



EAT MORE CAKE

May 2015

QUEEN OF CAKE® COLLECTION

10" \$46.00 6" \$26.00

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.



Triple Chocolate Mousse

Black + white cake, milk + dark + white chocolate mousse, dusted with cocoa powder.



White Chocolate Mousse

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



Chocolate Truffle

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



Turtle Fudge 🍪

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



Cappuccino Dacquoise 🍪

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



Caramel Dacquoise 🍪

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



Lemon Dacquoise 🍪

Hazelnut meringue, whipped cream, lemon buttercream + lemon curd.



Tiramisu Cake

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



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.



Toasted Almond Meringue 🍪

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



Seasonal flavours: Ask about our seasonal + holiday cakes like Bûches de Noël and Valentine's Day cakes.

COFFEECAKES + BUNDTTS

10" \$28.00 8" \$16.50

Lemon Zinger Bundt

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



Apple Blueberry Kuchen

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



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" \$42.00, 6" \$25.00



Vegan Chocolate Layer Cake 🌱

Chocolate cake with cocoa frosting, contains no dairy/eggs; cake made with spelt flour. 9" \$42.00, 6" \$25.00



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" \$15.00

Mocha Cakelet®

Layers of white sponge cake, mocha + chocolate butter cream.



Black + White Cakelet®

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



Lemon Cakelet®

Layers of white sponge cake + tangy lemon butter cream.



Strawberry Cakelet®

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



Devil's Raspberry Cakelet®

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



Lemon Raspberry Cakelet®

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



Hazelnut Cakelet®

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



Carmelita Cakelet®

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



Dulce de Leche Cakelet®

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



Seasonal Cakelet®: Ask about our seasonal + holiday flavours like Peppermint Truffle and Maple Walnut.

SOURCREAM CHEESECAKES

10" \$46.00 8" \$26.00

Raspberry Cheesecake

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



Sour Cherry Cheesecake

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



Blueberry Lemon Cheesecake

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



Chocolate Grand Marnier Cheesecake

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



Caramel Pecan Fudge Cheesecake 🍪

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



Toffee Apple Cheesecake 🍪

Sour cream cheesecake, shortbread crust, apple slices + caramel, hazelnut butter crunch crust.



New York Style Cheesecake

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



Seasonal Cheesecake: Ask about our seasonal + holiday flavours like Brandy Pumpkin and Peanut Butter Caramel.

CLASSIC LAYER CAKES

9" \$42.00 6" \$25.00

unless otherwise indicated

Black + White Layer Cake

Layers of vanilla + chocolate fudge cake, vanilla buttercream.



Milk Chocolate Vanilla

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



Classic Carrot Cake

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



Double Decker Chocolate Fudge

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



Single Layer Chocolate Fudge

6" available with seasonal + holiday decorations. 9" \$21.00 6" \$13.00



Chocolate Banana

Layers of chocolate + banana cake, whipped chocolate frosting.



Vanilla Layer Cake

Four layers of buttery vanilla cake, vanilla buttercream swirls.



Pink Velvet

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



Blue Velvet

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



Lemon Coconut

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



Single Layer Flourless Chocolate Cake

Flourless chocolate cake with icing sugar. Made without wheat or gluten. 9" \$26.00



The Birthday Cake

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



Top Banana Toffee Cake

Banana cake with toffee cream cheese icing; drizzled with caramel.



Seasonal cakes: Ask about our seasonal + holiday versions.

PIES + FLANS

Signature Pies 11" \$30.00 7.5" \$18.50

Pecan Pies 11" \$36.00 7.5" \$20.00

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 \$3.75 each

3" Fluted tarts \$3.00 each

1.5" Mini tarts \$1.75 each



3" Euro tarts:

Apple Caramel Crumble, Blueberry Buttermilk, Butterscotch Nut, French Lemon, Key Lime, Milk Chocolate Salted Caramel

Apple Raspberry Custard, Smores, Double Fudge, Harvest Fruit, Lemon Meringue, Peanut Butter Fudge



3" fluted tarts:

Chocolate Pecan, Sour Cherry Almond, Butter Tart (\$2.75 ea)



1.5" mini tarts:

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

Seasonal Tarts: Ask about our seasonal + holiday flavours like Pumpkin, Strawberry Rhubarb, Fresh Blueberry + Vegetarian Mincemeat Tarts.

BARS + BROWNIES

2" x 3" bars \$2.50 each:



Cheesecake Brownie, Classic with Walnuts, Date Bar, German Brownie, Iced Brownie (no nuts), Nanaimo Bar, Kahlua Toffee Bar, Lemon Bar, Rocky Blondie Bar, Smores Bar, + seasonal flavours.

