

A Taste of Dreams
Purveyors of handmade bakes from the Glynde Estate
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About Us

A Taste of Dreams produces handmade cakes from our bakery overlooking the picturesque South Downs, in the Old Dairy on the Glynde Estate in Sussex. Our business is born from a passion for baking. Our heritage includes a fourth generation baker leading our production and recipe creation team.

A Taste of Dreams make a wide range of amazing cakes including classic, gluten free/dairy free and vegan options. All our cakes are handmade to our own unique recipes and use the very best quality ingredients, locally sourced where possible.

We guarantee that our free-from cakes taste at least as good as our classic cakes. We never compromise on taste.

Assurance

We supply retailers, five star hotels, exclusive delicatessens, tea and coffee shops to name a few, reassuring you of the quality of our reputation and products.

We have the benefit of a natural spring at our location for all our water, and our eggs are free-range. When we use flour, it is only stone-ground and organic.

All of our Gluten Free products have been scientifically tested in an independent laboratory to meet legislative requirements of <20ppm gluten content. We always score better, so you can retail our products as absolutely, guaranteed, Gluten Free.

By sourcing from us, you are partnering with a commercial bakery, one that is fully insured and with detailed traceability / HACCP / quality monitoring processes that give you peace of mind, consistency and confidence in working with us.

We provide full nutritional and allergen data to ensure you meet 2016 legislative requirements.

All our products are delivered ambient, and can be successfully frozen as needed to eliminate wastage.

Our menus

We provide a core menu of varieties so that you always have key favourites to offer. These are supplemented by seasonal and festive options, together with special editions. This not only refreshes point-of-sale variation, our customers report strong product recognition and consumer loyalty as a result.

You can be certain that our cakes are visually delicious too, we've even been commissioned to bake for photo-shoots.

We always look to go above and beyond to give the best product and service we can. We look forward to working with you.

KEY

Classic – contains Wheat flour

GF – Gluten Free

DF – Dairy Free

V – Vegan

CAKES – 10”café, Loaf or Mini-Loaf

VICTORIA SPONGE – A classic sponge with jam and buttercream (Classic)

LAVENDER & ORANGE – a pretty & aromatic cake gently steeped in a sweet jus and topped with comestible lavender and citrus pieces. (GF&DF)

LEMON DRIZZLE – for an unbeatable zesty fix this addictive sponge is for you. Made with real lemon juice and finished with a white icing lattice and citrus pieces. (Classic or GF&DF)

COFFEE & WALNUT – a traditional favourite reimagined. Infused with a rich coffee reduction, this superbly balanced sponge is offset with coffee lattice icing and walnut decoration. (Classic or GF&DF or V)

CARROT CAKE – a hugely popular cake made to an old family recipe. Topped with a gentle lime icing and crushed pistachio. (Classic or GF&DF or V)

APPLE & MAPLE – Moist and fruity, this sponge is topped with maple icing and cinnamon. Also makes a fabulous pudding cake. (Classic or GF&DF or V)

LIME AND COCONUT – For something a little more tropical to brighten the day, this moist sponge is steeped in a lime jus and decorated with coconut. (Classic or GF&DF)

APRICOT AND HAZELNUT – A fruity delight with beautifully soft apricots and nutty texture topped with roasted hazelnuts (GF&DF)

CHERRY AND ALMOND – Traditional and reminiscent of our cherry bakewell but as a lighter sponge. Topped with a lattice of cherry icing and cherries. (GF&DF)

CHOCOLATE– dark, dense, decadent! Iced and topped with crushed hazelnuts. (Classic or GF&DF)

MARMALADE CAKE – Popular cake topped with rich thick cut orange slices and marmalade. (Classic or GF&DF)

GINGER AND MARIGOLD – A soft, warming sponge blending ground, stem and preserved ginger to build flavour rather than overpower. Topped with edible marigold petals (GF&DF)

ROSE AND PISTACHIO – inspired by Persian cuisine, this aromatic and refreshing sponge has a subtle rose jus, and is topped with edible rose petals and crushed pistachios (GF&DF)

GLYNDE FRUITCAKE – Traditional, moist and packed full of the finest quality fruit. (GF&DF&V)

ORANGE DRIZZLE – For the purist, a clean orange flavoured sponge, beautifully moist thanks to an orange jus. (GF&DF)

CRANBERRY AND ORANGE – Our Orange Drizzle sponge cake with the addition of a cranberry topping and doused in a light cranberry syrup. (GF&DF)

ROSE AND RASPBERRY – A light sponge with a rose jus. With raspberry conserve and rose buttercream, this is a great cake for Spring. (Classic)

LA DOLCE VITA – A stunning orange cake with orange coulis, orange buttercream and topped with physalis. (Classic)

PEAR AND AMARETTO – Amazing for afternoon tea, carrying the moistness of the fruit and with a healthy glug of amaretto to provide almond flavour. (Classic)

CHOCOLATE AND COINTREAU – A rich chocolate cake, smothered in melted chocolate with Cointreau. (Classic)

CHOCOLATE MIDNIGHT – rich and dense, wonderfully chocolatey. Also available as Mint Midnight. (GF&DF&V)

TOFFEE APPLE – Sticky toffee with organic apples makes this a glorious dessert cake. With a chewy roasted nut & toffee topping this cake is superb warmed. (GF&DF&V)

TURKISH DELIGHT – A decadent and sumptuous Turkish Delight, perfectly blending chocolate and rose. (V)

TRAY BAKES – *Traditionally 12 or 15 generous portions or can be cut as required to a maximum 48 bite sized pieces*

CHOCOLATE TIFFIN (GF)

PARADISE SLICE – A shortbread base with raspberry jam topped with a coconut sponge set with sultanas. This has a cult following!
(Classic or GF)

CHERRY BAKEWELL – A classic favourite, shortbread base overlaid with lashings of raspberry jam, almond and cherry frangipane and topped with roasted almond flakes and a white icing lattice (Classic or GF)

DATE SLICE OR APRICOT SLICE – Sandwiched between a crumble, these are generously filled with either softened dates or apricots for a great teatime treat. (Classic)

BROWNIES – Indulgent, moorish, moist and made with the highest quality Belgian chocolate. (All flavours Classic or GF)

-CLASSIC

-RASPBERRY RIPPLE

-CHOCOLATE ORANGE

-MINT

-HONEYCOMB

-RUM & RAISIN

-PEANUT BUTTER AND JELLY

-SULTANA AND AMARETTO