



Special Occasion Cakes

Happy Happy Happy can bake you a custom gluten-free dairy-free special occasion cake suitable for a birthday, anniversary, office party, holiday, event, or family gathering. Please order your custom cake at least two or three days in advance.

- ☞ Sizes range from 6" rounds to half sheets
- ☞ Cakes can be vegan or non-vegan
- ☞ All cakes are made to order and whenever possible accommodate special requests
- ☞ Layer cake varieties include:
 - Chocolate, vanilla, banana, coconut, mocha, lemon, almond, and pumpkin
- ☞ Frosting varieties include:
 - Chocolate, vanilla, mango, strawberry, mocha, lemon, black currant, and coconut
- ☞ Larger versions of our Individual Cakes can also be made
- ☞ Cakes can be picked up at Happy Happy Happy seven days a week or can be delivered in Manhattan for a fee

Wedding Cakes

Getting married? Let Happy Happy Happy bake you a delicious gluten-free dairy-free wedding cake. Or, if you like, a vegan wedding cake. Call us at 212-254-4088 for more information or to arrange a tasting.

Individual Cakes

Individual cakes are 4" round versions of our larger cakes just perfect for one or two people.

Fudgy Blackout Cake

An intense deep chocolate cake with a fudgy center in a dairy-free ganache. Made with fine Belgian chocolate and cocoa.

Howling Bog

A moist pumpkin cake with sweetened dried cranberries in a cinnamon glaze topped with walnuts. *Vegan.*

Cake of the Day

Each day Happy Happy Happy will feature an individual cake that is a small version of one of the custom special occasion cakes we bake on a regular basis. *Vegan and non-vegan varieties.*

Madelines

Traditional French Madeline

An almost unheard of recreation of the French culinary treat, but gluten & dairy-free! Made with ground almonds.

Cinnamon Madeline

Our signature Madeline dusted in a fine covering of cinnamon. Made with ground almonds.

Chocolate Dipped Madeline

Our signature Madeline dipped in pure Belgian chocolate. Made with ground almonds.

Cookies

Serendipitous Nutty Chocolate Chunk Cookie

The all-time favorite chocolate chunk cookie packed with lots of chocolate chunks and freshly roasted walnuts.

Coconut Lemon Cookie

A crunchy coconut and lemon sensation. *Vegan.*

Mudslide Cookie

This soft chocolate cookie is infused with Belgian cocoa and gluten-free dairy-free love. *Vegan.*

Coffee Toffee Cookie

A chewy coffee cookie full of crunchy espresso almond toffee pieces. This is a real wake-up cookie. Warning: lots of coffee beans in this one. *Vegan.*

Vanilla Bean Cookie

A crunchy and crumbly classic, these sugar cookies are made with whole Tahitian vanilla beans giving it a sublime fragrance and taste. *Vegan.*

Spicy Ginger Cookie

A soft cookie teeming with warm spices and lots of fresh ginger. *Vegan.*

Forgotten Mandelbrot

A biscotti-like cookie, not too sweet, with a loud crunch and a big almond taste. Perfect for dipping in tea or coffee.

Italian Tea Cookie

The traditional Italian "Ossi dei Morti" (Bones of the Dead) cookie perfect for dipping.

More Cookies

Happy O's

This rich chocolate sandwich cookie with vanilla dairy-free "cream" is reminiscent of the childhood favorite. *Vegan.*

The Little Tyke

This shortbread cookie will knock your socks off with its crunch and its covering of satisfying chocolate ganache. *Vegan.*

Cupcakes Cupcakes Cupcakes Galore!

Little mini cupcakes with chocolate, vanilla, or strawberry icing. Just perfect for a quick snack. *Vegan* and non-vegan varieties.

Happy Scones

Crunchy on the outside and soft on the inside, Happy Happy Happy's scones come in assorted varieties that include Cinnamon Raisin, Apple Spice, and Banana Chocolate Chunk. But make sure to ask for these on Saturdays and Sundays because our Happy scones are a weekend only treat! *Vegan.*

Thirsty?

