1, Yellow #6, and Blue #2 and/or titanium dioxide, modified corn starch, vegetable bum, citric acid, and less 1/10 of one percent sodium benzoate and potassium sorbate (as preservatives))	

GF = gluten-free; EDF = egg-free and dairy-free.

Kitchen facility contains gluten, eggs, dairy, coconut, corn, nuts, soy, and other allergens.

INGREDIENTS

GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES

GF MAPLE BACON CUPCAKE	Dairy, Eggs,
VANILLA CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sugar, sour cream, buttermilk, butter, canola oil, eggs, organic vanilla (water, alcohol 35%, organic vanilla bean extractives), baking soda, sea salt MAPLE BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), maple compound (sucrose, dextrose, fructose, natural flavors) BACON CRUMBLES	
GF MOCHA HAZELNUT CUPCAKE	Dairy, Eggs, Nuts
HAZELNUT CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sugar, sour cream, buttermilk, butter, canola oil, eggs, organic vanilla (water, alcohol 35%, organic vanilla bean extractives), baking soda, sea salt, hazelnuts, hazelnut compound (sucrose, dextrose, fructose, natural flavors) CHOCOLATE ESPRESSO BUTTERCREAM: sugar, water, eggs, butter, salt, vanilla, cocoa powder, milk chocolate wafers (chocolate liquor, potassium carbonate, milk, sugar, cocoa butter, sunflower lecithin), espresso compound (sucrose, dextrose, fructose, natural flavors)	
GF ORANGE PASSIONFRUIT CUPCAKE	Dairy, Eggs
ORANGE CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sugar, sour cream, buttermilk, butter, canola oil, eggs, organic vanilla (water, alcohol 35%, organic vanilla bean extractives), baking soda, sea salt, orange oil VANILLA BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives) PASSIONFRUIT CURD: passionfruit juice, sugar, eggs, butter	
GF PINK LEMONADE CUPCAKE	Dairy, Eggs
LEMON CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sugar, sour cream, buttermilk, butter, canola oil, eggs, organic vanilla (water, alcohol 35%, organic vanilla bean extractives), baking soda, sea salt, lemon oil STRAWBERRY BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), strawberry compound (strawberries, sucrose, dextrose, fructose, natural flavors)	
GF PUMPKIN WALNUT CUPCAKE	Dairy, Eggs, Nuts
PUMPKIN CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), eggs, sugar, canola oil, pumpkin, baking soda, salt, pumpkin spices, walnuts SPICED BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), spices	

GF = gluten-free; EDF = egg-free and dairy-free.

Kitchen facility contains gluten, eggs, dairy, coconut, corn, nuts, soy, and other allergens.

INGREDIENTS

GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES

GF RASPBERRY ALMOND POPPY SEED CUPCAKE	Dairy, Eggs, Nuts
ALMOND POPPY SEED CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sugar, sour cream, buttermilk, butter, canola oil, eggs, organic vanilla (water, alcohol 35%, organic vanilla bean extractives), baking soda, sea salt, poppy seeds, almonds, almond oil RASPBERRY BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), raspberry compound (rasoberries, sucrose, dextrose, fructose, natural flavors)	
GF RED VELVET CUPCAKE	Dairy, Eggs
RED VELVET CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), cocoa, sugar, baking soda, salt, water, canola oil, vinegar, vanilla, red food color (water, red #40, citric acid, sodium benzoate), sour cream, buttermilk, cocoa, eggs CREAM CHEESE FROSTING: cream cheese (pasteurized milk, cream and cream cheese culture, salt, stabilizers (carob bean and/or guar gum), stabilized cream (cream, modified food starch from corn, xanthan gum, sodium citrate) powdered sugar (sugar, tapioca starch), organic vanilla (water, alcohol 35%, organic vanilla bean extractives)	
GF SNOWBALL CUPCAKE	Dairy, Eggs
CHOCOLATE CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), Sugar, Cocoa, Coffee, Canola Oil, Vinegar, Baking Soda, Salt RASPBERRY BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), raspberry compound (rasoberries, sucrose, dextrose, fructose, natural flavors) COCONUT FLAKES	
GF TOASTED COCONUT LEMON CUPCAKE	Dairy, Eggs
TOASTED COCONUT CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sugar, sour cream, buttermilk, butter, canola oil, eggs, organic vanilla (water, alcohol 35%, organic vanilla bean extractives), baking soda, sea salt, coconut flakes, coconut compound (coconut, sugar, coconut extract) LEMON BUTTERCREAM: butter, sugar, water, eggs, vanilla (water, alcohol 35%, organic vanilla bean extractives), lemon oil COCONUT FLAKES	
GF TRIPLE CHOCOLATE CUPCAKE	Dairy, Eggs
CHOCOLATE CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sorghum flour, Sugar, Cocoa, Coffee, Canola Oil, Vinegar, Vanilla, Baking Soda, Salt CHOCOLATE BUTTERCREAM: sugar, water, eggs, butter, salt, vanilla, cocoa powder, milk chocolate wafers (chocolate liquor, potassium carbonate, milk, sugar, cocoa butter, sunflower lecithin) WHITE CHOCOLATE CHUNKS: sugar, cocoa butter, whey, nonfat milk, sunflower lecithin, vanilla	

