



Miss Red's Place presents Lu's Delights

[Cream Cheese Pound Cake](#) - An old timey tasting pound cake, rich with cream cheese and a crunchy crust. Can't miss with strawberries and whipped cream, although delightful alone.

[Almond Pound Cake](#) - A delightfully moist, rich, almond-tinged pound cake, just right for dessert.

[Pumpkin Pound Cake](#) - Made with real pumpkin and spices, you will enjoy the delightful aroma of this cake as much as the unforgettable taste - just like Fall days of your youth.

[Chocolate Velvet Pound Cake](#) - You will think of velvet when you taste this smooth, rich, chocolately pound cake. The chocolate ganache adds the perfect finishing touch.

[Eggnog Pound Cake](#) - Eggnog, butter, sugar, etc. - what's not to love??? This is a seasonal cake that is usually available from mid-November through the New Year, if fresh eggnog is available.

[Lu's Luscious Lemon Pound Cake](#) - A moist, lemon infused cake, full of buttery richness, with a rich, citrusy glaze. You'll love that tang!!

[Succulent Orange Pound Cake](#) - Same as above but flavored with fresh orange juice and zest in the cake and in the glaze.

[Fresh Apple Pound Cake](#) - A Bundt shaped cake full of flavorful apple bits and Texas pecans, along with spices to enhance both.

[Vanilla Wafer Cake](#) - Created for a friend in memory of his mother, this unusual cake is made with vanilla wafers instead of flour. Includes lots of pecans and coconut and has a moist, creamy texture. It will quickly become one of your favorites. Thank you, Roger.

[Key Lime Pound Cake with Glaze](#) - The royalty of citrus fruit, Key lime, flavors this creamy texture and makes your tongue tingle. The glaze is just the thing to top off this decadent dessert. You will think you are Papa Hemingway on your front porch with this delight.

[Coconut Pound Cake](#) - A creamy, coconut delight with a crust you will remember for a long time. A favorite of my best customers. Make sure you use a serrated knife to cut this cake to avoid tearing it when you slice it.

[Mr. Holliday's Five-Flavor Pound Cake](#) - A huge pound cake with five distinct flavors. You will have the best time eating another bite to determine which flavors are used. Let me know if you can figure it out!!

[Fresh Peach Pound Cake](#) - Just as you would imagine, fresh juicy peaches in a moist, rich pound cake with just a touch of almond to enhance the peaches. Seasonal, depending on the peach crop.

[Peppermint Pound Cake](#) - Rich, buttery pound cake with real crushed peppermint pieces folded into the batter. Then, we top it with a chocolate ganache infused with peppermint flavoring. Just great - all I can say.

[Dark Chocolate Amaretto Cake](#) - Although non-alcoholic, this moist, dense, rich chocolate delight is full of amaretto flavor and chocolate chips. To complete your chocolate indulgence, an amaretto flavored ganache covers the top of the Bundt shaped cake. Enjoy!!!

[Lemon-Blueberry Pound Cake](#) - Using only the freshest blueberries, I created this delight to celebrate summer. The combination of the lemon and blueberry will have you singing - a real delicacy!!

[Strawberry Cake with Frosting](#) - Like a taste of summer, three layers full of strawberries, pecans, and coconut, coated with a buttercream frosting full of the same. This will quickly become your favorite summertime treat. Like the coconut cake, please use a serrated knife to cut this for best results.

[Mississippi Mud Sheet Cake](#) - Here's a cake we enjoyed growing up in College Station. A chocolate sheet cake with pecans and marshmallows, coated with more chocolate fudge-type frosting. Almost too rich!!

[Texas Sheet Cake](#) - A moist chocolate cake with a crackly glaze icing in a huge sheet pan. This was a staple of every event of my Texas childhood.

[Dr. Pepper Sheet Cake](#) - A huge cake, made with real Dr. Pepper and drizzled with a chocolate frosting. Delightful.

