

A TASTE OF DREAMS

ARTISAN BAKERY — SOUTH DOWNS — SUSSEX

MENU

AUTUMN / WINTER 2019/2020

To order:

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Everyday favourites...

These are our most popular flavours that we are baking every day. Perfect if you need something short notice and great staples for the cake counter or shelf.

Lemon Drizzle

An unbeatable zesty hit with a real lemon juice syrup, lemon icing and citrus pieces. (GF & DF)

Rose & Pistachio

Inspired by Middle Eastern flavours, an aromatic and refreshing sponge – stunningly topped with edible rose petals and pistachios. (GF & DF)

Coffee & Walnut

A true classic of cakes. Ours packs in the coffee flavour with a generous espresso syrup and plenty of indulgent walnuts. (GF & DF)

Chocolate Midnight

Our ultimate chocolate cake – rich and dense and wonderfully chocolatey. Made with fine Belgian cocoa. (GF & DF & V)

Bakewell Slice

Our best-selling traybake. Handmade all-butter shortbread base, raspberry coulis and an almond and cherry frangipane top. (GF)

Peanut Butter, Chocolate & Banana

All our favourite things combined to make one incredible cake! Light, fruity, chocolatey and with the salty contrast of the peanuts. (V)

Something a little special...

Our full menu offers a much greater choice of all kinds of cakes and bakes that we just need a little more time to prepare to order especially for you.

Chocolate Chai

Our rich, dense and dark chocolate cake with the addition of wonderfully warming chai spices. (GF & DF & V)

Honey Mixed Spice

The gentle sweetness of honey with a little spice to make a real winter treat. Topped with nuts and seeds. (GF&DF)

Salted Caramel

Another famous flavour combination and justifiably so. Sweet and salty, a modern favourite. (GF)

Cherry & Almond

Reminiscent of a cherry Bakewell but reimagined as a lighter sponge cake with cherry icing and glaze cherry decoration. (GF&DF)

Spiced Rum & Chocolate

A real winter warmer with the wonderful taste of spiced rum together with chocolate chips. (V)

Carrot Cake

Our hugely popular carrot cake with fruit and spices and a tempting orange frosting top. (GF & DF or V – please specify when ordering)

Amaretto, White Chocolate & Hazelnut

A light sponge with the nutty flavour of hazelnuts, the luxury of white chocolate pieces and an almond hit from the amaretto liqueur. Perfect for colder days. (GF)

Fruit Cake

Our best-ever fruit cake packed with finest quality fruit and decorated with fruit and nuts. (GF & DF & V)

Victoria Sponge

The most classic cake of them all. A gentle vanilla sponge with raspberry jam – the quintessential queen of tea-time treats.

Banoffee

How to improve on a light and moist banana cake – lashings of caramel and banana chips to decorate!

Tea Fruit

A rich and chewy texture indulgently made with loads of fruit and lashings of English breakfast tea. Unbelievably less than 5% fat!

Apple & Maple

A favourite of our customers for many years. The sweet and fruity autumnal taste of apples with sultanas, cinnamon and topped with maple syrup icing.

English Breakfast Tea & Marmalade

A twist on marmalade cake with the complementary flavour of English breakfast tea. Perfect for an afternoon pick-me-up. (GF&DF)

Chocolate & Beetroot

Beetroot makes for a smooth, decadent and earthy chocolate flavour and keeps this cake moist. (GF)

Toffee Apple

A twice baked apple cake with a rich toffee and nut topping, sweetened with dates. (GF & DF & V)

Pear & Amaretto

The delightful marriage of the gentle flavours of pears and amaretto liqueur. Topped with amaretto icing and toasted flaked almonds.

Trays...

Peanut Butter

An amazingly delicious tray cake with the rich flavour of peanut butter with a salty twist. (V)

Cinnamon Swirl

The great taste of our favourite morning pastry but reimagined in a generously spiced tray cake. (V)

Tiffin

All kinds of delights bound together with great quality dark Belgian chocolate. You'll find biscuits and a mix of delicious dried fruits in every tantalising mouthful. (V)

Paradise Slice

An old English favourite revived – an all-butter shortbread base, raspberry coulis and topped with coconut and sultana sponge. (GF)

Brownies

Our famous brownies are made with butter (excluding vegan options) and fine dark Belgian chocolate for what we believe is the ultimate in chocolate brownies! Choose from plain, raspberry ripple, rum and raisin or bramble jelly. (GF or V – please specify when ordering)

Blondie

A white chocolate and peanut butter-based alternative to the traditional chocolate brownie. (GF)

Chocolate Gingerbread

A moist and warming gingerbread sponge with ginger icing, chocolate chips and stem ginger pieces.

Date Slice / Apricot Slice

Truly delicious, oat and fruit slices. Simple but a splendid treat with a rich date or apricot filling and gluten free oats. (GF & DF & V – please specify date or apricot when ordering)

Florentine Flapjack

The humble flapjack has been given an indulgent makeover! Delicious chewy flapjack topped with fine Belgian chocolate richly inset with nuts and fruits. (GF)

Apple & Custard Slice

Simple but simply delicious. A real autumn dessert favourite conveniently re-created as a traybake. An all butter shortbread base with apple filling and a custard flavoured frangipane top. (GF)

Dietary requirements...

We are best known as a producer of cakes and bakes for different dietary requirements. All our products are taste-tested to make sure that they are first and foremost delicious cakes that customers will love and enjoy time and again. That many of our products are suitable for those following certain elective diets or with allergies or intolerances is a great added benefit for those offering our cakes to their customers.

*For reference, our menu uses the following abbreviations to indicate where our cakes or bakes are suitable for those with dietary needs: **GF** – gluten free / **DF** – dairy free / **V** – vegan.*

A quick word on why our cakes are special...

We really care about what we do, and we are committed to delivering the best cakes and bakes with service to match. You may be interested to know that as part of our quality commitment:

- *We only use fresh, locally sourced, organic, free-range eggs.*
- *We do not use artificial colourings, flavourings or preservatives.*
- *Our gluten free cakes are made in a separate production environment and we have an independent laboratory testing regime 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.*
- *Wheat flour 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 in these products.*
- *Our dark chocolate is minimum 70% cocoa solid imported Belgian chocolate.*
- *We only use certified gluten free, organic oats.*
- *All our products are handmade in small batches by our dedicated, employed team.*
- *Wrapped retail products use biodegradable or recyclable packaging and wrapping.*
- *All products are suitable for freezing – there is no reason to waste a slice of cake!*

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