

Is your mouth watering yet?

call or fax

215-730-9210 or 215-730-9211

email

orders@sweetsugarhill.com

or visit

4908 Baltimore Avenue

to place your order today!

also keep in mind...

if there is a dessert not listed here and you absolutely **MUST** have it, ask us and we will try our best to accommodate your special cravings!

Feel free to visit us 24 hours a day at:
www.sweetsugarhill.com



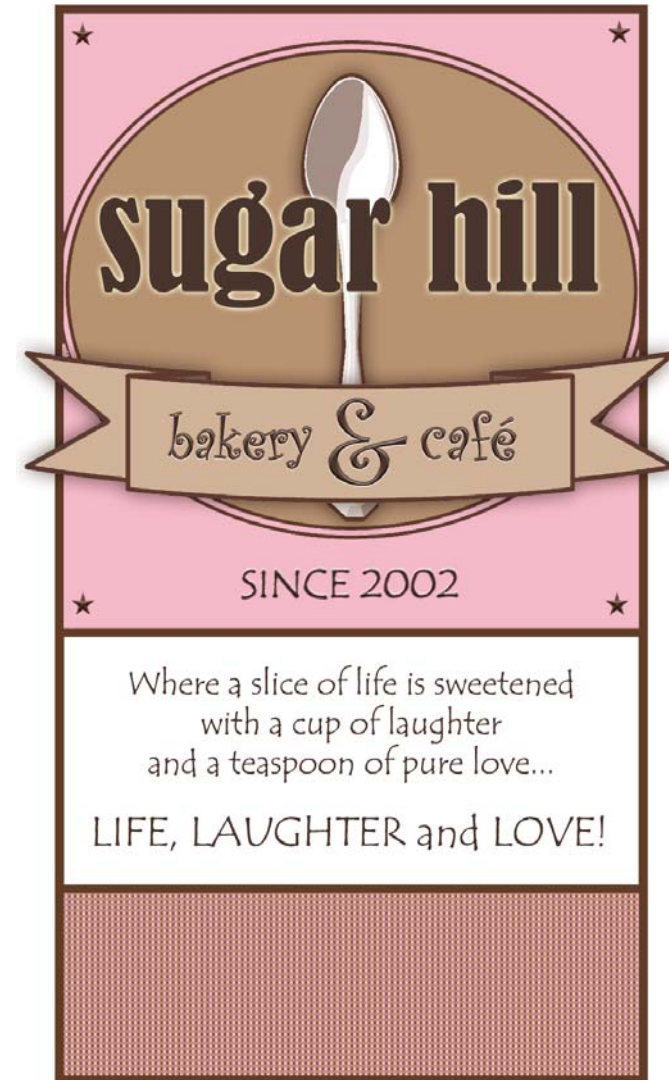
Once upon a time on sugar hill

Kameelah Mu'Min (baker and owner) began baking at the age of 12, perfecting what she thought was the most distinguished art of oatmeal raisin cookies and chocolate walnut brownies. She fell in love with the aroma of pure vanilla extract, ground cinnamon and other spices, the smell of a sweet kitchen, and creating delicious delicacies. At 13, Kameelah was encouraged by her mother to sell her desserts to family and friends under the name "Kameelah's Perfect Cakes".

Many years later, you too can experience the sweetness of Kameelah's baked goods. All desserts are made from scratch (the good ol' fashioned way) with only the finest and freshest ingredients. So sit back, relax, and enjoy that scrumptious morsel of **sugar hill**, "where a slice of life is sweetened with a cup of laughter and a teaspoon of pure love."



4908 Baltimore Avenue
Philadelphia, PA 19143
215-730-9210
www.sweetsugarhill.com
info@sweetsugarhill.com



take-home menu



sugar hill specialty cakes

banana split cake \$32

9"

An irresistible favorite. A moist, four-layer banana cake filled with whipped cream, fresh strawberries, crushed pineapples, and topped with hot fudge sauce and peanuts. The most requested cake!!!

triple layer carrot cake \$30

9"

This deluxe version of carrot cake topped with cream cheese icing is simply divine. Carrots, walnuts, raisins, coconut, and pineapple are just some of the great ingredients you'll find in this dessert.

chocolate hazelnut torte \$32

9"

This quadruple layer dark chocolate cake features the distinctive flavor of hazelnuts, dutch cocoa frosting, topped with Ghirardelli chocolate ganache and chopped hazelnuts.

cookies 'n' cream cake \$28

9"