[Key Lime Layer Cake](#) - Just the thing to get your taste buds tingling. Real Key lime juice in the layers and in the cream cheese icing. Did Hemingway just pass by???

[Italian Cream Cake](#) - Enjoy a cake that was one of the first I learned to bake - the three layers are light yet include pecans and coconut. The frosting is a traditional cream cheese with pecans and coconut. This will be one of your new favorites.

[Chocolate Italian Cream Cake](#) - Same as above but with an addition of cocoa in the cake and frosting. Luscious!!!

[Red Velvet Cake](#) - The traditional cake of three dark red layers with cream cheese-pecan frosting on the layers and covering the cake. You won't be able to stop at one slice!!

[Pumpkin Layer Cake](#) - Rich pumpkin layers coated with spiced cream cheese frosting. A great way to celebrate the Fall season.

[Orange Layer Cake](#) - Light and airy with real orange juice and zest and that decadent cream cheese frosting, this screams summertime, but is great year-round.

[Banana Layer Cake](#) - Creamy banana layers slathered with banana infused cream cheese frosting. Special creation for a special Texas friend.

[Almond Cream Layer Cake](#) - Beautiful white layers full of creamy almond goodness, covered with rich, fluffy almond flavored frosting. This may be your new favorite.

[Old South Carrot Cake](#) - A traditional three layer cake with carrots and spices, filled and frosted with pecan-cream cheese frosting. You may add pineapple - just let us know your pleasure.

[Lemon Nirvana](#) - The name says it all - you will be in Nirvana with this delightfully light, cream cheese frosted cake. If lemon is your thing, this is the one for you!!

[Yellow Layer Cake with Fudge Frosting](#) - Some want just an old timey layer cake. Here it is - moist, yellow layers coated with our famous fudge frosting.

[Chocolate Layer Cake with Fudge Frosting](#) - And, some want it with chocolate layers - here it is.

[Decorated Sheet Cake](#) - We offer sheet cakes in two sizes to suit any occasion, 11" X 15" and 12" X 18. You can choose from the layer cakes listed above. In addition, we can make a double layer sheet, to accommodate larger groups. Mr. B is our expert cake decorator who can customize and personalize your creation. Please contact us with your decoration requirements and we will quote a price for your special cake.

[Death by Chocolate](#) - Small but mighty. This flourless chocolate torte is only about two inches tall, but so dense and rich, you need only a sliver. Covered with a chocolate ganache, a treat for the true chocoholic!!

[Old Timey Cheese Cake](#) - Now, this is not a cheesecake like a pie - this is a three layer delight that was popular in the 40's, 50's and earlier. A tart lemon or orange curd, your choice, is spread on top of each light, citrus infused layer, then a fluffy, marshmallow-like Italian meringue frosting coats the sides. A true Southern treat.

[Coconut Layer Cake](#) - Three layers, each filled with a creamy coconut concoction, stacked together. An Italian meringue frosting covers the sides and top of this massive creation. You may request toasted coconut to complete this memory-maker cake!! Please use a serrated knife to cut this cake for best results.

[Ebony & Ivory](#) - The most delightful combination of rich, moist chocolate layers and a white chocolate cream frosting. Beautiful when you cut it - scrumptious when you eat it.

[Peanut Butter Chocolate Layer Cake](#) - Just like the name says - three layers of peanut butter cake, each covered by a layer of peanut butter mousse and chocolate fudge frosting, then stacked and enrobed in more chocolate fudge frosting. Yummy!!!

[Chocolate Overload Layer Cake](#) - Get ready for chocolate!!! These three layers of moist chocolate cake are covered with the richest, darkest chocolate frosting you ever tasted.

[Fall Festival Layer Cake](#) - Rich pumpkin layers, frosted with smooth, creamy cream cheese frosting, decorated with in house hand-made chocolate leaves plus candy corn, and candy pumpkins. A beauty to see and a delight to taste.

