

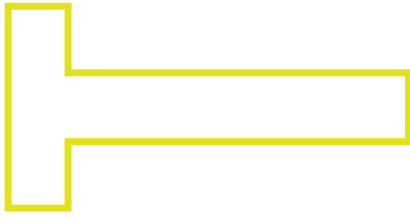


Eat more cake

DUFFLET

dufflet pastries pure & sweet

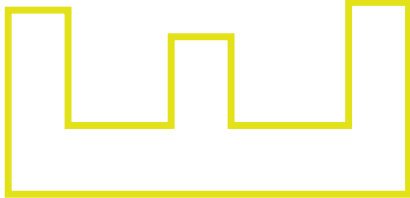
OUR SIGNATURE CAKES AND TORTES



Chocolate Mousse

Alternating layers of flourless chocolate cake and airy chocolate mousse; drizzled with milk chocolate and topped with dark chocolate curls. 🍷

10" \$44.00 6" \$25.00 1 & 3



Chocolate Raspberry Truffle

Four luxurious layers of light chocolate cake, raspberry buttercream and rich chocolate truffle cream.

10" \$44.00 6" \$25.00 1 & 3

Triple Chocolate Mousse

Black and white cake surrounds velvety milk, dark and white chocolate mousse; dusted with fine cocoa powder.

10" \$44.00 6" \$25.00 1 & 3



White Chocolate Mousse

Classic white sponge cake layered with white chocolate mousse, with a touch of strawberry compote; topped with a white chocolate ruffle.

10" \$44.00 6" \$25.00 1 & 3



Chocolate Truffle

Layers of devils food chocolate cake and whipped ganache; finished with an extra dark chocolate glaze, chocolate cones and chocolate fans.

10" \$44.00 6" \$25.00 1 & 3

Toasted Almond Meringue

Fresh berries and sweet cream sandwiched between crunchy almond layers. 🍷 🍷

10" \$44.00 8" \$25.00 1 & 3



Turtle Fudge

A flourless, nut cake filled with crunchy meringue, sweet cream and caramel; finished with bittersweet fudge glaze. 🍷 🍷

10" \$42.00 6" \$24.00 1 & 3

Cappuccino Dacquoise

Discs of hazelnut meringue layered with rich coffee buttercream, coffee-whipped cream and a bittersweet chocolate glaze. 🍷 🍷

10" \$42.00 6" \$24.00 1 & 3



Caramel Dacquoise

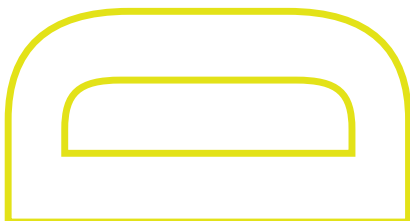
Delicate, alternating layers of hazelnut meringue and pure whipped cream, caramel buttercream and caramel sauce. 🍷 🍷

6" \$24.00 1 & 3

Tiramisu Cake

Ladyfingers surround classic mascarpone filling with layers of coffee soaked sponge; finished with coffee cream and cocoa dust.

10" \$44.00 6" \$25.00 1 & 3



Lemon Parfait

Airy lemon mousse and lemon-soaked sponge cake surround mounds of pure whipped cream; finished with fresh glazed lemon and white chocolate shavings.

10" \$42.00 6" \$24.00 1 & 3

Raspberry Vanilla Charlotte

Lighter than air vanilla bean mousse surrounded by classic ladyfingers and covered with juicy raspberries.

10" \$42.00 6" \$24.00 1 & 3

CLASSIC LAYER CAKES

Banana Cream

Four rich layers of banana cake with fresh banana slices, creamy banana icing and shaved coconut garnish.
9" \$39.00 6" \$23.00 1 & 4

Milk Chocolate Vanilla

Four layers of buttery vanilla sour cream cake blanketed in clouds of luscious milk chocolate frosting.
9" \$39.00 6" \$23.00 1 & 4

Carrot Cake

Densely delicious with pineapple, coconut and walnuts; layered and iced with lots of cream cheese and honey icing. 🍷
9" \$39.00 6" \$23.00 1 & 3

Double Decker Chocolate Fudge

Four layers of sour cream fudge cake with a light chocolate frosting.
9" \$39.00 6" \$23.00 1 & 4

Chocolate Banana

Alternating layers of rich and moist chocolate and banana cake with whipped chocolate frosting.
9" \$39.00 6" \$23.00 1 & 4

Vanilla Layer Cake

Four layers of buttery vanilla sour cream cake frosted with luscious vanilla buttercream swirls.
9" \$39.00 6" \$23.00 1 & 4

Chocolate Fudge

Dark and moist sour cream chocolate cake with bittersweet chocolate icing.
9" (1 layer) \$20.00 6" (1 layer) \$12.00 1 & 4