CUPCAKES + MINI CUPCAKES

3" Cupcakes \$3.00 each

2.5" Cupcakes \$2.00 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

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" \$4.50 each
 Deluxe mini cakes 2.5" \$5.50 each
 Mini Loaf + Mini Bundt \$3.00 each



Signature mini cakes 2.5":

Black + White Mousse, Chocolate Raspberry Mousse, Vanilla Cheesecake, Tiramisu, Molten Double Chocolate

Cappuccino Dacquoise, Caramel Dacquoise, Hazelnut Dacquoise, Crème Caramel, Lemon Raspberry Mascarpone + 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" \$15.00 each



Perfect for breakfast + lunch! Apple Spice, Banana Bread, Lemon Cranberry, Lemon Poppyseed, Marble Espresso. (also available by the slice in-store or catering platters)

COOKIES

Gourmet Cookies 4" \$2.00 each unless otherwise indicated
 Seasonal Butter Shapes \$1.50 each



Gourmet 4" cookies: Chewy Ginger Spice, Chocolate Crinkle, Cowboy Cookie, Oatmeal Raisin, Classic Chocolate Chip + seasonal flavours
 3" Chocolate Dipped Coconut Macaroon \$2.25 ea



Butter cookies in delightful seasonal shapes, decorated with natural colours. New shapes every month.

GRAB + GO

Frozen packaged desserts \$10.00 each



Double Chocolate Cake, Dufflet's Carrot Cake, Greatest Canadian Butter Tart, Intense Fudge Tart, Luscious Lemon Tart, Raspberry Truffle Brownie.

PETIT FOURS + CATERING IDEAS

Assorted bite-size pastries or tarts in 4 collections;

Fresh Flavours \$64.80 box of 48

Maximum Chocolate \$64.80 box of 48

Tutti Fruiti Dacquoise \$32.40 box of 24

Tiny Tarts \$48.60 box of 36



Cocktail Cookies - Bite-size gourmet cocktail cookies, 12 each of 6 flavours. Box of 72 \$54.00

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" \$16.00 each



Gluten-free Cakelet® - Chocolate

Gluten-free Devil's Food chocolate cake, chocolate buttercream, dark chocolate glaze. 3.5" x 5.5" \$16.00 each



Gluten-free Cakelet® - Pink Velvet

Gluten-free cocoa and spice cake, cream cheese icing. 3.5" x 5.5" \$16.00 each



Gluten-Free 8" Devil's Food Cake

Layers of gluten-free Devil's Food cake and gluten-free chocolate icing. 8" \$25.00 each



Gluten-Free 8" Vanilla Cake

Gluten-free vanilla cake layered and masked with gluten-free vanilla icing. 8" \$25.00 each



Gluten-free Tarts - Fudge

Gluten-free dark chocolate filling, dark chocolate crust, bittersweet ganache. 3" \$4.99 2-pack



Gluten-free Tarts - Lemon

Gluten-free 3" French tart with lemon curd baked in our classic style sweet dough crust. 3" \$4.99 2-pack



Gluten-free Cupcakes - Devil's Food

Moist gluten-free Devil's Food chocolate cupcakes. 2.5" \$9.00 sealed 4-pack



Gluten-free Cupcakes - Heavenly Vanilla

Moist gluten-free double vanilla cupcakes. 2.5" \$9.00 sealed 4-pack



Gluten-free Brownie - Chocolate Chunk

Chewy fudge brownie with dark chocolate chunks. 2" x 3" \$2.75 each



Gluten-free Cookie - Coconut Macaroon

Moist coconut on the inside, chewy coconut on the outside; dipped in dark chocolate. 3" \$2.25 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

WEDDINGS + CELEBRATIONS

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

Please contact directly the Dufflet retail café location most convenient to you to set up a consultation via email, phone or in-person.

To view photos of our designs, please browse the Weddings + Celebrations section 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

Online orders require 48 hours in advance.

Last Minute/Same Day? 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 cakes require at least 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.

Contact our **Beach café** on Queen Street East for private gatherings in their cozy dining area or to make a reservation for **Sunday High Tea**.

MADE WITHOUT GLUTEN

We offer a variety of cakes + pastries that are made without gluten in the recipe, ideal for those following a diet without gluten products.

We have a vegan chocolate cake and a selection of desserts that do not have nuts in the recipe.

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

GLUTEN-FREE

Dufflet has a new line of packaged Gluten-Free cakes, cookies, tarts, cupcakes and brownies that are certified by the Gluten-Free Certification Program.

NOT JUST ANOTHER PRETTY CAKE!

All 3 Dufflet locations offer **light lunches** (soups, sandwiches, etc) for eat-in or take-out along with a wide variety of **coffees, teas,** and cold beverages.

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





Toronto retail café locations



Downtown:

787 Queen Street West
(west of Bathurst)
Ph: 416-504-2870 (open 7 days)
retail@dufflet.com
facebook: DuffletDowntown



Uptown:

2638 Yonge Street
(south of Lawrence)
Ph: 416-484-9080 (closed Mondays)
retail2@dufflet.com
facebook: DuffletYongeStreet



Beach:

1917 Queen Street East
(east of Woodbine)
Ph: 416-699-4900 (open 7 days)
retail3@dufflet.com
facebook: DuffletBeach

facebook: Dufflet.Pastries
Twitter: @Dufflet, @TourDeDufflet
Instagram: duffletpastries

Visit www.dufflet.com and join our Duff Club today!
Enter promo code **0616** to be automatically registered
for our birthday contests, give-aways and our monthly
email newsletter.

www.dufflet.com

Menu prices and product availability subject to
change without notice.
Menu updated: **May 1, 2016**

