

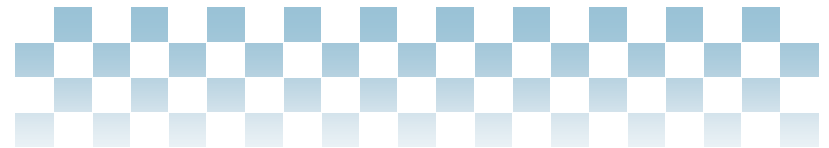
Store Hours

Tuesday through Friday 9 to 5

Saturday 9 to 4

Closed Sun., Mon. and all major holidays

Revised 7-27-10



Ruth's Sweete Justice
Birthday Cakes

Anniversary, Dessert & Shower



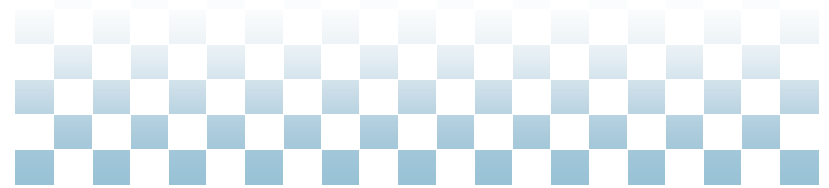
Ruth Rickey, Owner

7602 N. May Ave.

OKC, OK 73116

879-CAKE (2253)

www.RuthsSweeteJustice.com



About Our Bakery

Ruth is a former attorney who fell in love with cake decorating. She set out to learn everything she could about the bakery business and was rewarded by being named IGA's International Bakery Manager of the Year for 3200 stores in 31 countries. She also competes across the USA in cake competitions and live cake challenges and has won over 100 first place ribbons for her designs.

Ruth has been featured on Wedding Cake Wars on WE TV, twice on Ultimate Cake Off on TLC and on 3 different specials for The Food Network. Ruth is Oklahoma's only undefeated 3 time winner of TV cake challenges! Ruth's cakes have appeared in national bride and cake magazines, in newspapers and on local tv.

Ruth teaches advanced sugar art techniques all over the US and runs the Oklahoma Sugar Art Academy here, where she hosts the top sugar artists in the world. Ruth is one of only a handful of Certified Master Sugar Artists in the world.

Ruth's recently celebrated its 10th anniversary and has grown with virtually no advertising. We rely on word of mouth to sell our cakes and look forward to showing you what keeps everyone talking about our incredible team of bakers and sugar artists!

Frequently Asked Questions

How do I transport the cake?

We recommend that you place your cake on a flat surface like the floorboard or flat hatch area of your van, SUV or car. Do not transport it in a hot car during the summer months.

Will my cake melt if my party is outside?

Yes, heat and humidity can harm cakes dramatically. For best results, keep your cake inside in a cool place.

Do you make sugar free or egg free cakes?

We don't make sugar free, vegan, dairy free or gluten free cakes. We can make egg free cakes with prior notice after you bring in your EnerG egg substitute. *This is not a nut-free bakery; all foods are prepared on shared equipment.*

Why are you limiting our color choices?

For years we've tried to accommodate every color request and have spent countless hours trying to match your swatches or decide what your interpretation of "celadon" is. We have limited color dyes available to us and we just couldn't match everything. Buttercream and fondant take color differently and we can't make them match each other, either. It seemed best to limit you what IS possible in icing so that we don't disappoint you.

Do you make "adult" cakes?

No, we don't make nude, rude or socially inappropriate designs.

We reserve the right to refuse any order from any customer for any reason.

Frequently Asked Questions

Why did you change your birthday cake policies?

We conducted a cost analysis on our birthday cakes and discovered that we could not continue offering the degree of custom work at the prices we've been charging. We were spending as much time on a tiny birthday cake as a 4 tier wedding cake. We were left with few options. We could eliminate birthday cakes entirely, we could raise the prices to the level of our wedding cakes or we could try to find a compromise. Our new policy is our best attempt to satisfy the demand for our cakes and balance the time and cost it requires to make them.

How much notice do you need for a cake order?

We recommend that you give us as much notice as possible. We suggest that you give us 1-2 weeks notice for a weekend and at least 48 hours for a Tuesday through Thursday.

Do I have to know all the details in order to place my order?

No, you can call and "save a spot" for a particular day and then finalize the order no later than 48 hours before the cake due date. If we don't hear from you 48 hours ahead of time, *your order will be canceled.*

Do you make cakes with famous characters?

Sorry, but that is a violation of federal copyright laws. We will be happy to put your figures on one of our cake designs, but will not violate the law.

Do I need to refrigerate my cake?

Unless we tell you to do so, you do not. The icing seals in the cake moisture until you cut into it. You could damage fondant accents if you refrigerate your cake.

About Our Cakes

Our cake prices include the cake flavor of your choice from OKC's largest selection. You can even have 2 different flavors per tier...at no extra charge! In order to serve as many people as possible, we have radically changed what we offer on a daily basis. We now offer a variety of round and square designs for your party or shower. These have limitations as to designs and color options available for the price in this brochure! If you are not sure, please check with us before assuming your cake falls in this category. Some things will be an extra charge beyond the prices in this brochure. For those needing a cake to go quickly, we are introducing our Drizzle Dessert Line.

All other orders (tiered cakes, shaped or carved cakes, topsy turvy cakes) will require a minimum starting price of \$250. We will take the specifics from you and give you a quote for your cake within 48 hours. If you want us to do the cake, you will need to sign the bid, return it in person, by fax or by email and pay half down on the custom order. We LOVE doing high end custom cakes, but they take an incredible amount of time, skill and effort. You can still have what you want, but since they take as long as our wedding cakes, they have to be priced accordingly.