- Honeysuckle Lemon Iced Tea
- Ginger Chrysanthemum Hot Tea
- Fresh Homemade Organic Soy Milk
- Organic Fair Trade Coffee
- A Variety of Organic Teas



Caring for Your Happy Happy Happy Treats

Cookies (other than Mudslides, Spicy Ginger, or Coffee Toffee)

Place your cookies in an air-tight container at room temperature to keep them fresh for at least ten days after purchase. For longer-term storage wrap your cookies in wax paper followed by an additional wrap in foil or plastic and place them in the freezer (or wrap them once and place them in an air-tight container before freezing). This will keep them fresh for up to two months. After removing them from the freezer, re-crisp them in your oven for 5-7 minutes at 350° F.

Coffee Toffee and Spicy Ginger Cookies

Storage directions and shelf life for Coffee Toffee and Spicy Ginger Cookies are the same as the other cookies described above. However, Coffee Toffee and Spicy Ginger Cookies should not be reheated after freezing. Instead, place them in an air-tight container at room temperature straight from your freezer and let them come to room temperature slowly. In a couple of hours they'll be ready to eat.

Madelines and Mudslides

Madelines and Mudslides should be stored in an air-tight container at room temperature. This will keep them fresh for up to five days. Madelines and Mudslides can also be frozen (double wrapped, same as cookies) for longer-term storage. After freezing, heat Madelines in an oven (325° F) or microwave until slightly warm. (Never overheat your Madelines unless you want to transform them into crunchy cookies.) Mudslides can be heated, but we recommend placing them in an air-tight container at room temperature straight from your freezer and brought to room temperature slowly (this works equally well with Madelines).

Howling Bogs and Fudgy Blackout Cakes

Howling Bogs and Fudgy Blackout Cakes, if eaten the day of purchase, should just sit in their bakery boxes at room temperature until served. However, they have a five day shelf life if stored in an air-tight container in your refrigerator. Prior to consuming, bring your cake slowly to room temperature or heat it in an oven (325° F) or microwave straight from the fridge until toasty warm (although be extra careful with a Fudgy Blackout Cake as you do not want to completely melt the ganache covering). Both cakes may also be frozen for longer term storage of up to two months (just follow the directions for freezing found in the "Cookies" section at the top of this page). Then the day before you plan to eat your cake, move it from your freezer to your refrigerator where it should thaw for a day. On the day you plan to eat your cake, complete its thawing process by letting it come to room temperature slowly over a several hour period.

Cupcakes

Cupcakes taste best the day they are purchased, but can be eaten the following day as well. Store at room temperature in an air-tight container. Refrigeration or freezing is not recommended.

Scones

Scones are fresh for only one day at room temperature. However, you can also freeze your scones to keep them fresh for up to one month. Just follow the freezing directions under the cookies section above and reheat them in a microwave or toaster oven whenever you want a warm yummy treat.

Happy Happy Happy™

Desserts and Baked Goods
dairy-free & gluten-free always!



Retail Hours

Fridays 11 am - 8 pm • Saturdays 11 am - 6 pm
Sundays 11 am - 5 pm

**Custom cake orders can be picked up seven days a week
by appointment**

All of Happy Happy Happy's products are:

- ☞ All-natural
- ☞ Gluten-free
- ☞ Dairy/lactose-free
- ☞ Wheat-free
- ☞ Yeast-free
- ☞ Peanut-free
- ☞ Have no hydrogenated fats & no trans fats
- ☞ Have no artificial preservatives
- ☞ Contain no guar/xanthan gums
- ☞ Contain no dyes or food coloring

All baking done on premises
in a dedicated gluten-free casein/dairy-free peanut-free facility.

**We encourage advance orders!
Call before your next visit to reserve your favorite treat!**



Happy Happy Happy

"No dairy, no gluten...you wouldn't know."

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