



## events + holidays

Sept.	22	First day of Autumn
	27	Waterfront Marathon (Beach)
Oct.	28	Yom Kippur (sundown)
	3	Nuit Blanche (18:55 to sunrise)
	6	Cake Decorating @ Beach
	12	Thanksgiving
	12	Dufflet Cafes closed
	17	Sweetest Day!
	20	Dufflet Holiday newsletter



Name/Sizes	Serve	Store	Price	Description
Toffee Apple Cheesecake 10" or 8" 🍷	Chilled	Refrigerated	L \$44.00 S \$25.00	Dense and delicious cheesecake in a rich short bread crust; with fresh apple slices and gooey caramel and hazelnut butter crunch.
Apple Blueberry Kuchen 10" or 8"	Room Temperature	Refrigerated	L \$27.00 S \$16.00	Buttery moist sour cream batter dotted with wild blueberries and a generous topping of fresh, cinnamon-dusted apples.
Caramel Apple Spice Bundt 10" or 8" 🍷	Room Temperature	Room Temperature or Refrigerated	L \$27.00 S \$16.00	Crumbly moist spice cake, densely packed with apple chunks and walnuts; glazed with buttery caramel.
Apple Spice Cakelet™ 3.5" x 5.5"	Chilled	Refrigerated	\$14.00	Layers of spiced apple sponge cake and cream cheese filling; finished with cream cheese frosting with a hint of maple.
Four Fruit Pie 11" or 7.5"	Room Temperature	Refrigerated	L \$28.50 S \$18.00	A medley of blueberry, strawberry, rhubarb and apple topped with streusel in a buttery lattice crust.
Apple Crumble Pie 11" or 7.5"	Room Temperature	Refrigerated	L \$28.50 S \$18.00	Plump apple chunks with a touch of cinnamon and nutmeg baked in a rich crust; topped with a golden, buttery crumble.
Apple Raspberry Custard Euro Tart 3"	Chilled	Refrigerated	\$3.50 ea	French style sliced apples, tart raspberries, creamy custard and cinnamon baked in our Euro style sweet dough crust.
Apple Caramel Crumble Euro Tart 3"	Room Temperature	Refrigerated	\$3.50 ea	Fresh apples and gooey caramel baked in our Euro style sweet dough crust; topped with a golden, buttery crumble.
Harvest Euro Tart 3"	Chilled	Refrigerated	\$3.50 ea	Juicy apples, blueberries, rhubarb and strawberries baked in our Euro style sweet doughcrust.

## seasonal shapes for fall + halloween

This season's delicious Fall-themed butter cookies are decorated with all natural colours;

Fall Colours - a mix of pumpkin, oak leaf and apple shapes.

Halloween - a mix of ghost, black cat and Jack'O'Lanterns.

Size: 3" shape

Price: \$1.35 each

Store: Room temperature



## seasonal chocolate fudge decorations



### Single Layer Chocolate Fudge (small)

Dark and moist sour cream chocolate cake with bittersweet chocolate icing, decorated with a tinted white chocolate decoration.

Fall pumpkin (until Oct 12)

Halloween pumpkin (Oct 13-31)

Size: 6" Price: \$12.00 each

Serve: Room temperature

Store: Refrigerated or room temp.



## pumpkin products until november 27



Brandy Pumpkin Cheesecake  
Pumpkin Tart, Pumpkin Pie



## the sweetest day (saturday, oct 17)



Despite conflicting reports on it's origins, The Sweetest Day occurred naturally out of a grassroots **desire to sweeten someone's day**. Originating in Cleveland in 1922, The Sweetest Day was planned by a group of retail confectioners and candy company employees. Believing that the city's orphans and shut-ins felt forgotten and neglected, this group **distributed candy and small gifts to the underprivileged**.

The Sweetest Day is celebrated on the **third Saturday in October** and offers all of us an opportunity to remember not only the sick, aged, and orphaned, but also friends, relatives and associates whose helpfulness and kindness we have enjoyed. Another reason to **eat more cake**? Sounds good to us!

## sweet times

**Sunday, Sept 27** - The Scotiabank **Waterfront Marathon** Runners will pass through The Beach neighborhood on Queen Street between 9am and 1:30pm. Why not join in the all day festivities and meet at **Dufflet Beach** (1917 Queen St. E)

**Saturday, Oct 3** - Scotiabank **Nuit Blanche** - For one sleepless night experience Toronto transformed by 500 artists in a sunset to sunrise celebration of contemporary art. With over 1 million people on the streets during the peak hours of 8pm to 1am, be sure to drop by **Dufflet Downtown or Dufflet Uptown before 7pm** closing and stock up on take-away munchies including bars and cookies.

**Tuesday, Oct 6** - Dufflet Beach hosts an **adult beginners hands-on Cake Decorating class**. Learn how to create basket weave, vines, fall leaves, plastique pumpkins and other fall themed details. Hours: 5:30p - 8:30p Cost: \$80 includes all materials and cake. Space is limited and will sell-out quickly. Please register at **Dufflet Beach** directly.

## sweet news

### DELETIONS

Chocolate Chunk Euro Tart  
Berry Brulee Euro Tart  
Cherry Choco Streusel Mini Cake

### Next newsletter: October 20 Christmas/Holiday Season!

Bûches in Caramel Chocolate, Hazelnut or Lemon Cherry - Cherries Jubilee Mini -  
Gingerbread Mini Cake - Hazelnut Latte Cheesecake - Cranberry Cheese Tart -  
Mincemeat Tarts - seasonal cookies ... and so much more!

Room for more cake?



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