We recommend that you give us as much notice as possible for your cake order. We hope that implementing these changes allows us to take more orders each weekend—we know you are tired of hearing that we are booked! We still prefer that you plan for 1 to 2 weeks notice for a Friday or Saturday order and a minimum of 48 hours notice for a Tuesday through Thursday order.

Round Cakes

We offer limited design choices with specific color options in 4 sizes. *There are no substitutions allowed.* Choose up to 2 flavors of cake and one filling per cake. Anything other than the choices we have on display in the showroom and on our web site will be classified as a Custom Cake and will have a \$250 minimum charge.

6 inch—Serves 6-14

Buttercream w/ fondant accents—\$15

Fondant—\$25

8 inch—Serves 8-25

Buttercream w/ fondant accents—\$30

Fondant—\$50

10 inch—Serves 20-39

Buttercream w/ fondant accents—\$45

Fondant—\$75

12 inch—Serves 30-56

Buttercream w/ fondant accents—\$65

Fondant—\$95

Add a matching baby cake—\$5

Fillings

Mousse Flavors: Vanilla, chocolate, lemon, cherry, strawberry, raspberry, blueberry, pineapple, apple, choc Kahlua, choc hazelnut, pistachio, lime, coconut, banana cream, peach, cheesecake, French vanilla, butterscotch, oreo, strawberry banana, margarita, pina colada, Godiva white choc, Amaretto, Grand Marnier, Irish Cream, coffee, mango, pink champagne, peppermint, mango, toffee, caramel, cinnamon, red hot or honey

Fruit Preserves & Other Flavors: Bavarian cream, lemon, cherry, strawberry, raspberry, blueberry, pineapple, apple, caramel, flavored buttercreams

Sugar Art Extras

Loopy bow—\$15 and higher

Fabric bow—\$10 and higher

Fondant figure or animal—\$15 and higher

Bouncers—\$.50 each and higher

Sugar paste flower spray—\$10 each and higher

Cake Flavors

Traditional: White, Chocolate, Milk Choc, Marble, Strawberry, Raspberry, Lemon, French Vanilla (almond), Yellow, Carrot, Red Velvet, Banana, Banana Nut, Spice, German Chocolate

Unexpected: Orange, Italian Cream (coconut/pecan), Coconut, Cherry, Pineapple, Pink Champagne, Lemon Poppy, Almond Poppy, Chocolate Chip, White Chocolate, Chocolate Choc Chip, Walnut, Choc Walnut, Butter Pecan, Apple Cinnamon, Peanut Butter Choc, Andes Mint, Peppermint, Choc Coffee, Mango, Choc Toffee

Icings

White or Chocolate Buttercream, White or Chocolate Whipped Icing, Cream Cheese, German Chocolate, Fudge, White or Chocolate Rolled Fondant

Square Cakes

We offer limited design choices with specific color options in 4 sizes. *There are no substitutions allowed.* Choose up to 2 flavors of cake and one filling per cake. Anything other than the choices we have on display in the showroom and on our web site will be classified as a **Custom Cake** and will have a \$250 minimum charge.

6 inch—Serves 8-18

Buttercream w/ fondant accents—\$20

Fondant—\$30

8 inch—Serves 12-32

Buttercream w/ fondant accents—\$35

Fondant—\$55

10 inch—Serves 25-50

Buttercream w/ fondant accents—\$60

Fondant—\$90

12 inch—Serves 45-72

Buttercream w/ fondant accents—\$85

Fondant—\$125

Add a matching baby cake—\$5

Drizzle Dessert Cakes

We offer 8 delectable flavors. We strive to have these available every day, but they are first come, first serve so we might not have every flavor every day.

These are 8" dessert cakes and will serve 8 to 25 people. They come with our standard decorations, but we can add writing at no extra charge.

For an extra charge, we can add a loopy bow or a flower spray from our display choices at the shop. *Sorry, but there are no other decorations permitted on these cakes.*

Strawberry w/ White Buttercream & Strawberry Drizzle—\$20

White with White Buttercream and White Drizzle—\$20

Chocolate with Chocolate Buttercream and Fudge Drizzle—\$20

Lemon with Buttercream and Lemon Drizzle—\$20

Red Velvet w/ Cream Cheese Buttercream & Red Drizzle—\$20

Carrot with Cream Cheese Buttercream & Orange Drizzle—\$20

German Choc with German Choc icing & Fudge Drizzle—\$20

Chocolate with White Buttercream and Fudge Drizzle—\$20

Custom Cakes

Want something truly special? Bring us your idea and specifications and we will sketch a design and supply you with a bid for a custom cake within 48 hours. If you choose to have us do the cake, you will need to accept the bid in writing (in person, by email or by fax) and supply us with 50% down payment, which includes a \$50 non-refundable, non-transferable deposit on the order.

If you cancel your order less than 48 hours in advance, you will forfeit the down payment. If you cancel the order more than 48 hours in advance, we will refund all but a \$50 non-refundable deposit portion of the down payment.

Our starting minimum price for a custom cake is \$250. We can do a tiered cake, topsy turvy cake, a carved cake or most anything else you imagine. Because we know that these will be larger, more unique cakes, we will now offer delivery service on these cakes. Our wedding delivery pricing and restrictions apply to these cakes.

Deliveries are on an availability basis—if we are booked for wedding deliveries already, we may not be able to deliver your cake. If you pick up the cake, you will have to sign a release.

We require a MINIMUM of two weeks notice for a Custom Cake.