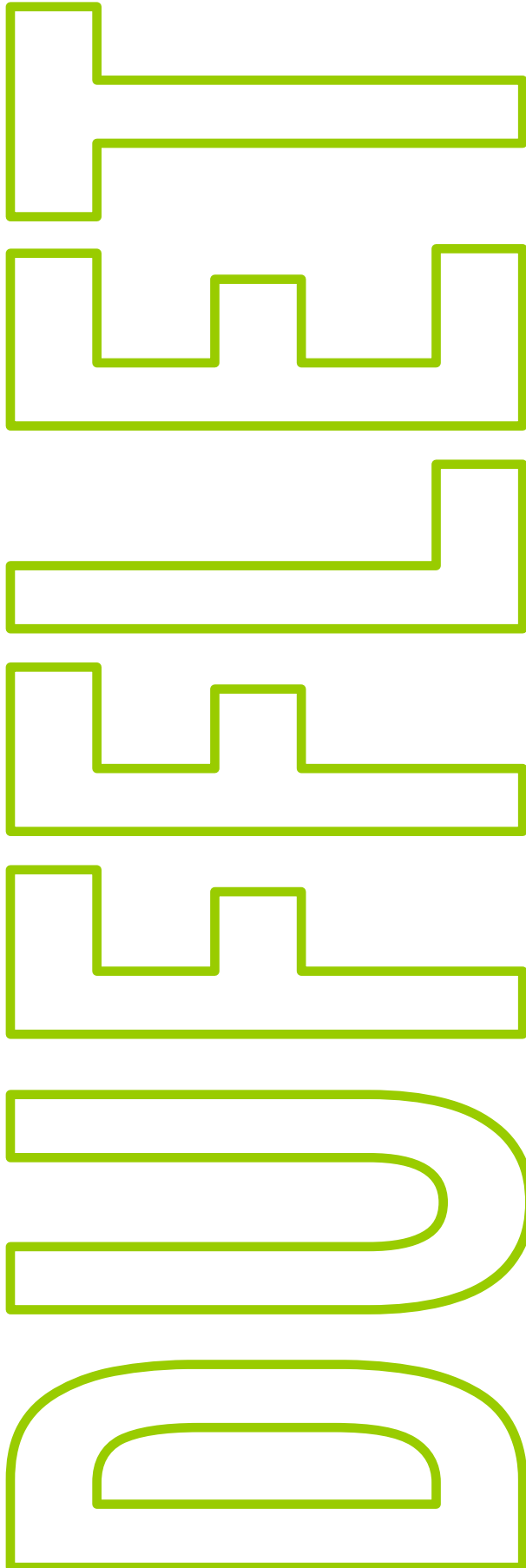




Eat more cake

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" \$40.00 6" \$23.00 1 & 3

Chocolate Raspberry Truffle

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

10" \$40.00 6" \$23.00 1 & 3

Triple Chocolate Mousse

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

10" \$40.00 6" \$23.00 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" \$40.00 6" \$23.00 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" \$40.00 6" \$23.00 1 & 3

Toasted Almond Meringue

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

10" \$40.00 6" \$23.00 1 & 3

Turtle Fudge

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

10" \$40.00 6" \$23.00 1 & 3

Cappuccino Dacquoise

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

10" \$40.00 6" \$23.00 1 & 3

Caramel Dacquoise

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

6" \$23.00 1 & 3

Lemon Strawberry Mousse

Almond cake surrounds fragrant layers of strawberry and lemon mousse; topped with a fresh strawberry and lemon twist. 🍷

10" \$40.00 6" \$23.00 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" \$40.00 6" \$23.00 1 & 3

Raspberry Vanilla Charlotte

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

10" \$40.00 6" \$23.00 1 & 3

CHEESECAKES

New York Style

Densely delicious, with fruit topping and shortbread crust - raspberry, sour cherry, fresh fruit available seasonally.

10" \$40.00 8" \$22.00 1 & 3

Deluxe Flavoured Cheesecakes

A selection of tantalizing flavours with a shortbread crust, including Blueberry Lemon, Chocolate Grand Marnier, Hazelnut Swirl and Toffee Apple.

More flavours available seasonally.

10" \$40.00 8" \$22.00 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" \$36.00 6" \$21.00 1 & 4

Belgian Milk Chocolate Vanilla

Four layers of buttery vanilla sour cream cake blanketed in clouds of luscious Belgian milk chocolate frosting.

9" \$36.00 6" \$21.00 1 & 4

Carrot Cake

Densely delicious with pineapple, coconut and walnuts; layered and iced with lots of cream cheese and honey icing.

9" \$36.00 6" \$21.00 1 & 3

Double Decker Chocolate Fudge

Four layers of sour cream fudge cake with a light chocolate frosting.

