# Cake Kitchen \*ARTISAN BAKERY\*



### **ABOUT US**

The Little Cake Kitchen produces a superb range of artisan hand baked food including brioche, cakes, slices, pies and so much more.

We only use the finest quality ingredients with no artificial additives or preservatives which guarantees our food is as good and wholesome as your mother would make... If she was a really great baker!

While this brochure contains most of our products, there may be some seasonal items not illustrated.

If you have any specific requirements then please do not hesitate to contact us.

Your feedback is very much appreciated.

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For samples or further information please contact us.

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# **BRIOCHE**



#### Cinnamon

A perfect combination of cinnamon and brown sugar. Rolled up in our delicious and buttery brioche dough.

Approx. weight: 130g



#### Plum

Delicious Black Doris plums teamed with creamy white chocolate.

Approx. weight: 160g



#### Custard

Stewed rhubarb and creamy custard filling with a pearl crystal sugar topping.

Approx. weight: 160g



#### Apple

Cooked apple and walnuts with a drizzled icing topping.

Approx. weight: 160g

## **BRIOCHE**



Chocolate

Brioche scroll containing a decadent chocolate ganache filling.

Approx. weight: 130g



Raisin

A fruity combination of plump currants, raisins and mixed peel.

Approx. weight:160g



Savoury

Filled with caramelised onion and roasted red peppers.

Approx. weight:130g



Bacon & Egg

The surprise inside! Brioche bun filled with bacon, tomato and a whole egg, finished with a cheddar cheese topping.

Approx. weight: 160g



Bun

Great for gournet burgers. The brioche bun is available in two sizes.

Approx. weight: 100g

Approx. weight: 120g

## **MUFFINS**



Blueberry & Raspberry

Alternating daily this muffin is packed with fruit and flavour.

Approx. weight: 120g



Lemon & Cream Cheese

Another surprise inside! Zesty lemon muffin with a cream cheese centre.

Approx. weight: 120g



Corn & Bacon

Sweet corn and crispy bacon topping make this muffin a breakfast favourite.

Approx. weight: 140g



#### Cinnamon & Apple

Delicious and moist combining apple, raisins and cinnamon.

Approx. weight: 120g



#### Duffin

A cross between a cake, muffin and a doughnut, the duffin features a sugar coating and plum jam filling.

Approx. weight: 120g



#### Savoury

A great combination of peppers, silverbeet, sundried tomatoes and cheese. A great vegetarian option.

Approx. weight: 120a



## **CAKES**



#### Carrot

Carrots, walnuts, mixed spice, cinnamon and orange juice combine to make a perfect moist cake. Cream cheese topping.

Approx. weight: 140g



#### Chocolate

Rich dark chocolate sponge with brandy syrup and chocolate ganache icing. Approx. weight: 120g



#### Lemon

Lemon cake with a zesty lemon syrup and zingy citrus icing.

Approx. weight: 120g



#### Passionfruit

Light and airy passionfruit cake with passionfruit icing.

Approx. weight: 120g



#### Stout & Ginger

A combination of the rich flavours of stout, dark treacle and mixed spices with a hokey pokey icing.

Approx weight: 120g

# **CAKES**



Hummingbird

Ripe bananas and crushed pineapple make this a deliciously moist cake. Cream cheese icing (gluten free).

Approx. weight: 120g



Ginger & Pear

Upside down cake of soft poached pears and a rich ginger sponge.

Approx. weight: 120g



#### Apple

Good old fashioned cake featuring fresh apple and a vanilla sponge.

Approx. weight: 120g



#### Almond Berry

Made with ground almonds, filled with boysenberries and topped off with flaked almonds. (Note: Not G/F)

Approx. weight: 120g



#### Sticky Date

Classic cake of dates, spices and gold syrup with a caramel icing.

Approx. weight: 120g

### **CAKES**



Chocolate Espresso Pudding

Layers of brioche, plump raisins, brandy and chocolate custard make this a great version of the bread and butter pudding.

Approx. weight: 220g



#### Raspberry Pudding

A lighter version bread and butter putting featuring layers of brioche, raspberries and a white chocolate custard.

Approx. weight: 220g



#### Semolina Mini Loaf

Fine semolina gives this cake a great texture, while the orange blossom water and candied orange rind lends the drizzle icing an exotic edge.

Approx. weight: 100g



#### Lemon G/F Mini Loaf

A very zesty lemon loaf made with polenta, features a lemon drizzle icing and candied lemon rind

Approx. weight: 100g



#### Iced Ginger Mini Loaf

Our classic gingerbread loaf available in a single serve. Golden syrup, nutmeg and ginger with a lemon drizzle icing.