CAKELETS

Mocha Cakelet

Alternating layers of classic white sponge cake, mocha and chocolate butter cream.
3.5" X 5.5" \$14.00 1 & 4

Black & White Cakelet

Devil's food chocolate cake and vanilla bean mousse; glazed with dark chocolate.
3.5" X 5.5" \$14.00 1 & 4

Lemon Cakelet

Layers of classic white sponge cake and tangy, lemon butter cream.
3.5" X 5.5" \$14.00 1 & 4

Strawberry Cakelet

Layers of classic white sponge cake, strawberry mousse and puree; finished with white buttercream and strawberry glaze.
3.5" X 5.5" \$14.00 1 & 4

Chocolate Raspberry

Devil's food chocolate cake with alternating layers of chocolate and raspberry buttercream; finished with raspberry buttercream.
3.5" X 5.5" \$14.00 1 & 4

Lemon Raspberry Cakelet

Layers of classic white sponge cake filled with tangy, lemon buttercream and tart raspberry purée; finished with white buttercream.
3.5" X 5.5" \$14.00 1 & 4

Hazelnut Cakelet

Alternating layers of chocolate and hazelnut sponge cake and hazelnut buttercream; glazed with dark chocolate ganache. 🍷
3.5" X 5.5" \$14.00 1 & 4

Carmelita Cakelet

Layers of chocolate sponge and caramel mousse topped with toasted almond meringue, drizzled with creamy caramel. 🍷
3.5" X 5.5" \$14.00 1 & 4

Seasonal Cakelets

We offer several popular cakelets available in a variety of flavours that alternate throughout the year, ask your server what is currently available.
3.5" X 5.5" \$14.00 1 & 4

CHEESECAKES

Classic New York Style w/Fruit Topping

Densely delicious, with fruit topping and shortbread crust — raspberry, sour cherry.
10" \$44.00 8" \$25.00 1 & 3

Deluxe Flavoured Cheesecakes

A selection of tantalizing flavours with a shortbread crust, including Blueberry Lemon, Chocolate Grand Marnier, Pecan Fudge 🍷, and Toffee Apple. 🍷
More flavours available seasonally.

10" \$44.00 8" \$25.00 1 & 3

MINI CAKES AND CUPCAKES

Signature Mini Cakes

A wonderful variety of cakes, available seasonally: Black & White Mousse, Chocolate Raspberry Mousse 🍷, Vanilla Cheesecake, Chocolate Espresso Cheesecake, Cappuccino Dacquoise 🍷🍷, Caramel Dacquoise 🍷🍷, Molten Double Chocolate and Tiramisu.
\$4.00 each all: 1 & 3

Deluxe Signature Mini Cakes

A very special selection of cakes and tarts available seasonally: Baby Truffle 🍷 1 & 4, Toasted Almond Meringue 🍷🍷 1 & 3
\$4.95 each

Petit Four Collections - Fresh Flavours or Maximum Chocolate

Assorted mini pastries with a touch of elegance.
Bite Size
\$1.25 each 1 & 3

Cupcakes

Chocolate Fudge 1 or 2 & 4, Double Vanilla 1 & 4, Lemon (available in 3" only) 1 & 4
3" \$2.60 each
2" \$1.50 each

PIES AND FLANS

Key Lime

Creamy, yet light and tangy filling in a chocolate coconut oat flan; finished with fresh lime slices. 🍷
11" flan \$34.00 7.5" flan \$18.50 1 & 3

Pecan

Sweet, dark pecan filling in a flaky pastry; choice of chocolate or caramel drizzle. 🍷
11" flan \$34.00 7.5" flan \$18.50 1 or 2 & 4

Double Chocolate Pecan

A dark chocolate crust packed with rich chocolate pecan filling; drizzled with bittersweet chocolate. 🍷
11" flan \$34.00 7.5" flan \$18.50 1 or 2 & 4

Squirrel

Creamy peanut butter mousse tops real caramel and peanuts in a chocolate crust; enveloped with a bittersweet chocolate glaze. 🍷
11" flan \$34.00 7.5" flan \$18.50 1 & 3

Four Fruit

A medley of four fruits and streusel in a lattice crust.
11" flan \$28.50 7.5" flan \$18.00 1 or 2 & 4

French Lemon

Classically tart lemon curd baked in a buttery crust.
7.5" flan \$18.00 1 & 3

Apple Crumble

Plump apple chunks with a touch of cinnamon and nutmeg baked in a buttery crust, topped with a golden crumble.
11" flan \$28.50 7.5" flan \$18.00 1 or 2 & 4