[White Chocolate Cream Layer Cake](#) - Beautiful white layers full of creamy white chocolate, covered with rich, white chocolate fluffy frosting. You won't believe this one!!!

[Chocolate Raspberry Layer Cake](#) - Our moist chocolate layers, topped with a fluffy mixture of whipped cream and cream cheese. Raspberry glaze between each layer, then the outside coated with whipped cream frosting. Beautiful and yummy at the same time!!

[Mississippi Mud Layer Cake](#) - A modern version of the old standby sheet cake, this three layer delight is filled with a marshmallow/pecan mixture and surrounded by a fluffy chocolate frosting. Could drizzle with a chocolate ganache but the top wouldn't fit!! This one is a real showcase cake for sure. Our testers are still gushing about this one!!

[German's Sweet Chocolate Cake](#) - What you know as a German Chocolate Cake is really German's Sweet Chocolate Cake and has nothing to do with Germany!!! (Give me a call and I will explain). Three delightfully sweet chocolate layers covered and frosted with a rich coconut and pecan mixture.

[Black Forest Layer Cake](#) - The traditional cake with chocolate layers that are infused with cherry liquor, a cherry filling, and whipped cream frosting.

[Peanut Butter Balls](#) - A creamy peanut butter center, hand rolled and then dipped into real Belgian chocolate. Best in cooler months so the chocolate doesn't melt, unless you eat them all at one time!!

[Dark Chocolate Tarts](#) - Smooth, creamy dark chocolate fills phyllo cups, then chilled till set. What a treat.

[Chess Pie](#) - This old-timey pie is simple and filling. A custard-like pie in a flaky crust.

[Pumpkin Pie](#) - The best of fall - pumpkin, eggs, and a most delicious pumpkin spice mix. Just the best.

[Sweet Potato Pie](#) - Just as it says, nothing more, nothing less.

[Jaime's Favorite Buttermilk Pie](#) - An oft-forgotten Southern delight, this pie offers a delicate custard filling with a tangy-sweet flavor. Light enough to put the perfect ending to a heavy meal. Enjoy with a cup of your favorite coffee.

[Chocolate Chess Pie](#) - The same as Chess Pie above except chocolate - Yum!!!

[Peanut Butter Pie](#) - A light, fluffy peanut butter concoction piled high into a graham cracker crust. Great for the peanut butter lover in your house. You can also order these as individuals in sets of 6 for a small increase in price.

[Key Lime Pie](#) - A graham cracker crust filled with the best, creamiest Key lime filling you have ever tasted. This is the way to go if you like the King of Citrus, Key lime.

[Southern Pecan Pie](#) - Pecans surrounded in a gooey, syrupy cloud - you know you love it.

[Fudge Pie](#) - The name says it all - chocoholics will love this one.

[Death By Chocolate Bites](#) - Mini-muffin size servings of rich, dark, almost flourless torte delights with crunchy pecans included for a little more decadence.

[Peanut Butter Cookies](#) - Moist in the center - crispy on the outside, just like you remember!! Jaime has determined that I finally perfected peanut butter cookies.

[Snickerdoodles](#) - Delightful little cookies rolled in sugar and cinnamon for a special taste treat. Crunchy and chewy at the same time.

[El's Special Sugar Cookies](#) - Made especially for one of our friends, these are just old timey goodness. Enjoy!!

[Oatmeal Pecan Cookies](#) - Healthy (?) and delicious, can't miss with pecans, butter, and oats. You can have chocolate chips and/or raisins in this great little cookie, if you wish. Just ask details.

[Oatmeal Toffee Cookies](#) - Seems to be a new favorite of the customers' who have tested them. Oatmeal cookies with toffee bits and a hint of coconut. These may be your new favorites, too.

[Orangies](#) - These little delights have the texture of brownies but with no chocolate - just sweet, citrus-y orange flavor with a crusty glaze. Everyone who I see eating these just about swoons - after one bite, your tongue will thank you.

