



DUNLAP IA • EARLING IA



Cakes & Cupcakes

White Chocolate

White cake, white chocolate ganache filling

White Chocolate Raspberry

White cake, raspberry white chocolate ganache filling

White Chocolate Strawberry

White cake, strawberry white chocolate ganache filling

Champagne

Moist and delicate white cake with elements of sparkling bubbly; does not contain alcohol

Pink Champagne

Moist and delicate white cake with elements of sparkling pink bubbly; does not contain alcohol

Chocolate Mousse

Chocolate cake filled with mousse, topped with swirls of chocolate ganache and chocolate buttercream

Cookies & Cream

A unique chocolate cookie cake, filled and topped with whipped cookies and cream frosting

Chocolate Caramel Macchiato

A chocolate coffee cake filled with salted caramel mousse, topped with a caramel coffee buttercream

Almond Joy

Chocolate cake, swirled fudgy ganache and coconut cream filling, fluffy coconut buttercream, and an almond

Black Forest

Chocolate cake, swirled fudgy ganache and cherry preserve filling, vanilla buttercream & a maraschino cherry

Salted Caramel

Yellow cake with a caramel swirl, fluffy caramel filling, salted caramel buttercream

Salted Caramel Chocolate

The salted caramel with a chocolate buttercream

Cinnamon Roll

Yellow cake with swirls of cinnamon sugar, cream cheese filling, cinnamon buttercream

Peanut Butter Chocolate

Peanut butter swirled chocolate cake, filled & topped with peanut butter buttercream and chocolate ganache

Lemon Drop

Lemon lover unite! A delicate lemon cake, lemon curd filling, and lemon buttercream

Raspberry Lemonade

Lemon cake filled with raspberry preserves, topped with lemon buttercream and a fresh raspberry

Simores

Chocolate cake, fudgy ganache filling, marshmallow buttercream, buttery graham cracker crumbles

Turtle

A tribute to the classic - chocolate cake, caramel filling, caramel chocolate swirled buttercream, pecans & caramel drizzle



Cakes & Cupcakes

The Dierks

Strawberry cake, marshmallow filling, swirls of chocolate ganache and vanilla buttercream

The Jojo

Cotton candy cake, swirls of marshmallow and cotton candy whipped filling, colorful vanilla buttercream

Nutty Professor

Yellow cake with swirls of peanut butter, filled with whipped PB cream, topped with PB buttercream

Chunky Monkey

Delicious & moist banana cake, whipped PB cream filling, & peanut butter buttercream

Classics

Vanilla
White Wedding
Chocolate
Red Velvet
Birthday Cake

Lemon
Strawberry
Coconut
Marble



Frostings & Fillings

Buttercreams

Vanilla	Raspberry
Chocolate	Strawberry
Mocha	Lemon
Caramel	Coconut
Caramel Chocolate	Marshmallow
Cookies & Cream	Cinnamon
Peanut Butter	Almond

Preserves, Jams, & Curds

Strawberry	Orange Curd
Raspberry	Lemon Curd
Blackberry	Coconut

Mousses & Creams

Chocolate Mousse
White Chocolate Mousse
Marshmallow Cream
Coconut Cream
Caramel Cream

PRICES VARY BASED ON FLAVOR,
FILLINGS, DESIGN, SIZE, LAYERS, TIERS



About the Baker

Brittany grew up in Harlan & followed her passion for nutrition to Iowa State where she obtained her Bachelor of Science in Nutritional Science. She went on to obtain her Master of Science in Human Nutrition. Now residing in rural Earling, the idea of Schaben from Scratch stemmed from her love for baking and her education and understanding of human nutrition in relation to health & wellness. At Schaben from Scratch, we firmly believe that everyone should be able to have their cake & eat it too.