GF = gluten-free; EDF = egg-free and dairy-free.

Kitchen facility contains gluten, eggs, dairy, coconut, corn, nuts, soy, and other allergens.

INGREDIENTS

GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES
GLUTEN-FREE CUPCAKES

<p>PLEASE NOTE: Doodads</p>	<p>Dairy, Corn</p>
<p>We use “doodads” (small additional embellishments) for decoration on our cakes, cheesecakes, and cupcakes. We use only Egg-free, Dairy-free doodads on our Egg-free, Dairy-free cakes. (You may request “no doodads” when placing a special order.) Doodads are made from chocolate, white chocolate, or fondant, and may contain any of the following: WHITE CHOCOLATE: sugar, palm oil, whey, nonfat milk, sunflower lecithin, vanilla, may contain food coloring. DARK CHOCOLATE: chocolate liquor, potassium carbonate, sugar, cocoa butter, sunflower lecithin. MILK CHOCOLATE: sugar, milk, chocolate liquor, sunflower lecithin, vanilla. FONDANT: sugar, corn syrup, water, palm oil, gum tragacanth (stabilizer), natural and artificial colors, cellulose gum (thickener), glycerine (humectant), modified corn starch, potassium sorbate (preservative), titanium dioxide (coloring), acetic acid (preservative). WHITE CHOCOLATE MODELING CLAY: sugar, cocoa butter, whey, nonfat milk, Sunflower Lecithin, vanilla, corn syrup</p>	<p><--- Dairy, may contain Corn <--- Dairy <--- Corn <--- Corn</p>
<p>FOOD COLORING</p>	<p>May contain Corn</p>
<p>We use food coloring in some of our embellishments, and use them for specially requested decorations that require additional color. FOOD COLORING: water, sugar, one or more of the following U.S. certified colors: Red #40, Red #3, Yellow #5, Blue #1, Yellow #6, and Blue #2 and/or titanium dioxide, modified corn starch, vegetable bum, citric acid, and less 1/10 of one percent sodium benzoate and potassium sorbate (as preservatives).</p>	

**GF = gluten-free; EDF = egg-free and dairy-free.
Kitchen facility contains gluten, eggs, dairy, coconut, corn, nuts, soy, and other allergens.**

