



CUPCAKE MENU

SIGNATURE CUPCAKES

The Bluebonnet

A vanilla cake with lemon-blackberry center finished with lemon-infused vanilla buttercream frosting and a fresh sugar-coated blackberry.

The Indian Paintbrush

A vanilla cake with orange-raspberry center finished with orange-infused vanilla buttercream frosting and a fresh sugar-coated raspberry.

The Longhorn

A vanilla cake with caramel center finished with vanilla buttercream frosting, caramel drizzle, and a signature praline pecan.

The Cowboy

A chocolate cake with caramel center finished with chocolate buttercream frosting, caramel drizzle, and a signature praline pecan.

The Bronco

A vanilla cake with caramel center finished with chocolate buttercream frosting and both caramel and chocolate ganache drizzle.

The Texan

A chocolate cake with caramel center finished with vanilla buttercream frosting and both caramel and chocolate ganache drizzle.

Texas Prairie

Chocolate cake, vanilla buttercream, and mini chocolate chips. Simple and pretty.

Round Rock Honey and Chai

Made with Round Rock's wildflower honey, this honey and chai cake is both delicious and local. It is finished with a honey buttercream frosting and chopped almonds.

Texas Lavender Vanilla Lavender Cream

A light and refreshing vanilla cake with smooth lavender cream filling finished with our vanilla buttercream frosting and dried lavender flowers from locally-owned and operated Texas Lavender. A greener cupcake!

Texas Two-Step

Chocolate cake with chili powder and chocolate buttercream. Finished with a sprinkle of cocoa on top. Sweet and spicy!

The Alamo

A chocolate cake doused in hazelnut liquor and topped with a light chocolate mousse frosting. You will admit defeat to this delicious creation!

CLASSIC CUPCAKES

Vanilla Vanilla

A vanilla cake with vanilla bean-infused buttercream frosting.

Chocolate Chocolate

A chocolate cake once baked by my great-grandmother Vivian finished with chocolate buttercream frosting.

Black Eyed Susan

A vanilla cake paired with chocolate buttercream frosting – a classic favorite.

Red Velvet

A red velvet cake complete with cream cheese frosting.

Carrot Cake

A hearty carrot cake recipe perfected with cream cheese frosting.

Italian Cream Cake

This vanilla cake has the perfect combination of chopped coconut and pecans and is finished with cream cheese frosting.

Marble Swirl

A vanilla and chocolate marble cake complete with gorgeous vanilla and chocolate buttercream swirl and mini chocolate chips.

Berry Strawberry

A moist strawberry cake complete with strawberry-puree and vanilla buttercream frosting. Perfection!

German Chocolate

A chocolate classic, this chocolate cupcake is filled and topped with classic german chocolate topping – coconut, pecans, and creamy goodness.

The Chocolate Chipper

A vanilla and chocolate chip cake complete with our vanilla buttercream frosting and miniature chocolate chips. Watch out, chocolate chip cookies!!

OUR MOST POPULAR GOURMET FLAVORS

Lava Fudge

Can't decide between vanilla or chocolate? Get the best of both worlds! A chocolate cake with gooey chocolate ganache center topped with our vanilla buttercream frosting and a chocolate ganache swirl. Truly the perfect cupcake.

Vanilla Coconut

A vanilla cake adorned with cream cheese frosting and coconut flakes.

Chocolate Razzmatazz

A chocolate cake with awesome raspberry buttercream – flavored with fresh raspberry puree. Incredible!

Black Bottom

A chocolate cake with baked cream cheese and mini chocolate chip center finished with your choice of either chocolate buttercream or cream cheese frosting.

Key Lime

A vanilla cake with key lime filling, finished with vanilla buttercream frosting, key lime candies, and lime zest.

Tres Leches

This traditional Spanish cake is a Bycura family favorite, made moist with three types of milk and finished with light whipped cream frosting and cinnamon.

Triple Chocolate Threat

A chocolate lover's favorite, this chocolate cupcake is complete with a chocolate ganache center, chocolate mousse topping, and dark chocolate shavings. Heavenly!

Brownie Sweetheart

Our chocolate cake complete with light pink vanilla buttercream frosting and a delicious fudge brownie. So perfect.

Angel Food Cake

A light almond sponge cake topped with your choice of a light glaze and sugared almonds or homemade whipped cream and mixed berries. Delicious!

Peanut Butter Cup

A chocolate cake injected with peanut butter and finished with chocolate buttercream frosting.

