DIANE'S Cupcakery

Menu

Prices:

Standard Dozen...27
Minis (Box of 2 Dozen) 24
Give-Or-Take Cupcake Jars: 7

Classic Year 'Round Gourmet Cupcakes

Vanilla: A traditional vanilla cupcake topped with a creamy vanilla or chocolate buttercream frosting. (GF,V)

Chocolate: A traditional chocolate cupcake topped with a creamy chocolate or vanilla buttercream frosting. (GF,V)

Dark Chocolate: A dark chocolate cupcake topped with a creamy dark chocolate buttercream frosting. (GF,V)

Red Velvet: A moist, decadent cupcake topped with sweet cream cheese frosting.

Hand Crafted Cupcakes & Cupcake Cocktails

Year 'Round:

Cookies N Cream: Chocolate cupcake with crumbled chocolate cookies topped with a buttercream chocolate cookie frosting. (GF,V)

Chocolate Peanut Butter Cup: Chocolate cupcake with a mini peanut butter cup baked inside topped with a peanut butter cream frosting and chopped peanut butter cups. (GF)

Lemon Zest: A light lemon cupcake with blueberries topped with a whipped cream cheese frosting, lemon zest, and a blueberry. (GF)

Carrot Cake: A traditional "old fashioned" carrot cupcake topped with a whipped cream cheese frosting and toasted pecans. (GF)

Cinnamon Roll: A buttery vanilla cake with bursts of cinnamon and pecans topped with whipped cream cheese frosting, cinnamon sugar and pecans. (GF)

Salted Caramel Mocha: A rich chocolate espresso cupcake topped with a salted caramel buttercream frosting, and caramel drizzle. (GF,V)

DIANE'S *Cupcakery*

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Spring/Summer:

Orange Creamsicle: A sweet orange cupcake topped with a vanilla and orange "twist" buttercream frosting—a tribute to a favorite summer ice cream cone. (GF,V)

Strawberries N Cream: A throwback to Grandma's Sunday dinner dessert: a strawberry cream cupcake topped with a whipped buttercream strawberry puree frosting. (GF,V)

Lemon Blueberry: A light lemon cupcake with blueberries topped with a whipped cream cheese frosting, lemon zest, and a blueberry. (GF)

Chocolate Mint: A rich dark chocolate cupcake topped with a mint butter cream frosting. (GF,V)

Raspberry Almond: A vanilla cupcake with swirls of raspberry preserves topped with an almond butter cream frosting and slivered almonds. (GF,V)

Fall/Winter:

Orange Cranberry: A bright vanilla cupcake with cranberries and orange topped with a whipped orange cream cheese frosting with chopped sweet dried cranberries, fresh orange zest, and white chocolate drizzle. (GF)

Maple Pumpkin Spice: A shout out to mom's classic pumpkin pie—a pumpkin cake topped with sweet cream cheese frosting and drizzled with maple glaze. (GF)

Caramel Apple: An apple cupcake topped with caramel buttercream frosting and drizzled with caramel sauce. (GF,V)

Peppermint Mocha: A rich chocolate espresso cupcake topped with a peppermint buttercream frosting, crushed candy cane and chocolate drizzle. (GF,V)

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Cupcake Cocktails:

Mudslide: A rich chocolate espresso cupcake infused with Irish Cream Liqueur, topped with a coffee Liqueur butter cream frosting, and chocolate & caramel drizzle. (GF,V)

Risky Rum Cake: A rich chocolate cake dipped in a butter rum glaze, rolled in toasted pecans, and topped with salted caramel buttercream frosting and a caramel rum drizzle. *Created using local "Risky Rum" from Mount Airy's Miscellaneous Distillery.* (GF)

Spiced Caramel Apple: A spiced apple cupcake infused with *Linganore Winecellar's Spiced Apple wine* topped with caramel buttercream frosting and drizzled with caramel sauce. (GF,V)

Cinna-Rum Roll: A buttery vanilla cake with bursts of cinnamon and pecans, soaked in a butter rum glaze, topped with whipped cream cheese frosting, cinnamon sugar and pecans. *Created using local "Dew Point Rum" from Mount Airy's Miscellaneous Distillery.* (GF)

Restless Rye Whiskey Coffee Cake: Adapted from a traditional Irish recipe; buttery coffee cake infused with whiskey and topped with a whiskey butter cream frosting, chocolate shavings and a chocolate covered espresso bean. *Created using local "Restless Rye" from Mount Airy's Miscellaneous Distillery.* (GF,V)

Mt. Airy Hurricane: A light and fruity cupcake inspired by NOLA's Pat O'brien's luscious drink. *Created using local rums from Mount Airy's Miscellaneous Distillery.* (GF,V)

Orange Chocolate Stout: Adapted from a traditional Irish recipe; dark chocolate cupcake infused with Guinness Stout topped with a bright orange butter cream, chocolate shavings and orange zest.

Margarita: A vanilla cupcake infused with lime, triple sec and tequila; topped with a tequila butter cream frosting, lime zest, and a salted "rim."

Chocolate Raspberry-tini: A dark chocolate cupcake infused with raspberry liqueur topped with a raspberry and chocolate liqueur buttercream frosting. (GF,V)

Peach Bellini: A light white cupcake with peach purée infused with peach schnapps and champagne, topped with a champagne butter cream frosting and fresh peaches (in season).

Royal Lemon Elderflower: A light lemon and elderflower cordial cupcake infused with St. Germaine's elderflower liqueur topped with cream cheese butter cream and lemon zest.

Dirty Banana: A banana cupcake infused with rum topped with a twist of coffee and cream frosting. *Created using local spirits from Mount Airy's Miscellaneous Distillery.* (GF)

Email: DianesCupcakery@gmail.com   •   **Text/Voicemail:** 240.415.0120

DIANE'S Cupcakery

Menu

To Order: Email DianesCupcakery@gmail.com,
Text/Voicemail: 240.415.0120 or via Facebook Messenger

Minimum 1 dozen/box per flavor.
Give-Or-Take Jars minimum: 3 jars per flavor
Gluten Free, Vegan versions are produced in a shared kitchen.

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Menu

Scones
$15/dozen

Vanilla Bean • Peach • Pumpkin • Lemon • Apple • Orange Cranberry

Gluten Free/Vegan versions currently not available.

Cookies (Jumbo)
$18/dozen

Chocolate Chip • Oatmeal • Peanut Butter • Pecan Chocolate Chip • Turtle

Gluten Free / Vegan Cookies (Jumbo)
$20/dozen

Chocolate Chip • Oatmeal • Peanut Butter

Produced in a shared kitchen.

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Text/Voicemail: 240.415.0120 or via Facebook Messenger

Minimum 1 dozen per flavor.

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