INGREDIENTS

EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES

<p>EDF BANANA SPLIT CUPCAKE</p> <p>BANANA CAKE: unbleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, canola oil, banana, baking soda, vinegar, organic vanilla (water, alcohol 35%, organic vanilla bean extractives), sea salt STRAWBERRY BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, strawberry compound (strawberries, sucrose, dextrose, fructose, natural flavors) GANACHE: Silk Creamer (filtered water, whole organic soybeans, palm oil, cane sweetener, maltodextrin (from corn), soy lecithin, potassium phosphate, sodium citrate, tapioca starch, natural flavors, carrageenan), canola oil, sugar, salt, bittersweet chocolate (chocolate liquor, potassium carbonate, sugar, cocoa butter, sunflower lecithin) WALNUTS</p>	<p>Gluten, Nuts, Corn, Soy</p>
<p>EDF BANANAS FOSTER CUPCAKE</p> <p>BANANA CAKE: unbleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, canola oil, banana, baking soda, vinegar, organic vanilla (water, alcohol 35%, organic vanilla bean extractives), sea salt BUTTER RUM CREAM CHEESE: Tofutti Cream Cheese (water, expeller processed natural oil blend (soybean, palm fruit and olive), maltodextrin, soy protein, tofu, non-dairy lactic acid, organic sugar, blend of natural gums (locust bean, guar, cellulose, xanthan and carrageenan) veg. mono and diglycerides, salt, Earth Balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), Powdered Sugar (sugar, tapioca starch), vanilla, butter rum compound (sucrose, dextrose, fructose, natural flavors) CHOCOLATE BITS: bittersweet chocolate (chocolate liquor, potassium carbonate, sugar, cocoa butter, sunflower lecithin)</p>	<p>Gluten, Soy</p>
<p>EDF CARROT CUPCAKE</p> <p>CARROT CAKE: unbleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), brown sugar, baking powder (sodium phosphate, calcium phosphate, bicarbonate of soda, cornstarch), spice mix, salt, carrots, canola oil, flax meal, walnuts, raisins, baking soda CREAM CHEESE: Tofutti Cream Cheese (water, expeller processed natural oil blend (soybean, palm fruit and olive), maltodextrin, soy protein, tofu, non-dairy lactic acid, organic sugar, blend of natural gums (locust bean, guar, cellulose, xanthan and carrageenan) veg. mono and diglycerides, salt, Earth Balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), Powdered Sugar (sugar, tapioca starch), vanilla</p>	<p>Gluten, Soy, Nuts, Corn</p>
<p>EDF CHOCOLATE BLACK CHERRY CUPCAKE</p> <p>CHOCOLATE CAKE: unbleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, cocoa, baking soda, salt, coffee, canola oil, vinegar BLACK CHERRY BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, black cherry compound (cherries, sucrose, dextrose, fructose, natural flavors)</p>	<p>Gluten</p>

GF = gluten-free; EDF = egg-free and dairy-free.

Kitchen facility contains gluten, eggs, dairy, coconut, corn, nuts, soy, and other allergens.

INGREDIENTS

EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES

EDF CHOCOLATE CARAMEL CUPCAKE	Gluten
CHOCOLATE CAKE: unbleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, cocoa, baking soda, salt, coffee, canola oil, vinegar CARAMEL BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, caramel compound (sucrose, dextrose, fructose, natural flavors)	
EDF CHOCOLATE ORANGE CUPCAKE	Gluten
CHOCOLATE CAKE: unbleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, cocoa, baking soda, salt, coffee, canola oil, vinegar ORANGE BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, blood orange compound (orange, sugar, food acids and natural flavors)	
EDF CHOCOLATE PEANUT BUTTER CUPCAKE	Gluten, Nuts
CHOCOLATE CAKE: unbleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, cocoa, baking soda, salt, coffee, canola oil, vinegar PEANUT BUTTER BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, peanut butter	
EDF CHOCOLATE STRAWBERRY CUPCAKE	Gluten
CHOCOLATE CAKE: unbleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, cocoa, baking soda, salt, coffee, canola oil, vinegar STRAWBERRY BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, strawberry compound (strawberries, sucrose, dextrose, fructose, natural flavors)	
EDF CONFETTI CUPCAKE	Gluten, Corn
CONFETTI CAKE: cake flour (bleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)), baking soda, salt, sugar, vinegar, canola oil, water, vanilla, colored edible glitter (artificial color, maltodextrin, modified cornstarch, potassium sorbate) VANILLA BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla RAINBOW CONFETTI: rainbow confetti sprinkles (sugar, rice flour, palm oil, tapioca starch, glucose powder, cellulose gum, gum arabic, xanthan gum*, glycerin natural flavor, magnesium silicate, FD&C colors: blue #1, red #40, yellow #6 and yellow #5 - Vegan, Gluten Free, Nut Free, PHO Free, Trans Fat Free, Dairy Free, Vegetarian) *xanthan gum: may or may not contain corn	

GF = gluten-free; EDF = egg-free and dairy-free.

Kitchen facility contains gluten, eggs, dairy, coconut, corn, nuts, soy, and other allergens.

