



EAT MORE CAKE

December 2017



QUEEN OF CAKE® COLLECTION

9" \$47.00 6" \$27.00

Black Forest Cake (size 6" only)

Cherry soaked Devil's Food cake filled with cream and sour cherries.



Cappuccino Dacquoise

Hazelnut meringue, coffee buttercream, coffee whipped cream, bittersweet chocolate glaze.



Caramel Dacquoise

Hazelnut meringue, whipped cream, caramel buttercream + caramel sauce.



Chocolate Mousse

Flourless chocolate cake, chocolate mousse, milk chocolate drizzle, chocolate curls.



Chocolate Raspberry Truffle

Four layers of light chocolate cake, raspberry buttercream + chocolate truffle cream.



Chocolate Truffle

Chocolate cake, whipped ganache, dark chocolate glaze, chocolate cones + fans.



Lemon Parfait

Lemon mousse, lemon-soaked sponge cake, whipped cream, white chocolate shavings.



Raspberry Vanilla Charlotte

Vanilla bean mousse, classic ladyfingers, covered with juicy raspberries.



Tiramisu Cake

Ladyfingers, mascarpone filling, coffee soaked sponge, coffee cream + cocoa dust.



Toasted Almond Meringue

Fresh berries + sweet cream, crunchy layers of almond meringue. (sizes 10", 8")



Triple Chocolate Mousse

Black + white cake, raspberry jam, milk, dark + white chocolate mousses, cocoa dust.



Turtle Fudge

Flourless nut cake, crunchy meringue, sweet cream + caramel, bittersweet fudge glaze.



White Chocolate Mousse

Classic white cake, white chocolate mousse, strawberry compote, white chocolate ruffle.



Seasonal flavours: Ask about our seasonal + holiday cakes, Bûches de Noël and Valentine's Day heart-shaped cakes.

COFFEECAKES + BUNDTTS

10" \$29.00 8" \$17.00

Apple Blueberry Kuchen

Sour cream coffeecake with blueberries, topped with cinnamon-dusted apples.



Lemon Zinger Bundt

Buttery lemon pound cake soaked with lemon syrup, shiny lemon glaze.



VEGAN / NON-DAIRY

Carrot Cake v#2 no dairy, no gluten

Carrot cake with pineapple + coconut, non-dairy icing. Made without wheat, gluten, dairy or nuts. 9" \$43.00, 6" \$26.00



Vegan Chocolate Layer Cake

Chocolate cake with cocoa frosting, contains no dairy/eggs; cake made with spelt flour. 9" \$43.00, 6" \$26.00



Vegan Chocolate Cupcakes

Vegan chocolate cupcakes made with spelt flour. No dairy, no eggs, contains gluten. 2.5" 4-pack \$9.00



CAKELET®

3.5" x 5.5" \$16.00

Black + White Cakelet

Devil's Food chocolate cake, vanilla bean mousse, dark chocolate glaze.



Carmelita Cakelet

Chocolate sponge, caramel mousse, toasted almond meringue, caramel drizzle.



Devil's Raspberry Cakelet

Devil's Food cake, chocolate + raspberry buttercream, raspberry buttercream finish.



Dulce de Leche Cakelet

White sponge cake, vanilla mousse, Dulce de Leche drizzle, toasted meringue.



Hazelnut Cakelet

Chocolate + hazelnut sponge cake, hazelnut buttercream, dark chocolate glaze.



Lemon Cakelet

Layers of white sponge cake + tangy lemon buttercream.



Lemon Raspberry Cakelet

White sponge cake, lemon buttercream, raspberry purée, white buttercream finish.



Mocha Cakelet

Layers of white sponge cake, mocha + chocolate buttercream.



Strawberry Cakelet

White sponge cake, strawberry mousse + puree, white buttercream + strawberry glaze.



Seasonal Cakelet®: Ask about seasonal flavours and seasonally decorated versions of the above.

SOURCREAM CHEESECAKES

10" \$47.00 8" \$27.00

Blueberry Lemon Cheesecake

Sour cream cheesecake, shortbread crust, stripes of blueberry compote + lemon curd.



Caramel Pecan Fudge Cheesecake

Brown sugar cheesecake with a fudge swirl, chocolate shortbread crust, caramel glaze, caramel cream, pecan Kahlua blondies + sugared pecans.



Chocolate Grand Marnier Cheesecake

Grand Marnier infused cheesecake, chocolate shortbread crust, bittersweet chocolate glaze.