This moist yellow cake is chock full of Oreo cookie chunks, filled with homemade whipped cream and topped with chocolate cookie crumbs.

egyptian chocolate cake \$30

9"

A delicious chocolate cake combined with ground cinnamon, coffee, and delicately whipped cinnamon cream frosting. The original recipe came from a GI who found it while stationed in Egypt. A **sugar hill** favorite!

german chocolate cake \$30

9"

For all you chocolate connoisseurs out there...what's a menu without this fabulous torte? Featuring coconut, pecans, and caramel. The cake's name comes from the sweet chocolate baking bar developed for Baker's Chocolate Co. in 1852 by Sam German.

peaches 'n' cream cake \$30

9"

A white cream cake filled with whipped cream cheese frosting and sweet halved peaches! A summertime treat!

strawberries 'n' cream cake \$30

9"

This strawberry flavored cream cake is filled with halved fresh strawberries and strawberry whipped cream cheese frosting, topped with more strawberries and pink buttercream roses. Variation: White Chocolate Strawberries 'n' Cream



old-fashioned favorites

devil's food cake \$30

9"

This is a timeless moist chocolate layer cake with a rich mocha chocolate buttercream frosting.

boston cream pie \$30

9"

A delicate sponge cake with a rich custard filling and a sweet chocolate glaze. This cake dates back to the 1800s and is a classic American dessert.

triple layer pineapple coconut cake \$30

9"

A yellow cake with a subtle hint of coconut flavor, pineapple filling, and fluffy old-fashioned boiled icing, coated with sweet coconut. Also try our Lemon Coconut Cake with a lemon custard-like filling!

red velvet cake \$30

9"

A uniquely Southern tradition! This dazzling cake has deep, rich, red layers with a subtle cocoa temptation—frosted with cream cheese icing and topped with rich buttercream frosting and red crumb sprinkles.

lemon glazed angel food cake \$25

10" tube

This light, airy cake is served with a fresh and tangy lemon glaze. Angel food cake originated in Southeastern Pennsylvania. It is believed that the first of these cakes were baked by African American slaves because making them "required a strong beating arm" to whip the egg whites properly.

pound cake

old-fashioned pound cake \$8/\$25

loaf/tube

This classic rich, dense cake is best served warm with a generous scoop of French Vanilla ice cream and drizzled with caramel or chocolate glaze. The original English pound cake from which the American style evolved was exactly that—a pound of butter, sugar, eggs and flour. Variations: Marble, Sour Cream, Spiced

coconut pound cake \$25

10"

A coconut lover's dream...pure coconut milk, sweetened coconut, cream cheese and other scrumptious ingredients make it impossible to resist! Variation: Lemon Coconut

7-Up pound cake \$25

9"

A very popular version of the classic pound cake...yes, it really is made with 7-Up!

cheesecake

classic cheesecake \$25

10"

A must on any menu! A superb creamy dessert that can be served plain or topped with fresh fruit of your choice or a sweet glaze.

white chocolate hazelnut cheesecake \$30

10"

Can you imagine...white chocolate Frangelico cheesecake, topped with chopped, glazed toasted hazelnuts and chunks of white chocolate...yes, hopelessly decadent...

sweet potato cheesecake \$28

10"

With caramel sauce. Once upon a time on **sugar hill**, Princess Sweet Potato met Prince Classic Cheesecake and they lived happily ever after...Variation: Pumpkin Cheesecake—great for the holidays!

tiramisu cheesecake \$30

10"

A mouth-watering variation on the classic cheesecake. Stories tell how Tiramisu was a favorite dessert of Venice's courtesans, who needed a 'pick-me-up' (the literal translation of tirami-su) to rejuvenate themselves between their amorous encounters. True? Probably not. But today, Tiramisu is among the most asked-for desserts in restaurants!

cinnamon apple cheesecake \$25

10"

This cheesecake with a glazed, baked cinnamon apple topping is simply divine.



also ask us...

...about our assortment of pies, cobblers, cookies, brownies, muffins, and other scrumptious pastries you simply can't live without!

pies & cobblers & crisps (oh my!) Including Sweet Potato, Pumpkin, Bean, Apple, Lemon Meringue...

Cookies Including Chocolate Chip, Oatmeal Butterscotch, White Chocolate Macadamia, and the famous 49th Street Cookie...

muffins & quickbreads Including Banana Nut, Gingerbread, Cranberry Orange...

and a variety of muffins, scones, and coffeecake...