Approx. weight: 100a

## LITTLE CAKES



#### Carrot

Carrots, walnuts, mixed spice, cinnamon and orange juice combine to make a perfect moist cake. Cream cheese topping. Approx. weight: 80g



#### Pink Lemon

Lemon cake with a zesty lemon syrup and pink zingy citrus icing. Approx. weight: 80g





#### Chocolate

Rich dark chocolate sponge with brandy syrup and chocolate ganache icing. Approx. weight: 80g



#### Lemon White Icing

Lemon cake with a zesty lemon syrup and zingy citrus icing.

Approx. weight: 80g



#### Hummingbird

Ripe bananas and crushed pineapple make this a deliciously moist cake. Cream cheese icing (gluten free).

Approx. weight: 80g

## LITTLE CAKES



#### Red Velvet

Rich and velvety red sponge flavoured with vanilla and a hint of coca. Cream cheese icing.

Approx. weight: 80g



#### Salted Caramel

Sticky date style cake with a cream cheese icing and salted caramel sauce topping.

Approx. weight: 80g



#### Vanilla

Simple yet classic vanilla cake featuring our distinctive purple butter-cream icing.

Approx. weight: 80g



#### Stout & Ginger

A combination of the rich flavours of stout, dark treacle and mixed spices with a hokey pokey icing.

Approx. weight: 80g



#### **Passionfruit**

Light and airy passionfruit cake. Approx. weight: 80g

## LITTLE CAKES



#### G/F Lemon

Made with lemon zest and polenta and a lemon syrup drizzle this cake also features our citrus icing.

Approx. weight: 90g



#### Orange Semolina

Fine semolina and orange zest give this cake a great texture and flavour. Featuring orange citrus icing.

Approx. weight: 90g



#### Mini cakes

Our delicious bit size cakes available in chocolate, red velvet, lemon or passionfruit flavours.

Approx. weight: 30g



#### Passionfruit and white chocolate cheesecake

Baked cheesecake with a biscuit base, cream cheese, white chocolate and passionfruit filling and passionfruit glaze.

Approx. weight: 65g

# LARGE CAKES





6" Neapolitan

Suitable for small gatherings, meetings or special occasions this cake will serve between 8-10 people and can be customised with a personal message.





8" Carrot

This cake will serve between 10-16 people and can be customised with a personal message.





10" Red velvet

This cake will serve between 16-20 people and can be customised with a personal message.

All large cakes available in the following flavours: Red velvet, passionfruit, lemon, carrot, hummingbird, chocolate, banana and white chocolate, vanilla, neapolitan.

# **SLICES**



#### Brownie

Moist and rich chocolate and raspberry brownie. Size: 24cm x 34cm 16+ Servinas



#### Muesli

Packed with rolled oats, seeds, coconut and fruit for a classic energy slice.
Size: 22cm x 32cm.
16+ Servings



#### Caramel

Gooey caramel topping on a biscuit style base.
Size: 21cm x 33cm
16+ Servings



#### Fudge Slice

Milk chocolate, raisins, vanilla and sherry make this rich fudge slice. Size: 25cm x 35cm 20+ Servinas

# SLICES/MERINGUES



Ginger Crunch

Crunchy biscuit base and a delightfully ginger topping. Size:  $21\,\mathrm{cm} \times 31\,\mathrm{cm}$ 

12+ Servings



Chocolate Caramel

Chocolate shortbread style base with a gooey caramel centre and milk chocolate topping.

Size: 21cm x 31cm

12+ Servings



#### Louise

Old fashioned favourite featuring a light cake style base, raspberry jam filling and coconut meringue topping.

Size: 24cm x 34cm

16+ Servings



G/F Louise

All the flavour of our classic Louise Cake but gluten free.

Size: 24cm x 34cm

16+ Servings

## **MERINGUES**



Caramel Meringue

Cake style base with a gloriously gooey centre and meringue topping.

Size: 21cm x 31cm

16+ Servings



G/F Caramel Meringue

All the flavour of our Caramel Meringue but gluten free.
Size: 21cm x 31cm
16+ Servings



G/F Rosewater Meringue

Perfumed rose water and toasted pistachio nuts make this meringue a delicious treat. Serve with seasonal berries and fresh cream for a beautiful yet simple dessert.



G/F Chocolate Meringue

Rich Dutch cocoa gives this meringue a distinctive marbled look. Serve with strawberries, chocolate sauce and fresh cream for a decadent end to any meal.

## **BISCUITS**



#### Butterfly

Classic gingerbread biscuit made with butter, golden syrup and ginger. Individually wrapped for safe handling.



#### Dinosaur

Classic gingerbread biscuit made with butter, golden syrup and ginger. Individually wrapped for safe handling.



#### Bear Boy

Classic gingerbread biscuit made with butter, golden syrup and ginger. Individually wrapped for safe handling.



#### **Teapot**

Classic gingerbread biscuit made with butter, golden syrup and ginger. Individually wrapped for safe handling.

