

Real
PÂTISSERIE
WHOLESALE

---- CAKE INFORMATION ----

NOVEMBER 2019

CAKE INFORMATION AND PRICES



VICTORIA SPONGE

25cm dia. Serves 12 – £17.20

A traditional English favourite. Layers of golden sponge with a filling of blackcurrant conserve and a light vanilla buttercream, finished with a dusting of icing sugar. Simply perfect.

Allergens: Cereals containing gluten: wheat, milk, eggs.

Made with: Wheat flour, sugar, margarine, cornflour, baking powder, milk, eggs, butter, vanilla, blackcurrant, lemon juice, cassis, apple pectin.



COFFEE & WALNUT CAKE

25cm dia. Serves 12 – £17.20

This classic cake has been one of our most popular for many years. A robustly flavoursome cake with walnut pieces, layered with a delicious coffee icing and finished with a scattering of chopped nuts.

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

Made with: Wheat flour, sugar, margarine, milk, eggs, butter, water, chicory, dried coffee extract, coffee extract (contains ethanol 35%), walnuts, baking powder.



BEDLAM PORTER CHOCOLATE CAKE

25cm dia. Serves 12 – £17.20

The lovely team at Bedlam 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. Our tasting panel described this cake as crazily delicious, we think it feels like an edible hug.

Contains alcohol

Allergens: Cereals containing gluten: wheat, milk, eggs.

Note: Cocoa may contain soybean.

Made with: Wheat flour, sugar, butter, Bedlam Porter beer, cocoa, baking powder, milk, eggs, vanilla, cream cheese.

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SPICY APPLE CAKE

25cm dia. Serves 12 – £17.20

This slice of rustic goodness is packed with succulent chunks of juicy apple, warmly spiced with cinnamon, nutmeg and clove and topped with crunchy Demerara sugar and flaked almonds.

Wheat free, dairy free

Allergens: Eggs, nuts: almonds.

Made with: Ground almonds, sugar, eggs, apple, sultanas, lemon zest and juice, flaked almonds, vanilla, nutmeg, cloves, cinnamon.



TUNISIAN ORANGE CAKE

23cm dia. Serves 10 to 12 – £17.20

Is it a cake? Is it a dessert? Either way 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.



CARROT CAKE

23cm dia. Serves 10 to 12 – £17.20

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.

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

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

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VEGAN CHOCOLATE & RASPBERRY CAKE

23cm dia. Serves 10 to 12 – £17.20

Fresh raspberries are folded into this luxuriously rich vegan chocolate cake to create a classic flavour combination. Topped with a thick layer of chocolate frosting and sprinkled with a light raspberry dust, you'd never guess this indulgent cake is free from dairy & eggs.

Vegan

Allergens: Soya, cereals containing gluten: wheat.

Made with: Vegetable margarine, soy milk, raspberry lemon juice, apple pectin, sugar, vanilla extract, wheat flour, cocoa, baking powder, salt, chocolate, agave syrup, coconut oil.



BLACK FOREST CAKE

23cm dia. Serves 10 to 12 – £17.20

A luxurious classic rich in chocolate and juicy cherries. This one just melts in the mouth, it is not too sweet, it is honestly creamy and has a pleasant and delicate cherry finish.

Allergens: Cereals containing gluten: wheat, eggs, soya, milk.

Made with: Wheat flour, margarine, sugar, vanilla, corn flour, corn oil, cocoa powder, baking powder, eggs, cream cheese, butter, chocolate, cherries and amarena cherries, water.



RHUBARB & GINGER CAKE

25cm dia. Serves 12 – £17.20

A warming antidote to winter with a welcome hint of spring, ginger and rhubarb combine to provide fresh deep heat.

Allergens: Cereals containing gluten: wheat, milk, eggs.

Made with: Butter, sugar, golden syrup, rhubarb, milk, eggs, stem ginger, wheat flour, baking powder.

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SPICED GINGER LOAF

Serves 10 – £10.50

This firm moist loaf is crammed with warming spices and slivers of stem ginger. Crowned with a light ginger icing and studded with ginger pieces it's just perfect with a cup of tea in front of the fire.

Allergens: Cereals containing gluten: wheat, milk, eggs.

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

Made with: Wheat flour, sugar, golden syrup, margarine, water, baking powder, milk, eggs, ginger, nutmeg, coriander, cinnamon, cloves, orange oil.



CARAMEL BANANA LOAF

Serves 10 – £10.50

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.



NUTTY APRICOT LOAF

Serves 10 – £10.50

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.

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SALTED FUDGE BROWNIES

22cm x 22cm square. Serves 12 – £15.60

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.



DATE & ORANGE FLAPJACK

22cm x 22cm square. Serves 12 – £15.60

Our Date & Orange Flapjack is a vegan and wheat free treat. A richly orange-infused seam of delicious dates rests between two layers of oat and coconut flapjack, giving a sophisticated twist to a perennial favourite.

Vegan, wheat free

Allergens: cereal containing gluten: Oats.
Note: Orange oil may contain peanut oil, soy and milk.

Made with: Oats, gluten free flour (Rice, potato, tapioca, maize, buckwheat flour), coconut, dates, vegan margarine, sugar, golden syrup, orange zest and juice, vanilla, orange oil.



CRANBERRY & PUMPKIN SEEDS FLAPJACK

22cm x 22cm square. Serves 12 – £15.60

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.

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ALLERGENS NOTE

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

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 home made. 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: wholesale@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.