INGREDIENTS

EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES

EDF DOUBLE CHOCOLATE CUPCAKE	Gluten, Soy, Corn
<p>CHOCOLATE CAKE: unbleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, cocoa, baking soda, salt, coffee, canola oil, vinegar</p> <p>CHOCOLATE BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, unsweetened chocolate (chocolate liquor (processed on equipment previously used to process milk chocolate.)), powdered sugar (sugar, tapioca starch), vanilla</p> <p>GANACHE: Silk Creamer (filtered water, whole organic soybeans, palm oil, cane sweetener, maltodextrin (from corn), soy lecithin, potassium phosphate, sodium citrate, tapioca starch, natural flavors, carrageenan), canola oil, sugar, salt, bittersweet chocolate (chocolate liquor, potassium carbonate, sugar, cocoa butter, sunflower lecithin)</p>	
EDF DULCE DE LECHE CUPCAKE	Gluten
<p>CARAMEL CAKE: cake flour (bleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)), baking soda, salt, sugar, vinegar, canola oil, water, vanilla, caramel compound (sucrose, dextrose, fructose, natural flavors)</p> <p>CARAMEL BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, caramel compound (sucrose, dextrose, fructose, natural flavors)</p>	
EDF GERMAN CHOCOLATE CUPCAKE	Gluten, Soy, Corn, Nuts
<p>CHOCOLATE CAKE: unbleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, cocoa, baking soda, salt, coffee, canola oil, vinegar</p> <p>GANACHE: Silk Creamer (filtered water, whole organic soybeans, palm oil, cane sweetener, maltodextrin (from corn), soy lecithin, potassium phosphate, sodium citrate, tapioca starch, natural flavors, carrageenan), canola oil, sugar, salt, bittersweet chocolate (chocolate liquor, potassium carbonate, sugar, cocoa butter, sunflower lecithin)</p> <p>COCONUT PECAN TOPPING: soy milk (filtered water, whole organic soybeans, organic cane sweetener, tricalcium citrate, natural flavor, sea salt, carrageen, organic vanilla, natural flavors, vanilla A palmitate, vitamin D2, riboflavin B2, vitamin B12), brown sugar, corn starch, hazelnut praline compound (hazelnuts, sucrose, dextrose, fructose, natural flavors), vanilla, earth balance earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), coconut, pecans</p>	
EDF GINGERBREAD LEMON CUPCAKE	Gluten
<p>GINGERBREAD CAKE: unbleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid) baking soda, salt, ginger, chai spice mix, brown sugar, molasses, vinegar, canola oil, coffee</p> <p>LEMON BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, lemon oil</p>	

GF = gluten-free; EDF = egg-free and dairy-free.

Kitchen facility contains gluten, eggs, dairy, coconut, corn, nuts, soy, and other allergens.

INGREDIENTS

EDF GRASSHOPPER CUPCAKE	Gluten, Corn
<p>CHOCOLATE CAKE: unbleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, cocoa, baking soda, salt, coffee, canola oil, vinegar</p> <p>MINT BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, peppermint extract, green food coloring (water, sugar, one or more of the following U.S. certified colors: Red #40, Red #3, Yellow #5, Blue #1, Yellow #6, and Blue #2 and/or titanium dioxide, modified corn starch, vegetable gum, citric acid, and less 1/10 of one percent sodium benzoate and potassium sorbate (as preservatives))</p>	
EDF MOCHA HAZELNUT CUPCAKE	Gluten, Nuts
<p>HAZELNUT CAKE: cake flour (bleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)), baking soda, salt, sugar, vinegar, canola oil, water, vanilla, hazelnuts, hazelnut compound (sucrose, dextrose, fructose, natural flavors)</p> <p>CHOCOLATE ESPRESSO BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, unsweetened chocolate (chocolate liquor (processed on equipment previously used to process milk chocolate.)), powdered sugar (sugar, tapioca starch), vanilla, espresso compound (sucrose, dextrose, fructose, natural flavors)</p>	
EDF PINK LEMONADE CUPCAKE	Gluten
<p>LEMON CAKE: cake flour (bleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)), baking soda, salt, sugar, vinegar, canola oil, water, vanilla, lemon oil</p> <p>STRAWBERRY BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, strawberry compound (strawberries, sucrose, dextrose, fructose, natural flavors)</p>	
EDF PUMPKIN WALNUT CUPCAKE	Gluten, Nuts
<p>PUMPKIN CAKE: unbleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), baking soda, salt, sugar, pumpkin, spices, walnuts</p> <p>SPICED BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, spices</p>	
EDF RED VELVET CUPCAKE	Gluten, Soy
<p>RED VELVET CAKE: cake flour (bleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)), baking soda, salt, sugar, vinegar, canola oil, water, vanilla, cocoa powder, red food coloring (water, red #40, citric acid, sodium benzoate)</p> <p>CREAM CHEESE: Tofutti Cream Cheese (water, expeller processed natural oil blend (soybean, palm fruit and olive), maltodextrin, soy protein, tofu, non-dairy lactic acid, organic sugar, blend of natural gums (locust bean, guar, cellulose, xanthan and carrageenan) veg. mono and diglycerides, salt, Earth Balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), Powdered Sugar (sugar, tapioca starch), vanilla</p>	

EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES EDF CUPCAKES

GF = gluten-free; EDF = egg-free and dairy-free.
Kitchen facility contains gluten, eggs, dairy, coconut, corn, nuts, soy, and other allergens.

INGREDIENTS

EDF CUPCAKES
EDF CUPCAKES
EDF CUPCAKES
EDF CUPCAKES
EDF CUPCAKES
EDF CUPCAKES

EDF RASPBERRY ALMOND POPPY SEED CUPCAKE	Gluten, Nuts
ALMOND POPPY SEED CAKE: cake flour (bleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)), baking soda, salt, sugar, vinegar, canola oil, water, vanilla, almonds, almond oil, poppy seeds RASPBERRY BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, raspberry compound (raspberries, sucrose, dextrose, fructose, natural flavors)	
EDF SNOWBALL CUPCAKE	Gluten
CHOCOLATE CUPCAKE: cake flour (bleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)), sugar, cocoa, baking soda, salt, coffee, canola oil, vinegar RASPBERRY BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, raspberry compound (raspberries, sucrose, dextrose, fructose, natural flavors) COCONUT FLAKES	
EDF TOASTED COCONUT LEMON CUPCAKE	Gluten
COCONUT CAKE: cake flour (bleached wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid)), baking soda, salt, sugar, vinegar, canola oil, water, vanilla, coconut flakes, coconut compound (coconut, sugar, coconut extract) LEMON BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, lemon oil	

**GF = gluten-free; EDF = egg-free and dairy-free.
Kitchen facility contains gluten, eggs, dairy, coconut, corn, nuts, soy, and other allergens.**

INGREDIENTS

<p>GF / EDF BANANA SPLIT CUPCAKE</p> <p>BANANA CAKE: gluten-free all-purpose flour mix (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sugar, canola oil, banana, baking soda, vinegar, sea salt STRAWBERRY BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, strawberry compound (strawberries, sucrose, dextrose, fructose, natural flavors) GANACHEL Silk Creamer (filtered water, whole organic soybeans, palm oil, cane sweetener, maltodextrin (from corn), soy lecithin, potassium phosphate, sodium citrate, tapioca starch, natural flavors, carrageenan), canola oil, sugar, salt, bittersweet chocolate (chocolate liquor, potassium carbonate, sugar, cocoa butter, sunflower lecithin) WALNUTS</p>	<p>Nuts, Soy, Corn</p>
<p>GF / EDF BANANAS FOSTER CUPCAKE</p> <p>BANANA CAKE: gluten-free all-purpose flour mix (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sugar, canola oil, banana, baking soda, vinegar, sea salt BUTTER RUM CREAM CHEESE: Tofutti Cream Cheese (water, expeller processed natural oil blend (soybean, palm fruit and olive), maltodextrin, soy protein, tofu, non-dairy lactic acid, organic sugar, blend of natural gums (locust bean, guar, cellulose, xanthan and carrageenan) veg. mono and diglycerides, salt, Earth Balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), Powdered Sugar (sugar, tapioca starch), vanilla, butter rum compound (sucrose, dextrose, fructose, natural flavors) CHOCOLATE BITS: bittersweet chocolate (chocolate liquor, potassium carbonate, sugar, cocoa butter, sunflower lecithin)</p>	<p>Soy</p>
<p>GF / EDF CARROT CUPCAKE</p> <p>CARROT CAKE: gluten-free all-purpose flour mix (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), brown sugar, baking powder (sodium acid pyrophosphate, sodium bicarbonate, non gmo corn starch, monocalcium phosphate), baking soda, spice mix, salt, carrots, water, canola oil, flax seed, walnuts, raisins CREAM CHEESE: Tofutti Cream Cheese (water, expeller processed natural oil blend (soybean, palm fruit and olive), maltodextrin, soy protein, tofu, non-dairy lactic acid, organic sugar, blend of natural gums (locust bean, guar, cellulose, xanthan and carrageenan) veg. mono and diglycerides, salt, Earth Balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), Powdered Sugar (sugar, tapioca starch), vanilla</p>	<p>Soy, Nuts, Corn</p>
<p>GF / EDF CHOCOLATE BLACK CHERRY CUPCAKE</p> <p>CHOCOLATE CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), Sugar, Cocoa, Coffee, Canola Oil, Vinegar, , Baking Soda, Salt BLACK CHERRY BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, black cherry compound (sucrose, dextrose, fructose, natural flavors)</p>	