9" \$36.00 6" \$21.00 1 & 4

Chocolate Banana

Alternating layers of rich and moist chocolate and banana cake with whipped chocolate frosting.

9" \$36.00 6" \$21.00 1 & 4

Chocolate Fudge

Dark and moist sour cream chocolate cake with bittersweet chocolate icing.

9" (1 layer) \$19.00 6" (1 layer) \$12.00 1 & 4

Mocha Cakelet

Alternating layers of classic white sponge cake, mocha and chocolate buttercream.

3 ½ x 5 ½" \$12.00 4 x 8" \$24.00 1 & 4

Lemon Cakelet

Layers of classic white sponge cake and tangy, lemon buttercream.

3 ½ x 5 ½" \$12.00 4 x 8" \$24.00 1 & 4

Hazelnut Cakelet

Alternating layers of chocolate and hazelnut sponge cake and hazelnut buttercream; glazed with dark chocolate ganache.

3 ½ x 5 ½" \$12.00 1 & 4

Seasonal Cakelets

We offer several more of our popular cakelets, available in a variety of flavours that alternate throughout the year, including Carmelita.

3 ½ x 5 ½" \$12.00 1 & 4

MINI CAKES AND CUPCAKES

Signature Mini Cakes

A wonderful variety of cakes, available seasonally: Black & White Mousse, Chocolate Mud*, Chocolate Raspberry Mousse, Vanilla Cheesecake, Chocolate Espresso Cheesecake, Cappuccino Dacquoise, Caramel Dacquoise, Lemon Almond Mousse and Tiramisu.

\$3.75 each all: 1 & 3 *1 & 4

Deluxe Signature Mini Cakes

A very special selection of cakes and tarts available seasonally: (*)Baby Truffle, Toasted Almond Meringue and 3.

\$4.00 each (*)\$4.75 each

Petit Four Collection

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, and Lemon Chiffon 1 & 4

3" \$2.50 each

1 ½" \$1.25 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 \$30.00 7 ½" flan \$17.00 1 & 3

Pecan

Sweet, dark pecan filling in a flaky pastry; choice of chocolate or caramel drizzle.

11" flan \$30.00 7 ½" flan \$17.00 1 or 2 & 4

Double Chocolate Pecan

A dark chocolate crust packed with rich chocolate pecan filling; drizzled with bittersweet chocolate.

11" flan \$30.00 7 ½" flan \$17.00 1 or 2 & 4

Four Fruit

A medley of four fruits and streusel in a lattice hazelnut crust.

11" flan \$28.00 7 ½" flan \$17.00 1 or 2 & 4

French Lemon

Classically tart lemon curd baked in a buttery crust.

7 ½" flan \$17.00 1 & 3

Squirrel

Creamy peanut butter mousse tops real caramel and peanuts in a chocolate crust; enveloped with a bittersweet chocolate glaze.

11" flan \$30.00 7 ½" flan \$17.00 1 & 3

Seasonal Fruit

Seasonal fruits baked in a buttery crust, topped with a golden crumble. Available in a variety of flavours including Apple Crumble and Strawberry Rhubarb.

11" flan \$28.00 7 ½" flan \$17.00 1 or 2 & 4

Serving & Allergy Information

Contains Nuts:

Store Refrigerated: 1

Contains Peanuts:

Store Room Temperature: 2

Wheat Free:

Serve Chilled: 3

Dairy Free:

Serve Room Temperature: 4

TARTS AND BARS

Large Tarts (3")

Apple Caramel Crumble \$3.00 1 or 2 & 4
Butter Tarts* 🍴 \$2.00 1 or 2 & 4
Butterscotch Nut Tarts 🍴 \$3.00 1 or 2 & 4
Blueberry Almond Tarts* 🍴 \$2.50 1 or 2 & 4
Chocolate Pecan Tarts* 🍴 \$2.50 1 or 2 & 4
Cherry Almond Tarts* 🍴 \$2.50 1 or 2 & 4
Seasonal Fruit Crumble \$2.50 1 or 2 & 4
Key Lime Tarts* \$2.50 1 & 3
Lemon Meringue Tarts* \$2.50 1 & 3
Tarte au Citron \$3.00 1 & 3
French Apple Raspberry Tarts \$3.00 1 & 3
Praline Dulce de Leche 🍴 \$3.00 1 & 3
Double Fudge Tart \$4.00 1 or 2 & 4

Small Tarts (1 ½")

Available in Chocolate Mousse and the varieties noted with * above.
\$1.25 each

Bars

Apple Crisp, Brownies with Walnuts 🍴, Iced Brownies, Cheesecake Brownies, Kahlua Toffee 🍴, Lemon Bars*, Old Fashioned Date Bars, Rocky Blondies 🍴, Sweet D's 🍴🍴, German Brownies 🍴.
\$2.25 each
\$7.50 for quarter-slab
\$28.00 for whole 8 x 12" slab all: 1 or 2 & 4 *1 & 3

