Francine
BOLOS

CATALOGUE · 2026

Artisan Cakes & Sweets

Since 2015 · Maia, Portugal



Handmade for your special moment.

Order now · WhatsApp +351 919 689 826

ABOUT

Hi, I'm Francine

Cake artist since 2015. Every cake is handmade with high-quality ingredients, always fresh for your celebration. It will be a pleasure to be part of your special moment!

THE COLLECTION

Festive Cakes

beautiful and delicious



Chocolatudo



Red Berries



Rainbow



Classic Floral

STEP BY STEP

Build your cake

tap to choose

SIZE

Choose the size

MINI 12 cm · up to 8 slices	**50€**
M 14 cm · up to 15 slices	**65€**
L 16 cm · up to 18 slices	**80€**
XL 20 cm · up to 30 slices	**100€**

Prices for simple buttercream decoration.

FLAVOUR

Choose the flavour

Two Loves — **included**
Vanilla & chocolate layers, traditional and white brigadeiro.

Chocolatudo — **included**
Rich, moist chocolate cake with chocolate brigadeiro.

Vanilla & Red Berries — **included**
Vanilla, white brigadeiro and homemade red-berry compote.

Pistachio & Salted Caramel — **included**
Buttery vanilla, pistachio brigadeiro and salted caramel.

Red Velvet — **included**
Red velvet with cream-cheese brigadeiro.

Dulce de Leche — **included**
Vanilla with dulce de leche (churros option, cinnamon).

Coconut & Dulce de Leche — **included**
Vanilla, coconut brigadeiro and dulce de leche.

Prestígio / Bounty — **included**
Chocolate with creamy coconut brigadeiro.

Coconut — **included**
Buttery coconut cake with creamy coconut brigadeiro.

DECORATION STYLE

Choose the style

Classic — **included**
Smooth or textured finish, writing and simple drawings, small sugar-paste details.

Vintage Cake — **+15€**
Piped finish and details, a more elaborate and decorative style.

Custom — **on quote**
Specific themes, paper toppers or sugar-paste figures. Extras on

quote.

INCLUDED

Stencil & gold details	**included**
Sugar-paste finishes	**included**
Stick candles	**included**

ADD-ONS

Finishing & add-ons

Edible print	**+8€**
Red berries	**+5€**
Chocolates / brigadeiros	**+5€**

Paper toppers or sugar-paste figurines have an extra cost, assessed during the briefing.

Base price for simple decoration; the final value may vary with detail.

INSPIRATION

Need ideas?

Message us on WhatsApp and we will send more designs to help you choose.









MOST LOVED

Bentô Cake

the most loved little cakes



Bentô Cake

10 cm · 350–400 g

from 22€

CAKE

Choose the cake

vanilla	**included**
chocolate	**included**

FILLINGS

Choose the filling

chocolate	**included**
white brigadeiro	**included**
dulce de leche	**included**

Simple decoration included (writing and simple drawings). More elaborate designs on the Box or on larger cakes.



Bentô Box

35€

IN THE BOX

Custom bentô	**included**
6 brigadeiros	**included**
Candle included	**included**

BRIGADEIRO FLAVOURS

Choose the flavours

chocolate	**included**
white	**included**

casadinho — **included**

CAKE
Choose the cake

vanilla — **included**

chocolate — **included**

FILLINGS
Choose the filling

chocolate — **included**

white brigadeiro — **included**

dulce de leche — **included**

Perfect to gift or surprise someone!

FOR YOUR PARTY

Brigadeiros

a must at every party



Brigadeiros

20 g each

from 35€

BOX

Choose the box

25 units	**35€**
50 units	**75€**
100 units	**125€**

FLAVOURS

Choose the flavours

Traditional chocolate	**included**
Pistachio	**included**
Walnut	**included**
White chocolate	**included**
Coconut	**included**
Casadinho	**included**
Nido	**included**
Nido with Nutella	**included**
Churros	**included**
Strawberry	**included**

Box of 25: up to 3 flavours; 50 & 100: choose 4.

EVERYDAY

Everyday cakes

perfect for every occasion



Pool cake

20 cm · ~8 slices

25€

ADD-ONS

Any add-ons?

mini brigadeiros	**+5€**
red berries	**+5€**
compote	**+3€**



Traditional everyday cake

24 cm · ~12 slices

28€

VERSION

Choose the version

Traditional	**28€**
Volcano cake	**32€**



Tray bake

30 × 20 cm · 20 pieces

Ideal for sharing in a group.

40€

CAKE

Choose the cake

Carrot	**included**
Chocolate	**included**
Buttery vanilla	**included**
Cinnamon	**included**

TOPPINGS

Choose the topping

Traditional brigadeiro	**included**
Dulce de leche	**included**
Nido milk	**included**

LAST STEP

How to order

1. **Message us on WhatsApp**
   Send the size, flavour, date and references of the cake you want.

2. **Notice**
   At least 5 days for festive cakes; 3 days for bentô and the rest, subject to availability.

3. **Payment**
   By bank transfer or MB WAY; the details are sent on confirmation.

4. **Delivery**
   Pick-up at our Maia atelier, or home delivery (price on request).

Orders are confirmed only after payment
An order is confirmed after full payment and proof of it: a quote alone does not hold the date.

Francine Bolos

ARTISAN BAKERY · SINCE 2015

WhatsApp +351 919 689 826

Maia, Portugal

Handmade with love.