GF / EDF CUPCAKES GF / EDF CUPCAKES GF / EDF CUPCAKES GF / EDF CUPCAKES GF / EDF CUPCAKES

GF = gluten-free; EDF = egg-free and dairy-free.
Kitchen facility contains gluten, eggs, dairy, coconut, corn, nuts, soy, and other allergens.

INGREDIENTS

GF / EDF DOUBLE CHOCOLATE CUPCAKE	Soy, Corn
<p>CHOCOLATE CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), Sugar, Cocoa, Coffee, Canola Oil, Vinegar, , Baking Soda, Salt</p> <p>CHOCOLATE BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, unsweetened chocolate (chocolate liquor (processed on equipment previously used to process milk chocolate.)), powdered sugar (sugar, tapioca starch), vanilla</p> <p>GANACHE: Silk Creamer (filtered water, whole organic soybeans, palm oil, cane sweetener, maltodextrin (from corn), soy lecithin, potassium phosphate, sodium citrate, tapioca starch, natural flavors, carrageenan), canola oil, sugar, salt, bittersweet chocolate (chocolate liquor, potassium carbonate, sugar, cocoa butter, sunflower lecithin)</p>	
GF / EDF DULCE DE LECHE CUPCAKE	
<p>CARAMEL CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sugar, baking soda, salt, water, oil, vinegar, vanilla, caramel compound (sucrose, dextrose, fructose, natural flavors)</p> <p>CARAMEL BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, caramel compound (sucrose, dextrose, fructose, natural flavors)</p>	
GF / EDF GERMAN CHOCOLATE CUPCAKE	Soy, Corn, Nuts
<p>CHOCOLATE CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), Sugar, Cocoa, Coffee, Canola Oil, Vinegar, , Baking Soda, Salt</p> <p>GANACHE: Silk Creamer (filtered water, whole organic soybeans, palm oil, cane sweetener, maltodextrin (from corn), soy lecithin, potassium phosphate, sodium citrate, tapioca starch, natural flavors, carrageenan), canola oil, sugar, salt, bittersweet chocolate (chocolate liquor, potassium carbonate, sugar, cocoa butter, sunflower lecithin)</p> <p>COCONUT PECAN TOPPING: soy milk (filtered water, whole organic soybeans, organic cane sweetener, tricalcium citrate, natural flavor, sea salt, carrageen, organic vanilla, natural flavors, vanilla A palmitate, vitamin D2, riboflavin B2, vitamin B12), brown sugar, corn starch, hazelnut praline compound (hazelnuts, sucrose, dextrose, fructose, natural flavors), vanilla, earth balance earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), coconut, pecans</p>	
GF / EDF GINGERBREAD LEMON CUPCAKE	
<p>GINGERBREAD CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), coffee, brown sugar, molasses, vanilla, baking soda, salt, canola oil, ginger and chai spices, lemon oil</p> <p>LEMON BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, lemon oil</p>	

GF / EDF CUPCAKES GF / EDF CUPCAKES GF / EDF CUPCAKES GF / EDF CUPCAKES GF / EDF CUPCAKES GF / EDF CUPCAKES GF / EDF CUPCAKES GF / EDF CUPCAKES GF / EDF CUPCAKES GF / EDF CUPCAKES

GF = gluten-free; EDF = egg-free and dairy-free.
Kitchen facility contains gluten, eggs, dairy, coconut, corn, nuts, soy, and other allergens.