BUTTERY COFFEECAKES

Caramel Apple Spice

Crumbly moist spice cake, dense with apple chunks and walnuts; glazed with real caramel 🍴.
10" tube \$26.00 8" tube \$15.00 1 or 2 & 4

Marble Espresso

Rich sour cream coffeeecake with a rich espresso bean marbling; light coffee glaze.
10" tube \$26.00 8" tube \$15.00 1 or 2 & 4

Lemon Zinger

Buttery lemon pound cake with a generous soaking of zesty lemon glaze.
10" bundt \$26.00 8" bundt \$15.00 1 or 2 & 4

Chocolate Toffee Crunch

Rich buttery sour cream coffeeecake marbled with dark chocolate, topped with a chocolate chunk streusel and caramel drizzle.
10" bundt \$26.00 8" bundt \$15.00 1 or 2 & 4

Apple Blueberry Kuchen

Buttery moist batter topped with cinnamon dusted apples and wild blueberries; cranapple available seasonally.
10" bundt \$26.00 8" bundt \$15.00 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.
\$22.50 to \$60.00 for 12" Trays
\$40.00 to \$80.00 for 16" Trays

MINI COFFEE CAKES, MINI LOAVES AND MINI BUNDT'S

We offer a selection of seasonally available mini coffeecakes including: Carrot, Cranberry Orange, Breakfast 🍴, Lemon and Blueberry, Chocolate Banana.
\$2.25 each 1 or 2 & 4

COOKIES

Biscotti

Chocolate Hazelnut Espresso and Lemon Almond Anise. 🍴
\$1.50 each 2 & 4

Seasonal butter shapes

Delicious butter cookies available in a variety of delightful shapes; decorated with smooth fondant or chocolate.
\$1.25 each 2 & 4

Chocolate Dipped Coconut Macarons

Chewy coconut cookies half dipped in dark chocolate. 🍴
\$1.50 each 2 & 4

Chocolate Reverse

White chocolate chunks in delicious chewy chocolate.
\$1.50 each 2 & 4

Cranberry Oatmeal

Buttery oatmeal and tart cranberries.
\$1.50 each 2 & 4

Peanut Butter Chocolate Chunk

Chocolate chunks and creamy peanut butter. 🍴
\$1.50 each 2 & 4

Milk and Dark Chocolate Orange

Milk and dark chocolate chunks with orange essence.
\$1.50 each 2 & 4

Ginger Lemon

Chewy ginger and molasses with a touch of lemon
\$1.50 each 2 & 4

Cowboy

Chunky with chocolate and marshmallows, plus raisins, coconut, peanuts and oats. 🍴
\$1.50 each 2 & 4

White Chocolate Cashew

White chocolate chunks and crunchy cashews. 🍴
\$1.50 each 2 & 4

Florentines

Dark chocolate with jewels of candied fruits and nuts. 🍴
\$1.75 each 2 & 4

Cocktail Cookies

72 bite-size luxury cocktail cookies (12 each of 6 exquisite shapes and flavours). 🍴
\$36.00 per package 2 & 4



ABOUT DUFFLET PASTRIES

The Dufflet Fresh Collection is entirely natural, made with premium ingredients; no artificial flavours, colours or preservatives. 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, nut meats, dairy, eggs and wheat flour. All products wheat free or containing peanuts and nuts are noted. For more detailed information please ask for our 'Allergy Listing'.

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.

CORNERSTORE

Be sure to visit our "Corner Store" at both our retail locations, where we offer exciting and unique seasonal specialties including our very own "Small Indulgences" – plus many gift items, highest quality baking ingredients 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, Sunday and Monday must be placed by 3:00 on Friday). Orders and cancellations for next day must be placed by 3:00.
* E-mail ordering policy same as telephone orders. Processed orders will be confirmed by reply e-mail.

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. Order changes and cancellations require 3 day's notice.

METHODS OF PAYMENT

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

SPECIAL ORDERS

Salutations can be written on any kind of cake at no extra cost; chocolate plaques are \$3.00. Regarding weddings, special events and larger parties, inquire about our sweet table selections, exquisite pastry trays, and special occasion cakes. We are always delighted to discuss and help plan dessert menus for any occasion. Please call or drop in and see our portfolio or check out 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

UPTOWN

2638 Yonge Street south of Lawrence, west side; street parking available
(416) 484.9080

HOURS

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

Uptown: Tuesday to Saturday 11:00^{AM} – 7:00^{PM}

Downtown: Sunday 12:00^{PM} – 6:00^{PM}

Uptown: Sunday 12:00^{PM} to 5:00^{PM}

Please note that hours are subject to change.

ON-LINE www.dufflet.com

EMAIL retail@dufflet.com

JANUARY 2005