

General Information

I am having a corporate event or party, do you make platters of baked goods?

We certainly do! This is the best way to taste a variety of scratch made baked goods by Blondies. You can select the specific items, or we can recommend a selection of baked goods to match your event.

Do you offer decorating classes?

We like to share our love of decorating! We are currently forming tea parties with cookies and cupcake decorating themes.

Are you hiring?

We are always looking for smiling, enthusiastic people with a passion for baking, decorating and providing exceptional customer service. If you share these passions, we have a number of opportunities coming available for front of the house, bakers and cupcake decorators. We do not hire anyone under 18 years of age, and we typically do not hire summer help.

Do you provide donations?

These are taken case by case. Most of our charity events are pre-selected by the beginning of the year. Please email info@blondiesbakingcompany.com to request a charity item.

Do you hire unpaid/paid interns?

We currently do not have positions for interns.

Order Information

How far in advance do I place an order?

We suggest ordering your items as soon as you are able. Advance planning assures proper design development and date availability. In order to give each cake the attention it requires, we only take a limited amount of decorated cakes per day.

We typically need at least 72-48 hours for a basic cake or baked good order. For custom designed cakes, we kindly request at least 2 weeks notice. During the holiday's, we post our deadlines on the special menu for the holiday on the homepage of our website as well as in the bakery. We will do our best to accommodate all orders, but we do book on a first come first served basis. A custom cake is any cake that requires an email of a picture, theme etc.

Is a deposit required to place an order?

All custom cake orders require a payment. We accept cash or credit card. All orders require at least ½ down at time of order.

Do you deliver?

We do offer delivery based on time to get to the location. Advance notice is required. If, upon delivery, there is no one to accept the order, an additional delivery fee equal to the quoted delivery fee will be assessed. Your re-delivery time will be based upon our re-delivery availability.

How do I order?

Please either stop by the bakery or call us at 443-964-8140, and one of our trained staff would love to discuss your possible order. Orders cannot be placed via e-mail or voicemail. Orders can only be placed in person, or in speaking with one of Blondie's staff. If you have sent us a note or called and we have not responded within 24 hours, please call us at 443-964-8140.

What is your order change policy?

We will do our best to accommodate a change to an order you place with Blondies. The request must be made in person or by phone with a Blondie's staff member.

What is your refund/cancellation policy? Non wedding events

Cancellations must be made by phone or in person with a Blondie's staff member during business operating hours.

If you cancel your order more than 7 days before the pickup/delivery date, 100% of your payment will be refunded. If cancelling your order by 4:00pm, 4 days prior to your pickup/delivery date, 50% of your payment will be refunded.

Any cancellations made to an order less than 4 days before the pickup/delivery date will not be refunded.

We do not refund "custom cakes" or "go ahead and do what you think is best"

Product Information**How long does your product last?**

Blondie's Baking Company is a scratch made custom bakery and we do not use any preservatives in our baked goods. Our fresh breads are best consumed the day they are purchased. Our cookies have a 2-3 day shelf life and cakes 4-5 days. If your item has fresh fruit or whipped cream, the shelf life will be shorter.

Do you sell wholesale?

Yes, please contact Cindy at Blondie's for more information. 443-964-8140

Do you ship your products?

At this time, due to the limited shelf life of our products, we do not ship our baked goods. It is just more of a reason to order product when you are in town.

Do you make other items that are not on your menu?

We are constantly testing new items and adding them to the menu. Be certain to follow us on Facebook for new menu addition and bakery updates.

Do you offer nut or gluten free products?

We do use multiple nut and flour types in our kitchen. We are unable to promise an allergen-free product. For those with allergies, we recommend that you use caution in coming in contact with products from Blondie's Baking Company.

How do I store my cake?

Cakes should be stored in the refrigerator. If you have a buttercream cake, it must be removed from refrigeration 4 hours prior to serving. One of our staff will cover handling instructions with you upon pick up or delivery. If you have any other questions, do not hesitate to ask. Plastic wrap or wax paper can be placed against exposed edges of cut cake to help prevent moisture loss incase of leftovers being placed back in refrigeration.

Cake Questions

What type of frosting do you use on your cakes?

For our decorated cakes, we have a light and not overly sweet frosting. This is less sweet than pre-made store bough frosting. Our buttercream is made with real butter and you are sure to taste the deliciousness of true buttercream.