INGREDIENTS

GF / EDF CUPCAKES GF / EDF CUPCAKES GF / EDF CUPCAKES GF / EDF CUPCAKES GF / EDF CUPCAKES GF / EDF CUPCAKES GF / EDF CUPCAKES

GF / EDF GRASSHOPPER CUPCAKE	Corn
<p>CHOCOLATE CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), Sugar, Cocoa, Coffee, Canola Oil, Vinegar, , Baking Soda, Salt</p> <p>MINT BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, peppermint extract, green food coloring (water, sugar, one or more of the following U.S. certified colors: Red #40, Red #3, Yellow #5, Blue #1, Yellow #6, and Blue #2 and/or titanium dioxide, modified corn starch, vegetable gum, citric acid, and less 1/10 of one percent sodium benzoate and potassium sorbate (as preservatives))</p>	
GF / EDF MOCHA HAZELNUT CUPCAKE	Nuts
<p>HAZELNUT CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sugar, baking soda, salt, water, oil, vinegar, vanilla, hazelnuts, hazelnut compound (sucrose, dextrose, fructose, natural flavors)</p> <p>CHOCOLATE ESPRESSO BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, unsweetened chocolate (chocolate liquor (processed on equipment previously used to process milk chocolate.)), powdered sugar (sugar, tapioca starch), vanilla, espresso compound (sucrose, dextrose, fructose, natural flavors)</p>	
GF / EDF PINK LEMONADE CUPCAKE	
<p>LEMON CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sugar, baking soda, salt, water, oil, vinegar, vanilla, lemon oil</p> <p>STRAWBERRY BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, strawberry compound (strawberries, sucrose, dextrose, fructose, natural flavors)</p>	
GF / EDF PUMPKIN WALNUT CUPCAKE	Nuts
<p>PUMPKIN CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), flax seeds, sugar, canola oil, pumpkin, baking soda, salt, pumpkin spices, walnuts</p> <p>SPICED BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, spices</p>	
GF / EDF RASPBERRY ALMOND POPPY SEED CUPCAKE	Nuts
<p>ALMOND POPPY SEED CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), poppy seeds, sugar, baking soda, salt, water, oil, vinegar, vanilla, almonds, almond oil</p> <p>RASPBERRY BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, raspberry compound (raspberries, sucrose, dextrose, fructose, natural flavors)</p>	

GF = gluten-free; EDF = egg-free and dairy-free.

Kitchen facility contains gluten, eggs, dairy, coconut, corn, nuts, soy, and other allergens.

INGREDIENTS

GF / EDF RED VELVET CUPCAKE	Soy
<p>RED VELVET CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), cocoa, sugar, baking soda, salt, water, canola oil, vinegar, vanilla, red food color (water, red #40, citric acid, sodium benzoate), sour cream, buttermilk, cocoa</p> <p>CREAM CHEESE: Tofutti Cream Cheese (water, expeller processed natural oil blend (soybean, palm fruit and olive), maltodextrin, soy protein, tofu, non-dairy lactic acid, organic sugar, blend of natural gums (locust bean, guar, cellulose, xanthan and carrageenan) veg. mono and diglycerides, salt, Earth Balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), Powdered Sugar (sugar, tapioca starch), vanilla</p>	
GF / EDF SNOWBALL CUPCAKE	
<p>CHOCOLATE CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), Sugar, Cocoa, Coffee, Canola Oil, Vinegar, , Baking Soda, Salt</p> <p>RASPBERRY BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, raspberry compound (raspberries, sucrose, dextrose, fructose, natural flavors)</p>	
GF / EDF TOASTED COCONUT LEMON CUPCAKE	
<p>TOASTED COCONUT CAKE: gluten-free flour (brown rice flour, tapioca starch, white rice flour, potato starch, sorghum flour, arrowroot starch, guar gum, sweet rice flour, rice bran), sugar, baking soda, salt, water, oil, vinegar, vanilla, coconut flakes, coconut compound (coconut, sugar, coconut extract), coconut flakes</p> <p>LEMON BUTTERCREAM: earth balance (expeller-pressed natural oil blend (palm fruit, canola and olive oils) filtered water, salt, sunflower lecithin, lactic acid (non-dairy, derived from sugar beets) colored with beta-carotene from natural sources), palm shortening, powdered sugar (sugar, tapioca starch), vanilla, lemon oil</p>	

GF / EDF CUPCAKES

GF / EDF CUPCAKES

GF / EDF CUPCAKES

GF / EDF CUPCAKES

GF / EDF CUPCAKES

GF = gluten-free; EDF = egg-free and dairy-free.

Kitchen facility contains gluten, eggs, dairy, coconut, corn, nuts, soy, and other allergens.

