

# SPECIAL DIETS MENU

## **Gluten-Free Cupcakes**

### **Carrot Cake**

A dairy-free and gluten-free cake with fresh carrots, coconut, and pineapple chunks; finished with a light glaze, this cupcake is light and moist.

### **Lemon Pound Cake**

A gluten-free refreshing lemon cake (made with real lemon zest!) with a lemon zest glaze. Amazing!

#### Vanilla Bean Vanilla

A classic Vanilla Vanilla cupcake complete with a gluten-free pretzel. Salty and sweet.

#### **Chocolate Chocolate**

A moist Chocolate Chocolate. Simple but delicious.

#### **Mexican Chocolate**

Our chocolate cake updated with fun spices finished with our cinnamon chocolate frosting and dusted cinnamon. Warm and inviting.

### **Strawberry Swirl**

This light strawberry and vanilla swirl cupcake proves that everyone loves a delicious pink cupcake!

### **Chocolate Peanut Butter**

A chocolate cake with baked peanut butter center finished with chocolate buttercream and a generous dollop of peanut butter.

### **Chocolate Chipper**

A vanilla cake baked with mini chocolate chips finished with vanilla buttercream and even more chocolate chips.

### Lava Fudge

A chocolate cake with chocolate ganache center, finished with vanilla buttercream and chocolate drizzle.

# **Vegan Cupcakes**

#### Lemon

Vegan Lemon with "Cream Cheese" frosting is a hit with our vegan patrons! This delicious and moist lemon pound cake is complete with a whipped frosting sure to please.

### Vanilla

A Vanilla Vanilla so good you won't know what ingredients you're missing!

### Chocolate

A moist chocolate cake finished with amazingly fudgy chocolate frosting.

### Strawberry

A refreshing strawberry cupcake creation sure to please.

### **Orange Cream Chocolate**

Our vegan chocolate cake complete with amazing orange "cream cheese" frosting. This delicious frosting disappears way too fast!

### **Carrot Cake**

A cake made of carrots, walnuts, coconut, and pineapple finished with a delicious "cream cheese" frosting.



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