# **BISCUITS**



#### Melting Moment

Sweet and crumbly shortbread style biscuits with a passionfruit icing centre. Individually wrapped.



#### Mini Melting Moment

Shortbread style biscuits with a pink icing centre. Available in packs of 6.



#### Afghan

Kiwi favourite made with cornflakes and cocoa, featuring a chocolate icing and walnut topping. Individually wrapped.



#### Mini Afghan

Kiwi favourite chocolate biscuit. Available in packs of 8.



#### Shortbread

A traditional crumby and buttery biscuit. Available in packs of 5.

## **LOAVES**



#### **Gingerbread**

Moist, rich, dark and gingery, a firm favourite. Great as is or toasted.

Approx. weight: 1300g

Approx. slices: 14



#### Date

Raisins and dates fill this classic tea loaf. Perfect toasted and served with butter.

Approx. weight: 1260g

Approx. slices: 14



#### Banana

Another kiwi favourite. Like all our loaves this can be toasted and served with butter.

Approx. weight: 800g

Approx. slices: 11



#### Brioche

The essential ingredient for authentic French Toast.

Approx. weight: 700g

Approx. slices: 14



# SAUSAGE ROLLS & SAVOURIES



#### Pork

The perfect partnership of pork and fennel meet in this sausage roll. Puff pastry, topped with fennel seeds.

Approx. weight: 190g



#### Lamb

Spicy harissa gives this lamb sausage roll an exotic kick. Puff pastry topped with black sesame seeds

Approx. weight: 190g



#### Chicken

Chicken, bacon and spring onions give this roll a lighter feel and texture. Puff pastry topped with white sesame seeds.

Approx. weight: 190g



#### Chickpea

A great vegetarian option filled with chickpeas, spinach, red peppers, onion and chilli. Puff pastry with a dusting of paprika.

Approx. weight: 190g

# SAUSAGE ROLLS & SAVOURIES



Beef

Beef, mushrooms and tomato sauce make this roll a real treat. Puff pastry with criss cross scored effect

Approx. weight: 190g



Vege Savoury

Another non meat option this time filled with feta, spinach and egg. Perfect morning tea treat.

Approx. weight: 35g



**Bacon Savoury** 

Great morning tea savoury filled with bacon, onion and cheese.

Approx. weight: 35g

## PIES & TARTS



Chicken

Chicken, white wine, leeks and cream make this pie a delight. Puff pastry with "chicken" on top.

Approx. weight: 180g



Mince

Mince, onions, tomato sauce and puff pastry. Everyone's favourite pie.

Approx. weight: 180g



Mince & Cheese

All the best of our mince pie with the addition of cheddar cheese.

Approx. weight: 180g



Veae Tart

Spinach, feta, onion, egg and cream mix and a hint of nutmeg in our shortcrust pastry. Approx. weight: 165g



Bacon Tart

Bacon, cheese, onion, egg and cream mix in our shortcrust pastry and topped off with sliced tomato.

Approx. weight: 165g



Roasted Veae Tart

Roasted veges: eggplant, kumara, courgette, red onion with thyme and garlic and our egg and cream mix in shortcrust pastry.

Approx. weight: 165g

## SEASONAL



Mini Christmas Cake

Bursting with brandy soaked fruit and nuts our Mini Christmas Cake are a perfect single serve. Decorated with candied fruit and almonds for a festive look.

Approx. weight: 90g



Mini G/F Christmas Cake

This mini loaf style cake is also full of brandy soaked fruit and nuts but is gluten free. Once again topped with candied fruit and almonds for a Christmas look.

Approx. weight: 90g



Christmas Mince Tarts

Short buttery pastry filled with our homemade old fashioned fruit mince make these tarts a delicious treat. Also available in boxes of 6 or 12.

Approx. weight: 20g

## **SEASONAL**



#### 600gm Christmas Cake

Our old fashioned mix of dried fruits, nuts and lots of brandy produce a deliciously dark traditional Christmas cake. The 600gm is the perfect gift or suitable for small family gatherings. Topped with glazed fruit and nuts. Serving size 10-12 people.



600gm G/F Christmas Cake

For those who prefer a gluten free Christmas this cake is ideal. Our lovely fruit, nut and brandy blend combined with a gluten free mix make this cake delicious.

Serving size: 10-12 people.



#### 1.1kg Christmas Cake

This larger cake is just bursting with our delicious fruit mix and is an ideal size for larger family Christmas gatherings. Topped with glazed fruit and nuts.

Serving size: 12-14 people.



#### 2ka Christmas Cake

For a large family get together or Christmas party, this large loaf style Christmas cake is perfect. Filled with our traditional Christmas cake is and topped with glazed fruit this is a supreme cake.

Serving size: up to 28 people.

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