New York Style Cheesecake

Dense + delicious, enjoy "as is" or add your favourite toppings for a personal touch.



NY Raspberry Cheesecake

Sour cream cheesecake, shortbread crust, raspberry compote, white chocolate curls.



Sour Cherry Cheesecake

Sour cream cheesecake, shortbread crust, sour cherry compote + meringue.



Toffee Apple Cheesecake

Sour cream cheesecake, shortbread crust, apple slices + caramel, toasted streusel crust.



Seasonal Cheesecake: Ask about our seasonal + holiday flavours like Pumpkin Spice or Strawberries + Cream.

CLASSIC LAYER CAKES

9" \$43.00 6" \$26.00 unless otherwise indicated

Banana Butter Pecan Cake

Layers banana cake with banana custard and iced with butter pecan buttercream.



Black + White Layer Cake

Layers of vanilla + chocolate fudge cake, vanilla buttercream.



Blue Velvet

Layers of vanilla cake, blueberry compote, and blueberry cream cheese frosting.



Classic Carrot Cake

Carrot cake with pineapple, coconut + walnuts, cream cheese + honey icing.



Chocolate Fudge Single Layer Cake

6" available with seasonal + holiday decorations. 9" \$22.00 6" \$14.00



Chocolate Banana

Layers of chocolate + banana cake, whipped chocolate frosting.



Chocolate Polka Dot Cake

Devil's Food cake filled and finished with milk chocolate buttercream.



Double Decker Chocolate Fudge

Four layers of sour cream fudge cake, light chocolate frosting.



Lemon Coconut

Layers of coconut cake, lemon + coconut buttercream, cream cheese icing.



Milk Chocolate Vanilla

Four layers of buttery vanilla cake, luscious milk chocolate frosting.



Pink Velvet

Moist layers of cocoa spice cake, rich pink cream cheese icing.



Single Layer Flourless Chocolate Cake

Flourless chocolate cake, dark chocolate ganache, chocolate shavings. 9" \$27.00



The Birthday Cake

Devil's Food cake with vanilla buttercream; decorated for special occasions.



Vanilla Layer Cake

Four layers of buttery vanilla cake, vanilla buttercream swirls.



Seasonal cakes: Ask about our seasonal + holiday versions.

PIES + FLANS

Signature Pies 11" \$32.00 7.5" \$19.00

Pecan Pies 11" \$37.00 7.5" \$21.00

Key Lime Pie

Creamy and tangy filling in a chocolate coconut flan, fresh lime slices.



Four Fruit Pie

A medley of blueberry, strawberry, rhubarb + apple a buttery lattice crust.



Apple Crumble Pie

Apple chunks with cinnamon + nutmeg topped with a golden, buttery crumble.



Lemon Euro Flan (7.5" only)

Classically tart French lemon curd baked in a sweet buttery crust.



Classic Pecan Pie

Sweet, dark pecan filling, flaky pastry.



Double Chocolate Pecan Pie

Dark chocolate crust, chocolate pecan filling, chocolate drizzle.



Hand-crafted with premium ingredients.
No hydrogenated fats or oils.
No artificial flavours, colours or preservatives.

TARTS + MINI TARTS

3" Euro tarts \$3.95 ea 3" Fluted tarts \$3.25 ea
1.5" Mini tarts \$1.95 ea



3" Euro tarts \$3.95 ea:

Apple Caramel Crumble
Apple Raspberry Custard
Blueberry Buttermilk
Butterscotch Nut
Double Fudge
French Lemon

Harvest

Key Lime
Lemon Meringue
Milk Choc Salted Caramel
Peanut Butter Fudge
S'mores
Strawberry Rhubarb

3" fluted tarts \$3.25 ea:

Chocolate Pecan
Sour Cherry Almond
Butter Tart



1.5" mini tarts \$1.95 ea:

Butter Tart
Chocolate Mousse
Chocolate Pecan
Key Lime
Lemon Meringue
Peanut Butter Fudge
Salted Caramel
Sour Cherry Almond

Seasonal Tarts: Ask about seasonal flavours like Pumpkin, Fresh Blueberry, Vegetarian Mincemeat Tarts.

BARS + BROWNIES

2" x 3" bars \$2.75 each:



Cheesecake Brownie, Classic with Walnuts, Date Bar, German Brownie, Iced Brownie (no nuts), Lemon Coconut Cranberry, Nanaimo Bar, Kahlua Toffee Bar, Lemon Bar, Rocky Blondie Bar, Salted Caramel, S'mores Bar, + seasonal flavours.