TARTS AND BARS

Large Tarts (3") Euro

Apple Caramel Crumble	\$3.50	1 or 2 & 4
Butterscotch Nut Tart 🍯	\$3.50	1 or 2 & 4
Key Lime Tart*	\$3.50	1 & 3
Lemon Meringue Tart*	\$3.50	1 & 3
Tarte au Citron	\$3.50	1 & 3
French Apple Raspberry Tart	\$3.50	1 & 3
Double Fudge Tart	\$4.00	1 or 2 & 4
Buttermilk Fruit Tart	\$3.50	1 & 3
Seasonal Fruit Crumble Tart	\$3.50	1 or 2 & 4
Seasonal Berry Praline 🍯	\$3.50	1 & 3

Large Tarts (3")

Butter Tart*	\$2.25	1 or 2 & 4
Chocolate Pecan Tart* 🍯	\$2.75	1 or 2 & 4
Cherry Almond Tart* 🍯	\$2.75	1 or 2 & 4

Small Tarts (1.5")

Available in Chocolate Mousse and the varieties noted with * above.
\$1.35 each

Bars

Brownies with Walnuts 🍯, Iced Brownies, Cheesecake Brownies, Kahlua Toffee 🍯, Lemon Bars*, Old Fashioned Date Bars, Rocky Blondies 🍯, Sweet D's ♥🍯, German Brownies 🍯, S'Mores
\$2.25 each
\$28.00 for whole 8" x 12" slab all:1 or 2 & 4 *1 & 3
\$30.00 for whole 8" x 12" slab cut into 16 pieces

BUTTERY COFFEECAKES

Caramel Apple Spice

Crumbly moist spice cake, dense with apple chunks and walnuts; glazed with real caramel. 🍯
10" tube \$27.00 8" tube \$16.00 1 or 2 & 4

Marble Espresso

Rich sour cream coffeecake with a rich espresso bean marbling; light coffee glaze.
10" tube \$27.00 8" tube \$16.00 1 or 2 & 4

Lemon Zinger

Buttery lemon pound cake with a generous soaking of zesty lemon glaze.
10" bundt \$27.00 8" bundt \$16.00 1 or 2 & 4

Apple Blueberry Kuchen

Buttery moist batter topped with cinnamon dusted apples and wild blueberries, cranapple available seasonally.
10" \$27.00 8" \$16.00 1 or 2 & 4

Chocolate Toffee Crunch

Buttery sour cream coffeecake marbled with dark chocolate; topped with chocolate chunk streusel and caramel drizzle.
8" bundt \$16.00 1 or 2 & 4

PARTY & DESSERT TRAYS

Impress your guests and save time with our Party & Dessert Trays featuring a delectable selection of our most popular items. Selections available: Signature Cakes & Cheesecakes, Signature Mini's, Bite Size Treats, Morning Desserts and Gourmet Cookies.

Same day orders available. If you wish to have your tray customized, please allow for 24-hour notice.
Available in 12" or 16" size.
\$25.00 to \$100.00

MINI COFFEECAKES, MINI LOAVES AND MINI BUNDT

We offer a selection of seasonally available mini coffeecakes including: Carrot 🍯, Cranberry Orange, Lemon and Blueberry, Chocolate Banana.
\$2.50 each 1 or 2 & 4

COOKIES

Seasonal butter shapes

Delicious butter cookies available in a variety of delightful shapes; decorated with smooth fondant.
\$1.35 each 2 & 4

Chocolate Dipped Macaroons

Chewy coconut cookies half dipped in dark chocolate. 🍯
\$1.75 each 2 & 4 1.5" \$0.75

Camp Cookie

Packed with dates, raisins, & pumpkin, sunflower and sesame seeds.
4" \$1.70 each 2 & 4 1.5" \$0.75

Chocolate Crinkle Cookie

Chewy chocolate with white chocolate chunks.
4" \$1.70 each 2 & 4 1.5" \$0.75

Raisin Oatmeal

Buttery oatmeal and tart cranberries.
4" \$1.70 each 2 & 4 1.5" \$0.75

Peanut Butter Chocolate Chunk

Chocolate chunks and creamy peanut butter. 🍯
4" \$1.70 each 2 & 4 1.5" \$0.75

Milk & Dark Chocolate Orange

Milk and dark chocolate chunks with orange essence.
4" \$1.70 each 2 & 4 1.5" \$0.75

Ginger Lemon

Chewy ginger and molasses with a touch of lemon.
4" \$1.70 each 2 & 4 1.5" \$0.75

Cowboy

Chunky with chocolate and marshmallows, plus raisins, coconut, peanuts and oats. 🍯
4" \$1.70 each 2 & 4 1.5" \$0.75

Heart Collection

Mini chocolate and vanilla shortbread cookies with raspberry jam filling.
1" \$0.75 each 2 & 4

Cocktail Cookies

72 bite-size luxury cocktail cookies (two each of 6 exquisite shapes and flavours). 🍯 Available seasonally.
1.5" \$0.75 2 & 4
\$38.00 per package

Serving & Allergy Information:

Contains Nuts: 🍯
Contains Peanuts: 🍯
Wheat Free and Gluten Free: 🍯
Dairy Free: 🍯
Wheat Free Contains Gluten: ♥
Store Refrigerated: 1
Store Room Temperature: 2
Serve Chilled: 3
Serve Room Temperature: 4



ABOUT DUFFLET PASTRIES

The Dufflet Fresh Collection is made with select premium ingredients; no artificial flavours, colours, preservatives, hydrogenated fats or oils. Each sumptuous product is lovingly handcrafted from real cream, unbleached flour and naturally – pure passion!

