

Real  
PÂTISSERIE  
WHOLESALE

---- CAKE INFORMATION ----

OCTOBER 2023

## CAKE INFORMATION AND PRICES



### CARROT CAKE

25cm dia. Serves 10 to 12

This carrot cake recipe tried and tested through time can't be bettered. A succulent cake packed with grated carrot, nuts and spices, enrobed in an authentic cream cheese frosting. So full of goodness you feel positively virtuous eating it.

**Contains alcohol**

**Allergens:** Cereals containing gluten: wheat, milk, eggs, peanuts, nuts: almond, walnut.

**Made with:** Wheat flour, sugar, butter, cream cheese, eggs, corn oil, carrot, mixed nuts (almond, walnuts), coconut, baking powder, cinnamon, coriander, ginger, nutmeg and cloves.



### TUNISIAN ORANGE CAKE

23cm dia. Serves 10 to 12

Our Tunisian Orange Cake is a subtle, sophisticated confection which we drench in a cinnamon and citrus syrup to give it a taste of the Mediterranean. Delicious served with Greek yogurt this cake is dangerously Moorish!

**Dairy free**

**Allergens:** Cereals containing gluten: wheat, eggs, nuts: almond.

**Note:** Orange oil may contain peanut oil, soy and milk.

**Made with:** Sugar, corn oil, eggs, ground almonds, oranges, lemons, wheat flour, yeast, orange oil, cinnamon, baking powder.



### HARVEY'S PORTER CHOCOLATE CAKE

25cm dia. Serves 12

The lovely team at Harvey's Brewery have been happy for us to add lashings of their deep, dark Porter to our dense moist chocolate cake. Topped with a thick layer of cream cheese frosting and sprinkled with cocoa we defy you to resist a second slice.

**Contains alcohol**

**Allergens:** Cereals containing gluten: wheat, milk, eggs.  
**Note:** Cocoa may contain soybean.

**Made with:** Wheat flour, sugar, butter, Harvey's Porter beer, cocoa, baking powder, milk, eggs, vanilla, cream cheese.

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### NUTTY APRICOT LOAF

Serves 10

A delicious light autumnal cake with an unusual apricot marmalade surprise running through its base.

**Vegan**

**Allergens:** Cereals containing gluten: wheat, nuts: hazelnut, soya.

**Made with:** Vegan margarine, sugar, wheat flour, baking powder, corn oil, soya milk, agave syrup, vanilla, apricot, lemon juice, lecithin, chocolate, coconut oil, hazelnuts.



### CARAMEL BANANA LOAF

Serves 10

A moist loaf crammed with whisky-soaked sultanas, fresh banana, and walnuts. Its creamy caramel topping makes this a winter favourite.

**Contains alcohol.**

**Allergens:** Cereals containing gluten: wheat, milk, eggs, nuts: walnuts.

**Made with:** Wheat flour, sugar, margarine, sultanas, banana, walnut, eggs, whisky, butter, milk, black tea, baking powder, vanilla.

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### CRANBERRY & PUMPKIN SEEDS FLAPJACK

22cm x 22cm square. Serves 12

Another vegan and wheat free treat full of delicious apricot, cranberries and pumpkin seeds. Seedy and fruity with a soft centre, a traditional favourite with a tang.

**Vegan, wheat free**

**Allergens:** Cereal containing gluten Oats, sesame.

**Made with:** Oats, gluten free flour (Rice, potato, tapioca, maize, buckwheat flour), apricots, vegan margarine, sugar, golden syrup, pumpkin seeds, coconut, sesame seeds, cranberries.



### SALTED FUDGE BROWNIE

22cm x 22cm square. Serves 12

Deep, dark and utterly indulgent, a sophisticated confection with a moist chocolatey body finished with a sprinkling of sea salt flakes.

**Wheat free**

**Allergens:** Milk, Eggs, Soya.

**Made with:** Gluten free flour (Rice, potato, tapioca, maize, buckwheat flour), sugar, butter, chocolate, cocoa powder, eggs, sea salt flakes.

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## ALLERGENS NOTE

**The cakes are prepared in a facility that handles cereals containing gluten, various nuts, milk based products, soya and eggs.**

We make every attempt to identify ingredients that may cause allergic reactions. Every effort is made to instruct our staff on the severity of food allergies. In addition, we highlight items with possible allergen- containing ingredients on our publicity and ingredients list.

We take great care to use separate equipment when preparing nut-free or gluten-free cakes. However, all our cakes are made in the same kitchen so please consider this if you have a severe allergy. There is also a possibility that manufacturers can change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk.

Because we want your cake eating experience to be perfect, we put extra effort into checking all our deliveries of nuts and fruit by hand for pieces of shell or fruit stone. However, please be vigilant in case any have slipped past our checks.

# ORDER INFO AND OTHER TIPS

## STORAGE

Our cakes are truly homemade. Please follow these guidelines to enjoy them at their very best:

**In the fridge:** Our cakes stay fresh for a week (apart from the cakes covered with cream cheese frosting which stay fresh for 5 days).

**In the freezer:** Freeze on day of delivery. They can be stored for up to 3 months. Allow 3 hours to defrost. They are best eaten within 5 days.

## CUTTING

**Round Cakes:** Use a large, very sharp knife. Push point into centre of cake and use a gentle sawing action to cut.

**Square Bakes – 12 Slices:** They're easier to cut cold from the fridge. Pull open the corners of the foil tray so it's flat, slide a fish slice underneath and push onto a chopping board. Cut with a large sharp knife.

**Loaves – cut into 10 slices:** Remove from greaseproof wrapping, place loaf on a board. We suggest you cut at room temperature using a sharp knife.

## DISPLAY

Most of our cakes can be stored at ambient temperature.

However, we use cream cheese in the frosting for some of our cakes so these cakes can be displayed at ambient temperature for 4 hours only and must then be sold from a chilled display unit.

## ORDERING

Our cakes are made in small batches so please place your orders early to avoid disappointment.

**We deliver on Wednesdays and Fridays. You can place an order either by email or phone:**

Email: [orders@realpatisserie.co.uk](mailto:orders@realpatisserie.co.uk) Phone:

01273 573773

### Please order by:

9am on Monday for delivery on Wednesday 9am

on Wednesday for delivery on Friday

*Please note we cannot process any orders after these deadlines.*

If you'd like to discuss your order please call us, we're always happy to help.