S'mores

Who needs a campfire? A chocolate cake with marshmallow filling and chocolate ganache frosting, this cupcake is a crowd pleaser – complete with a miniature s'more on top!

Lemon Meringue Pie

A moist lemon cake with lemon curd filling finished with a light meringue topping.

Banana Split

It's incredible what we've managed to get into this little cupcake! A chocolate cake with banana, pineapple, strawberry, chocolate ganache, and marshmallow center made even better with homemade whipped cream, more chocolate ganache drizzle, and a maraschino cherry.

Cookies and Cream

Oreos baked into a vanilla cake topped with vanilla buttercream frosting and more cookie crumbles.

My Little Pumpkin

A favorite fall treat, a light pumpkin cake topped with cream cheese frosting.

My Little Snowflake

A wintry treat, a chocolate cake with gooey chocolate center, adorned with peppermint vanilla buttercream frosting and peppermint pieces.

OTHER GOURMET CUPCAKES

Black and White

A chocolate cake with fun cream filling and half vanilla, half chocolate frosting.

Mocha

A chocolate cake rich with coffee flavor complete with coffee-infused chocolate buttercream frosting and a chocolate-covered espresso bean.

Lemon Drop

A vanilla cake injected with lemon tart filling, finished with vanilla buttercream frosting and lemon zest.

Strawberry Shortcake

A vanilla cake injected with strawberry pieces and then topped with homemade whipped cream and a fresh strawberry.

Banana Pudding

A banana vanilla cake topped with homemade whipped cream, wafer cookie crumbles, and fresh banana slices.

White Chocolate Dream

A vanilla cake with white chocolate center topped with vanilla buttercream frosting, white chocolate chips, and white chocolate drizzle.

Bananas Foster

A vanilla and banana cake topped with fresh whipped cream, banana slices, crushed wafer cookies, and our secret sauce. This one is dangerously good!

Boston Cream Pie

The pie favorite in cupcake form, a chocolate cake with vanilla cream filling and topping, finished with delicious chocolate ganache.

Peppermint Pattie

A chocolate cake with peppermint pattie pieces baked in, topped with chocolate buttercream, and finished with a peppermint pattie.

Rocky Road

A chocolate cake complete with marshmallows, pecan pieces, and a variety of chocolate chip morsels. No need for frosting – this cupcake can stand on its own two feet.

Tiramisu

Our customers ask and they shall receive. This amazing Kaluha cake creation is finished with a very traditional cream filling, homemade whipped cream, and dusted cocoa powder. Almost better than the real thing!

Spring Daffodil Lemon

This moist lemon cake with lemon buttercream frosting has light hints of refreshing citrus. Spring is calling!

Banana Nut

Forget the banana nut muffin, this super moist cupcake is finished with cream cheese frosting. Amazing!

Black Forest

A chocolate and maraschino cherry cake finished with fresh whipped cream, chocolate ganache drizzle, and a whole maraschino cherry.

The Dirty Cupcake

A chocolate cake topped with vanilla buttercream and crushed chocolate wafers. It's finished with a fun gummy worm!

Triple Berry Cobbler

A vanilla cake filled generously with a delicious homemade triple berry cobbler – made with fresh raspberries, blackberries, and strawberries. Finished with a dollop of homemade whipped cream.

Lime Margarita

A vanilla cake soaked in real margarita (including tequila!), finished with vanilla buttercream, coarse salt, and a lime wedge. Perfect for summer.

Citrus Burst

A lemon and orange cake finished with citrus buttercream and a candied orange or lemon wedge.

Cherry Cobbler

A vanilla cake filled with cherry filling and topped with whipped cream and crushed graham crackers.

Apple Pie

A deliciously warm apple and cinnamon cake finished with a dollop of vanilla buttercream. Not too sweet!

My Little Sunshine

A summer treat, a vanilla cake infused with pineapple and banana, finished with cream cheese frosting.

PRICING

Regular Size \$3.00 Each
 \$30.00 Dozen

*Please note the price reduces to \$2.50 each when you order a minimum of one dozen.

If you come by the market and select from our offerings onsite, we have a special: 4 cupcakes for \$9.00. This special is NOT available on special orders.

Mini Size \$10.00 Dozen

Larger Size \$6.00 Each

Please note the above pricing is in effect **June 1, 2011** and may be subject to change without notice.



Katie Bycura

Phone: (512) 300-1560

Email: kbycura@hillcountrycupcake.com

Shella Bycura

Phone: (512) 228-8819

Email: sbycura@hillcountrycupcake.com

Website: <http://www.hillcountrycupcake.com/>