From legendary signature cakes and tarts to cookies, squares and more, Dufflet Pastries are all original, each unique, always delectable. Ever-evolving, seasonal specialties are also presented throughout the year – just refer to ‘Dufflet’s Newsletter’ for details and fresh ideas.

ALLERGY INFORMATION

Please note that all Dufflet Products are manufactured in a plant which processes peanuts, tree nuts, sesame seeds, soy, dairy, eggs and wheat flour. All products wheat free or containing peanuts and nuts are noted. For more detailed information please ask to see our “Allergen List”.

SERVING & STORAGE

To enjoy our products at their finest, please inquire when you pick-up or refer to the symbols in the legend of this menu to find out about our serving and storage recommendations.

CORNER STORE

Be sure to visit our Corner Store found in all of our retail locations where we offer exciting and unique seasonal specialties including our very own Small Indulgences and Grab & Go Frozen Cakes – plus greeting cards, birthday candles and confections. Please inquire about our current selection when ordering or pick up our monthly newsletter.

CREDIT

Credits will be issued at the discretion of our sales staff. Products must be returned in order to receive credits. Due to the nature of our business, exchanges are not possible.

ORDERING POLICY

We require 24-hour notice for orders of regular-sized cakes (cakes for Saturday and Sunday must be placed by 3:00 on Friday). Orders and cancellations for next day must be placed by 3:00.

* To order Online, visit our website at: www.dufflet.com for complete instructions.

Larger, special occasion cakes require 1 week’s notice; wedding cakes require at least 3 week’s notice. Deposits are required for all special occasion and wedding orders; special delivery can be arranged at an additional cost. Payment must be made in full before delivery. We require 3 business days notice for order changes. Cancellations on “celebration cakes” require 3 business days, while “wedding cakes” require 5 business days for a full refund. We reserve the right to decline refunds without sufficient notice.

METHODS OF PAYMENT

We accept major credit cards, cheques, debit cards and cash.

SPECIAL ORDERS

Weddings, special occasions and events, let us help plan your sweet table selections with our exquisite pastry trays and celebration cakes. And don’t forget, salutations can be written on any kind of cake at no extra cost; chocolate plaques are available, small \$5.00 and large \$10.00. Personal consultations are also offered; please contact your closest Dufflet store.

You can also visit us at www.dufflet.com

“Dufflet has many imitators, but she is still the best baker in Toronto. Eating her pastries, I wonder if I have died and gone to heaven.”

Joanne Kates, *Globe and Mail*

“A paradisiacal mélange of *Charlie and the Chocolate Factory*, *The Dance of the Sugar Plum Fairy* and *In the Night Kitchen*.”

Katherine Ashenburg, *Toronto Life*

“To be an aficionado of the fine desserts in Toronto is to know about Dufflet.”

Elizabeth Baird, *Canadian Living*

“Toronto’s ‘Queen of Cakes’ proves size doesn’t matter because her pastries stand head and shoulders above the competition”

Mark Silverstein, *co-host of ‘Best of’, The Food Network*

dufflet pastries

DOWNTOWN

787 Queen Street West *3 blocks west of Bathurst, south side; street parking available*
(416) 504.2870 Email: retail@dufflet.com

UPTOWN

2638 Yonge Street *south of Lawrence, west side; street parking available*
(416) 484.9080 Email: retail2@dufflet.com

BEACH

1917 Queen Street East *1 Block east of Woodbine, south side; street parking available*
(416) 699.4900 Email: retail3@dufflet.com

HOURS

Downtown: Monday to Saturday 10:00^{AM} – 7:00^{PM}
Sunday 12:00^{PM} – 6:00^{PM}

Uptown: Tuesday to Saturday 10:00^{AM} – 7:00^{PM}
Sunday 12:00^{PM} – 5:00^{PM}

Beach: ***This location available for Private Parties. Please inquire.***

Monday to Thursday 9:00^{AM} – 7:00^{PM}
Friday 9:00^{AM} – 10:00^{PM}
Saturday 10:00^{AM} – 10:00^{PM}
Sunday 11:00^{AM} – 6:00^{PM}

Note: hours may change seasonally, contact the Beach location for current hours of operation

ON-LINE www.dufflet.com

JUNE 2009