The use of real buttercream requires specific handling instructions. True buttercream cakes cannot be removed from refrigeration and immediately eaten. The cake must be removed from refrigeration 4 hours prior to cake serving time in order to assure proper serving temperature. If the cakes are eaten directly from refrigeration, they will be hard and crumbly just lie a stick of butter taken directly from refrigeration. When cakes are removed from refrigeration, please be certain to not place cake under heating unit, vent or in direct sunlight as these elements will cause the buttercream to melt.

Can you decorate a whipped cream or cream cheese frosted cake?

Unfortunately, we are unable to decorate with these frostings due to their ingredient compositions. If you are looking for a message on one of these cakes, we can often write a message in chocolate or on the cake board. In addition, whipped cream cakes cannot be stacked.

What about themes or character's on my cakes?

Our designers will work with you in creating a vision. We cannot reproduce some licensed products and we cannot reproduce any copyrighted images on our cakes, due to copyright infringement laws. If you would like to incorporate any characters, you provide as part of your cake design, we will be happy to do that for you if possible. Most people prefer to bring us the plastic characters and we provide the backdrop.

How do I travel with my cake?

If you have a standard single tier cake, you can travel with your cake on a flat surface. If you order a tiered cake, we strongly recommend a flat surface such as the back of an SUV or minivan with seats folded down. We do NOT suggest carrying cakes on laps or the seat of a car as these items have a natural incline and can cause the cake to be damaged/collapse. Please do not place cakes in the trunk of your car or in direct sunlight.

Once your cake leaves Blondie's Baking Company's possession, it is difficult, if not impossible, to make repairs to any damage caused by improper transportation, display or storage. We walk out your cakes to your vehicle and give specific instructions on how to lift and carry your cake.

How much do custom cakes cost?

Blondie's views each one of their cakes as works of culinary art. There are numerous factors that go into the pricing of a cake, flavors, fillings and shape. What may appear to "not very hard" to the untrained eye, these cakes are very labor intense. All of our tiered cakes begin at \$100.00. Most images from Pinterest are more than that to start.

We are able to work with a variety of budgets to accommodate your event. Fondant can be added to enhance design elements to your cake at an additional charge. We can go over specific pictures and see what can be changes. Be aware that not all designs can be created in buttercream.

Wedding Information

How much do you charge for wedding cakes? We charge per person for our cakes. The details will ultimately decide what the charge will be. Please have a budget decided on, as this will be beneficial for both parties. We are unable to set up a tasting appointment without a budget. We try to stay under, or near your budget. We have many options to work with.

What are your Payment/Refund/Cancellation policies?

A 50% deposit is required to book a cake. Two months before your wedding is the last time you can cancel your cake and receive a 25% refund. After that the deposit is forfeited.

Due to custom designs, changes less than 7 days may not be able to be accommodated.

Once we have exchanged money, an agreement on both sides has happened and a contract is formed. This is regardless of a "signed" contract.

Do I freeze the top of my wedding cake?

If the cake is within a certain budget, you get a complimentary cake from Blondie's on your date of choice. A two week notice is required and we do not mail cakes ever.

What else can you provide for my wedding?

Blondie's can provide custom "sweet tables", wedding party breakfast items, and custom favors to make your special day even sweeter. Please discuss this at time of tasting.

Do you offer wedding cake tastings?

Yes, we offer cake tastings for your wedding. Tastings are scheduled in our private consultation room. We do not provide tastings on Fridays or Sundays. Our Saturday schedule is 1:00pm , 2:00pm or 3:00pm. We do not always have availability so please have a few dates in mind. Please call for an appointment time.

What should I expect at the cake tasting?

We provide a choice of our most popular flavors. We provide 4 choices of cake and filling. We will give you our popular combinations unless you request specific flavors one week prior to the tasting.

We have reserved your tasting appointment for you with the owner of Blondie's. Our appointments are scheduled for 60 minutes.

For your appointment, we ask that no more than four people attend. This number of guests includes the wedding couple and allows for proper attention to be focused on cake discussions.

What is the charge for the tasting?

A \$10.00 fee is required to reserve your tasting appointment. We require calling a Blondie's staff member during business hours and a 48 hour notice to cancel or reschedule your appointment.

If you are more than 15 minutes late for your appointment, your meeting time will need to be cancelled and \$10.00 fee will be forfeited.

The tasting fee will be applied to your order if you purchase a tiered cake within two months of the tasting.