

SIGNATURE MENU

At Bear & Bee Bakehouse we strive to create cakes with insides that are as unique as their outsides! Below you will find our signature cake menu ranging from eclectic and sophisticated to classic and nostalgic, created from some of our favorite flavors. Everything in our signature menu is made from scratch, local, organic, and fair trade whenever possible.

Allergen Warning: Our cakes all contain gluten, dairy, and eggs. All product is made in a kitchen where nuts are present.

Brown Butter, White Chocolate, Macadamia Nut

brown butter vanilla bean cake with chopped macadamia nuts, filled with layers of macadamia nut praline and white chocolate ganache, iced with fluffy white chocolate brown butter frosting

Dark Chocolate, Kahlua, Kona Coffee, Ganache

dark chocolate cake, filled with layers of milky chocolate Kahlua ganache and coffee crunch filling, iced with a silky coffee frosting

Hawaiian Sea Salt Caramel, Vanilla Bean

Vanilla Bean cake, layered with Hawaiian sea salt caramel, iced with creamy caramel frosting

Guava, Strawberry, Rose

Moist Guava cake made, filled with layers of rose buttercream, guava filling, and fresh strawberries, iced with sweet cream icing

Caramelized Banana, Vanilla Bean, Dulce de Leche

Moist banana spice cake, filled with layers of homemade dulce de leche, fresh caramelized banana slices, and vanilla bean icing

Roasted White Chocolate, Lilikoi, Sweet Cream

buttery cake filled with layers of lilikoi curd and roasted white chocolate icing, covered with sweet cream frosting

Honey, Lavender, Meyer Lemon

moist honey lavender cake made Big Island Honey, filled with layers of light icing and tangy meyer lemon curd

Vanilla Bean, Coconut, Mixed Berries

vanilla bean cake filled with layers of creamy coconut curd and fresh mixed berries

*we are always happy to create custom flavors by request