CUPCAKES + MINI CUPCAKES

3" Cupcakes \$3.25 each

2.5" Cupcakes \$2.25 each

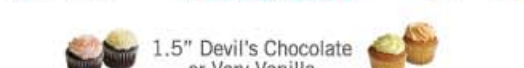
1.5" Mini Cupcakes \$1.50 each



3" Chocolate Fudge, Double Vanilla, Pink Velvet, Devil's Mint. (3" with fillings) Devil's Raspberry, Strawberry Shortcake. + seasonal flavours + seasonal decorations.



2.5" Carrot, Devil's Raspberry, Double Vanilla, Salted Caramel, + seasonal flavours.



1.5" Devil's Chocolate or Very Vanilla

ALLERGENS

Contains Nuts Contains Peanuts Made without Dairy

Made without Wheat or Gluten

Made without Wheat (contains Gluten)

Dufflet products are hand crafted in an open bakery environment and placed in unsealed pastry boxes.

Any of our products may contain traces of allergens including Peanuts, Sesame Seeds, Soy, Tree Nuts, Dairy, Eggs and Wheat.

MINI CAKES + PASTRIES

Signature mini cakes 2.5" \$4.95 each
 Deluxe mini cakes 2.5" \$5.95 each
 Mini Loaf + Mini Bundt \$3.25 each



Signature mini cakes 2.5"
 Black + White Mousse
 Cheesecake Mini Vanilla
 Choc Raspberry Mousse
 Dacquoise Cappuccino
 Dacquoise Caramel

Dacquoise Hazelnut
 Double Choc Mousse
 Dulce de Leche
 Molten Double Chocolate
 Tiramisu
 + seasonal flavours



Deluxe mini cakes 2.5"
 Baby Truffle Cake
 Toasted Almond Meringue



Mini Loaf + Bundt:
 Carrot 4" Loaf
 Cranberry Orange 3" Bundt
 + seasonal flavours



LOAVES

4" x 8" \$15.50 each



Apple Spice, Banana, Lemon Blueberry, Lemon Cranberry,
 Marble Espresso, + seasonal flavours
 (also available by the slice in-store or catering platters)

COOKIES

Gourmet Cookies 4" \$2.25 each
 Seasonal Butter Cookies 3" \$1.75 each



Gourmet 4" cookies: Chewy Ginger Spice,
 Chocolate Crinkle, Cowboy Cookie, Oatmeal Raisin,
 Classic Chocolate Chip, + seasonal flavours



Seasonal butter cookie collections, decorated with
 natural colours. New themes monthly.

GRAB + GO

Frozen packaged desserts \$10.95 each



Carrot Cake, Fudge Tart, Lemon Tart.

PETIT FOURS + CATERING IDEAS

Assorted bite-size pastries or tarts in 4 collections:
 Fresh Flavours \$72.00 box of 48
 Maximum Chocolate \$72.00 box of 48
 Tutti Frutti Dacquoise \$36.00 box of 24
 Tiny Tarts \$54.00 box of 36



Cocktail Cookies - Bite-size gourmet
 cocktail cookies, 12 each of 6 flavours.
 Box of 72 \$68.40

French Macarons - 1.5" almond
 meringue cookies in 6 flavours.
 Box of 36 \$54.00



GLUTEN - FREE

Gluten-free Cakelet® - Carrot
 Moist layers of gluten-free carrot cake,
 cream cheese icing, buttercream carrot
 decoration. 3.5" x 5.5" \$17.00 each



Gluten-free Cakelet® - Chocolate
 Gluten-free Devil's Food chocolate cake,
 chocolate buttercream, dark chocolate
 glaze. 3.5" x 5.5" \$17.00 each



Gluten-free Cakelet® - Pink Velvet
 Gluten-free cocoa and spice cake, cream
 cheese icing. 3.5" x 5.5" \$17.00 each



Gluten-free Tarts - Fudge
 Gluten-free dark chocolate filling, dark
 chocolate crust, bittersweet ganache.
 3" \$5.50 2-pack



Gluten-free Tarts - Lemon
 Gluten-free 3" French tart with lemon
 curd baked in our classic style sweet
 dough crust. 3" \$5.50 2-pack



Gluten-free Cupcakes - Devil's Food
 Moist gluten-free Devil's Food chocolate
 cupcakes. 2.5" \$9.95 sealed 4-pack