Ordering & Inquiries

phone / 712.579.2560
email / schabenfromscratch@gmail.com
facebook • instagram / @schabenfromscratch

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The Charcuterie Menu

The Classic

Small (serves 2-6)

Brie Wedge, Mozzarella, Grapes, Fresh Berries (Strawberries, Raspberries, Blueberries, and/or Blackberries), Hard Salami, Prosciutto, Choice of Olive, Choice of Cracker

Medium (serves 6-12)

Brie Wedge, Sharp Cheddar, Mozzarella, Dried Mangoes, Grapes, Fresh Berries (Strawberries, Raspberries, Blueberries, and/or Blackberries), Sliced Apple, Hard Salami, Prosciutto, Rolled Turkey, Mix of 2 Olives, Mix of 2 Crackers

Large (serves 12-18)

Brie Wedge, Sharp Cheddar, Colby Jack, Mozzarella, Dried Mangoes, Grapes, Fresh Berries (Strawberries, Raspberries, Blueberries, and/or Blackberries), Sliced Apple, Sliced Pear, Hard Salami, Prosciutto, Rolled Turkey, Smoked Almonds, Mix of 2 Olives, Mix of 3 Crackers

The Italian

Mozzarella, Romano, Gorgonzola, Pepperoncini, Pepperoni, Hard Salami, Prosciutto, Pimiento Olives, Grapes, Crispy Breadsticks, Rosemary Garlic Crackers
Available in Small, Medium, Large

The Mediterranean

Feta, Blue, Gouda, Peppered Salami, Smoked Salmon, Kalamata Olives, Feta-Stuffed Olives, Marinated Artichoke Hearts, Pita Chips, Cherry Tomatoes, Sliced Bell Peppers, Dried Figs, Hummus
Available in Small, Medium, Large

*Items are available to purchase by box or on a board.
Boards can be rented for a fee or purchased.

Schaben from Scratch



The Cheesecake Menu

The New Yorker

The infamous classic. A delicious creamy cheesecake, buttery graham cracker crust, and sweet cream whip. Toppings available: fresh strawberries, raspberries, blackberries, mixed fruit compote, chocolate ganache, caramel drizzle, chopped pecans, *Available in GF and Keto

The Birthday Cake

Funfetti cake, vanilla cheesecake, birthday cake mousse, topped with a traditional sweet cream whip and sprinkles.

The Lemon Cream

This dense but refreshing cheesecake has a creamy lemon cheesecake, traditional graham cracker crust, with a lemon cream whip and choice of lemon meringue or lemon curd topping.

The Coconut Key Lime

Another decadent refresher, this layered dessert has graham cracker crust, lime cheesecake, coconut mousse, coconut curd, and shredded coconut. Topped with a lime cream whip.

The Raspberry White Chocolate

Cookies and cream crust topped with dense white chocolate cheesecake and swirls of raspberry preserves, topped with fresh raspberries and traditional sweet cream whip.

The Triple Chocolate

A chocolate-lover's dream. Chocolate cookie crust, dense chocolate cheesecake, chocolate mousse and chocolate ganache. Topped with both sweet cream and chocolate whip.

The Salted Caramel

Buttery, salted graham cracker crust, delicious caramel cheesecake, and gooey salted caramel topping with a traditional sweet cream whip.

The Turtle

Buttered pretzel crust, traditional cheesecake with swirls of chocolate fudge and caramel. Topped with pecans, chocolate and caramel sauce, and a sweet cream whip.

The Peanut Butter

Fluffy peanut butter cheesecake and peanut butter cookie crust. Topped with peanut butter cookie crumbles and sweet cream whip.

The Peanut Butter Chocolate

Peanut butter cookie crust, peanut butter chocolate cheesecake with swirls of fudge. Topped with peanut butter cups, fudge, and sweet cream whip.

The Toffee Caramel Crunch

Traditional graham cracker crust with bits of chocolate toffee, swirled caramel cheesecake, topped with toffee bits, caramel sauce and caramel sweet cream whip.

The Mint Chocolate

Chocolate cookie crust, fluffy mint cheesecake with swirls of decadent fudge, topped with a layer of chocolate ganache, mint chocolate candy pieces, and mint cream whip.

The Cookies & Cream

Chocolate cookie crust, original cheesecake with swirls of vanilla cream and bits of chocolate cookie. Topped with chocolate cookie pieces, fudge drizzle, and traditional sweet cream whip.

The Coconut Cream

Fluffy coconut cheesecake on top of a buttery graham cracker crust, topped with coconut curd, shredded coconut, and a sweet cream whip.

The S'mores

Dense chocolate cheesecake on top of a buttery graham cracker crust, layered with chocolate ganache, marshmallow fluff. Topped with marshmallows, chocolate pieces, graham cracker crumbs, and marshmallow cream whip.

All cheesecakes are available in 8", 9", or 10" sizes. Personal or mini cheesecakes are available. Special cheesecakes orders must be received at least 2 weeks in advance.

Schaben from Scratch