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## Classic Detroit Bumpy-style cupcakes still a big hit

*JUDITH HARRIS SOLOMON**Special to The Detroit News*

Bumpy Cakes were created by Sanders Bakery sometime in the 1920s. The batter was devil's food and the icing was made out of actual fudge candy. And those distinctive ridges on top of the cake were filled with white buttercream frosting.

The cakes were originally called Devil's Food Buttercream Cakes. "But because people kept calling and asking for the cake with the bumps, Sanders trademarked the name, 'Bumpy Cake,' sometime in the 1980s," says Diane Lynch, marketing director and sales manager for Morley Brands LLC -- Sanders Candy.

Because of their popularity, many local bakeries now make their own versions of these delicious cakes. (But, because the name, Bumpy Cake, is trademarked, they have had to come up with alternate names for the product.)

For this tasting, we decided to taste bumpy-style cupcakes made by six local bakeries. In a close contest, the samples from Just Baked received the highest score.

### Tasting results

**1. Just Baked Grumpy Cupcakes** (33309 Seven Mile, Livonia, 248-306-0296, and Twelve Oaks Mall, Novi, 248-859-4340)

**Average score:** 4.3

**Price:** \$2.25 each

**Comments:** A great dark chocolate cupcake. Very good frosting. The buttercream is delicious and the chocolate icing is to die for. What great buttercream! The topping has a true bumpy appearance.

**2. (TIE) Cupcake Kitchen Detroit Bumpy Cakes** (17140 Hall Road, Partridge Creek Mall, Clinton Township, 586-228-0808)

**Average score:** 4.1

**Price:** \$2.75 per cupcake

**Comments:** Creamy and sweet. A nice cupcake with a bit of crunch and a great dark chocolate flavor. The glossy chocolate glaze makes a stunning presentation. Creamy buttercream. The cake is good but the frosting is too sweet for me.

**2. (TIE) Christine's Poor Chocolate Cupcakes** (45883 Hayes Road, Shelby Township, 586-566-5545)

**Average score:** 4.1

**Price:** \$1.65 each

**Comments:** A good cupcake. The cake is nice and moist. I love the fluffy, marshmallow-like buttercream. Delicious buttercream. Excellent balance of sweetness to texture. Nice glossy top.

**4. Pronto! Bumpy-style Cupcakes** (608 S. Washington Ave., Royal Oak, 248-544-7900)

**Average score:** 3.9

**Price:** \$2.75 per cupcake

**Comments:** Wonderful taste! Delicious and fresh tasting. The buttercream tastes like whipped cream. The cake is moist and flavorful. A light chocolate flavor. A showcase in appearance but disappointing to eat. Too much frosting.

**5. Westborn Market Bumpy-style Cupcakes** (Berkley, Livonia and Dearborn)

**Average score:** 3.8

**Price:** \$3.99 per cupcake

**Comments:** The cake was good. The cake part was slightly dry, but the cream filling was the best of all the samples. The buttercream is too sweet for me. Home-baked flavor. Good icing.

**6. Iversen's Bakery Fudge Cream Cupcakes** (22041 W. Outer Drive, Dearborn, 313-563-5161)

**Average score:** 3.7

**Price:** \$3 per cupcake

**Comments:** Big cupcakes. Delicious icing. The cake has little pieces of chocolate in it. Sugary-sweet. Too flat ... no bumps. A bit duller than the others.

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