

A TASTE OF DREAMS

MENU

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CAKES

	<i>available as:</i>				
	Traditional	Gluten Free	Gluten & Dairy Free	Vegan	Gluten Free & Vegan
Lemon Drizzle <i>*best seller*</i> <i>An unbeatable zesty hit with a real lemon juice syrup, lemon icing and citrus pieces – our best seller!</i>			✓		
Orange & Lavender <i>A pretty and aromatic cake with a summery flavour, steeped in a sweet citrus jus and topped with comestible lavender.</i>			✓		
Pineapple Drizzle <i>*new*</i> <i>Packing a pineapple punch – a sweet and tasty alternative to our original drizzle cakes but just as moist and delicious.</i>			✓		
Rose & Pistachio <i>*best seller*</i> <i>Inspired by Middle Eastern flavours, an aromatic and refreshing sponge – stunningly topped with edible rose petals and pistachios.</i>			✓		
Coffee & Walnut <i>A true classic of cakes. Ours packs in the coffee flavour with a generous espresso syrup and plenty of indulgent walnuts.</i>	✓		✓		
Cherry & Almond <i>Reminiscent of a cherry Bakewell but reimagined as a lighter sponge cake with cherry icing and glaze cherry decoration.</i>			✓		
Carrot Cake <i>*best seller*</i> <i>Our hugely popular carrot cake with fruit and spices and a tempting orange frosting top.</i>	✓		✓		✓
Lemon Elderflower <i>*back by request*</i> <i>Our version of the wedding cake choice of The Duke and Duchess of Sussex. Zingy, zesty and so pretty with the mixed petal decoration.</i>			✓		
Chocolate Midnight Cake <i>Our ultimate chocolate cake – rich and dense and wonderfully chocolatey. Made with fine Belgian cocoa.</i> <i>Available as:</i> <ul style="list-style-type: none"> - Plain Chocolate (hand piped rosettes and sugared violets) - Turkish Delight (with rose water and petal decoration) - Mint (with a hint of peppermint and mint frosting) - Orange (the classic chocolate and orange combination) 					✓

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Glynde Fruit Cake <i>Our best ever fruit cake, named after the home of our bakery, and packed with finest quality fruit. Decorated with fruit and nuts.</i>					✓
Tropical Cake <i>A combination of tropical flavours and coconut in this light refreshing sponge, colourfully decorated with mixed petals.</i>				✓	
Chocolate, Banana & Peanut Butter <i>*new*</i> <i>All our favourite things combined to make one incredible cake! Light, fruity, chocolatey and with the salty contrast of the peanuts.</i>				✓	
Grapefruit & Poppy Seed Cake <i>Light and moist, made with fresh grapefruit for the ideal balance of sharp and sweet and the textural contrast of poppy seeds.</i>	✓				
Victoria Sponge <i>The most classic cake of them all. A gentle vanilla sponge with raspberry jam – the quintessential tea time treat.</i>	✓		✓		
Banoffee Cake <i>*best seller*</i> <i>How to improve on a light and moist banana cake – lashings of caramel and banana chips to decorate!</i>	✓				
Peach & Raspberry Cake <i>Light and fresh with the beautiful and delicate flavour of real peaches and a dash of raspberry jam.</i>	✓				
Salted Caramel <i>*best seller*</i> <i>Another famous flavour combination and justifiably so. Sweet and salty, a real modern favourite.</i>	✓				
White Chocolate & Coconut Cake <i>A light and refreshing sponge with the gentle taste of coconut and finest Belgian white chocolate.</i>	✓				
Tea Fruit Cake <i>*low fat*</i> <i>A rich and chewy texture indulgently made with loads of fruit and lashings of English breakfast tea. Unbelievably less than 5% fat!</i>	✓				

TRAYBAKES

Rum Baba <i>*new*</i> <i>Based on the classic dessert, a rich, dense and sticky rum cake with a rum frosting decoration with glace cherries.</i>					✓
Cherry Bakewell <i>*best seller*</i> <i>Our best-selling traybake. Handmade all-butter shortbread base, raspberry coulis and an almond and cherry frangipane top.</i>		✓			
Paradise Slice <i>An old English favourite revived – an all-butter shortbread base, raspberry coulis and topped with coconut and sultana sponge.</i>		✓			

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Blondie <i>A very popular white chocolate and peanut butter-based alternative to the traditional chocolate brownie.</i>		✓			
Ginger Blondie <i>A very popular white chocolate and ginger based alternative to the traditional chocolate brownie.</i>	✓				
Granola <i>A rich, buttery granola, packed with gluten free oats, fruit, seeds, nuts and a hint of honey.</i>		✓			
Rich Fruit Slices <i>*new recipe*</i> <i>Truly delicious, oat and fruit slices. Simple but a splendid treat with a choice of fruit fillings and gluten free oats.</i> <i>Available as:</i> <ul style="list-style-type: none"> - Apricot - Date - Apple 					✓
Brownies <i>*best seller*</i> <i>No menu would be complete without a great chocolate brownie. Ours are made with butter (excluding vegan options) and fine dark Belgian chocolate for what we believe is the ultimate in chocolate brownies!</i> <i>Available as:</i> <ul style="list-style-type: none"> - Plain - Raspberry Ripple - Chocolate Orange - Honeycomb - Peanut Butter & Jam - Mint Choc Chip 	✓	✓		✓	

The product quality that sets us apart:

- We only use fresh, locally sourced, organic, free-range eggs.
- Our gluten free cakes are made in a separate production environment and are independently laboratory tested to ensure the legal requirements for being sold as gluten free are met. We guarantee less than 20ppm wheat gluten (we test to less than 5ppm) and less than 2.5ppm gliadin.
- Traditional cakes use British, stone ground, organic flour from one of only two remaining grower / millers in the UK. They are produced in a dedicated separate production environment from the gluten free items. We also insist on using fresh butter (not margarine) for any butter cream fillings and frostings.
- We only use certified gluten free, organic oats.
- All our products are handmade in small batches.
- Wrapped retail products use biodegradable or recyclable packaging and wrapping.

This is our standard menu. We are very happy to discuss individual requirements and special commissions. We manufacture own brand items for a number of customers and many cakes can be produced as traybakes or adjusted to bespoke recipes if required. If you need something different then please ask!