Gluten-free Cupcakes - Heavenly Vanilla
 Moist gluten-free double vanilla
 cupcakes. 2.5" \$9.95 sealed 4-pack



Gluten-free Brownie - Chocolate Chunk
 Chewy fudge brownie with dark
 chocolate chunks. 2" x 3" \$2.95 each



Gluten-free Cookie - Coconut Macaroon



Moist coconut on the inside, chewy
 on the outside; dipped in dark
 chocolate. 3" \$2.50 each
 Certified by the Gluten-Free Certification Program.
 * used under license



Yields/Servings:

6" cake, 6-8 slices
 8" cake, 8-10 slices
 10" cake, 12-14 slices
 Cakelet®, 3.5" x 5.5", 6 slices
 7.5" pie, 6-8 slices
 11" pie, 12-14 slices

CHOCOLATES + CONFECTIONS

For seasonal or everyday gift baskets, hostess gifts,
 and entertaining sweetly, ask about our confections
 from Small Indulgences and CH Ocolate.



WEDDINGS + CELEBRATIONS

Whatever the occasion, let Dufflet
 sweeten your event with custom
 multi-tiered or single-tiered cakes
 and cupcakes.

Contact directly the Dufflet retail
 café location most convenient to
 you to book a consultation via
 email, phone or in-person.

For more information, please
 browse the Weddings +
 Celebrations Buying Guides
 at www.dufflet.com.



ORDERING

In-person or by telephone:

- ~ before 3pm the day prior for Tuesday to Saturday
- ~ before 3pm Friday for Sunday
- ~ before 2pm Saturday for Monday

On-line orders require 48 hours notice and are made by selecting items from our **Fresh Collection** pages. On-line payments are available via **PayPal**.

Last Minute? Call to place a hold or drop-by in person to select from our supply in-store.

Oversize single-tier cakes require at least 4 weekday's notice (Mondays-Fridays).

Multi-tier wedding cakes require 3 week's notice.

RETURNS

Product must be returned to point of purchase with proof of purchase.

BIRTHDAYS + PARTIES

No celebration is complete without a Dufflet Fresh Collection 6" or 9" cake or a custom celebration cake for larger groups. Add a hand-piped message or an edible picture (cartoons, photos, logos, etc.) to your cake to make it truly unique!

Party trays or custom selections of tarts, cookies or cupcakes are perfect for events large and small.

Delivery is available Monday to Friday from 10am - 6pm. Pricing varies by location and delivery address.

WEDDING CAKES

Let Dufflet sweeten your special day with a custom multi-tiered wedding cake. View our Buying Guides on-line and then contact directly the Dufflet café location most convenient to you to book a consultation and tasting.

GLUTEN + ALLERGENS

Select from a variety of cakes + pastries that are made without gluten in the recipe (but are not certified gluten-free).

Hand-crafted in an open bakery, our desserts may contain traces of **allergens** including Peanuts, Sesame Seeds, Soy, Tree Nuts, Dairy, Eggs, or Wheat.

Dufflet also offers a line of **packaged** Gluten-Free cakes, tarts, and cupcakes that are certified by the Gluten-Free Certification Program.

Dufflet products are hand-crafted from scratch using premium ingredients, with no hydrogenated fats or oils and no artificial flavours, colours or preservatives.

NOT JUST ANOTHER PRETTY CAKE!

Dufflet café locations offer **light lunches** (soups, sandwiches, etc) for eat-in or take-out along with a variety of specialty **coffees, teas,** and cold beverages.

Confections and gourmet **chocolates** from **Dufflet Small Indulgences** and **CH Ocolate** along with seasonal gift baskets are also available.



DUFFLET®

Retail café locations



Downtown:

787 Queen Street West
(west of Bathurst)
Toronto, ON M6J 1G1
Ph: 416-504-2870 (open 7 days)
retail@dufflet.com



Uptown:

2638 Yonge Street
(south of Lawrence)
Toronto, ON M4P 1J5
Ph: 416-484-9080 (closed Mondays)
retail2@dufflet.com



@dufflet
@tourdedufflet



duffletpastries



dufflet.pastries

Visit www.dufflet.com and subscribe to our DuffClub newsletter. Be sure to enter your Birthday (Month and Day) and promo code 1217 to be automatically registered for our birthday draws, give-aways, contest news and our monthly email newsletter.

www.dufflet.com

Menu prices and product availability subject to change without notice.
Menu updated: December 1, 2017

*Keeping Toronto
sweet since 1975*