[Limies](#) - Just like the Orangies above but made with lime juice - what could be wrong with that???

[Lemon Bars](#) - These are the best lemon bars, hands down - no heavy crust, the lemon infused pastry part is yummy and gooey with a wonderful lemon zest, lemon juice glaze. Will be your go-to dessert for teas, parties, or just for after dinner each night.

[Almond Bars](#) - Same concept as the Orangies, but no citrus - just the delightful taste of almond with slivered almonds in the sugar glaze - YUMMM!

[Texas Sweet Bread](#) - Just brown sugar, pecans, butter, and yummy. You'll love this simple, tasty little biteful - it is offered on just about every catered meal we present.

[Meltaways](#) - Light and airy little cookies, a cross between a shortbread and a puff of air, you may chose lemon, orange, almond, or plain. If you have another flavor choice, just ask - we can probably do it!!

[Brickle Brownies](#) - Our delicious brownie base with brickle crumbs and chocolate chips sprinkled on the top before baking. Surprised at how folks love these - they may be your favorites, too.

[Sherry Nut Squares](#) - Pleasing little squares of cake, infused with sherry and nuts and covered with a sugar glaze. You can't stop at one!!!

[Chocolate Chip Cookies](#) - You will never eat a Chips Ahoy again!! These will be your new chewy favorites.

[Nutella Cookies](#) - A delightful, gooey cookie full of Nutella and chocolate chips. A chocolate chip cookie on overload!!

[Brookies](#) - A little bit of chocolate cookie/brownie heaven, hence the name. New, but loved by all who have tried them.

[Dallas Darlin's](#) - Originally called a White Texas Sheet Cake, I just couldn't get cake out of it. It is a moist, white bar full of almond essence with a white sugar glaze full of pecans. I will let you decide for yourself if Dallas Darlin's isn't a better name for this yummy mouthful.

[Lu's Delights](#) - Miss Red made these sand tarts when I was a child but, before she could get the second coating of powdered sugar, somehow they had all disappeared, hence, Lu's Delights. Shortbread-pecan crescent shaped cookies rolled in powdered sugar - you'll love them like I do!!

[Lu's Awesome Brownies](#) - The very best brownies you will ever eat, I am told. Moist, dense brownie with a chocolate fudge frosting. Available with nuts, if you wish - let me know. You'll be back for more, I promise!!

[Lu's Awesome Brownie Bites](#) - Our Awesome Brownies in mini form. Great for anytime.

[Mini Bites](#) - This is our layer cakes in mini cupcake form. Pick your favorite flavor from the Layer Cake selections and you get 48 minis with icing. Great finger desserts.

[Cranberry Lemon Bites](#) - Two of the best tastes around combined into a sweet little mini muffin. Perfect for all occasions.

[Miss Red's Velvet Delights](#) - Our Red Velvet Cake in mini cupcake form, with pecan-less cream cheese frosting. 48 in an order.

[Limoncello, Rum, or Bourbon Balls](#) - Delightful little bites of vanilla wafer crumbs and pecans soaked with Limoncello, rum, or bourbon and rolled in powdered sugar. Better keep these off the preacher's Christmas gift tray each year!!

Pecan Pie Squares - Thirty five little bites of pecan pie - mouthwatering crust with gooey pecan-laden filling. Just a little bite to satisfy.

Rocky Road Bars - Dark chocolate, marshmallows, toasted pecan pieces, and yummy, all in a rich little square. This stuff is GOOD!!

Southern Peach Cobbler - Peaches, golden crust, cinnamon - all you need is the ice cream for the top and you will be in Southern dessert heaven.

Miss Lil's Banana Pudding - Old timey cooked pudding enrobes crisp vanilla wafers and chunky slices of banana. Just about everyone's favorite.

Truffles - The famous French delight, in a variety of flavors. Call to discuss your favorite.