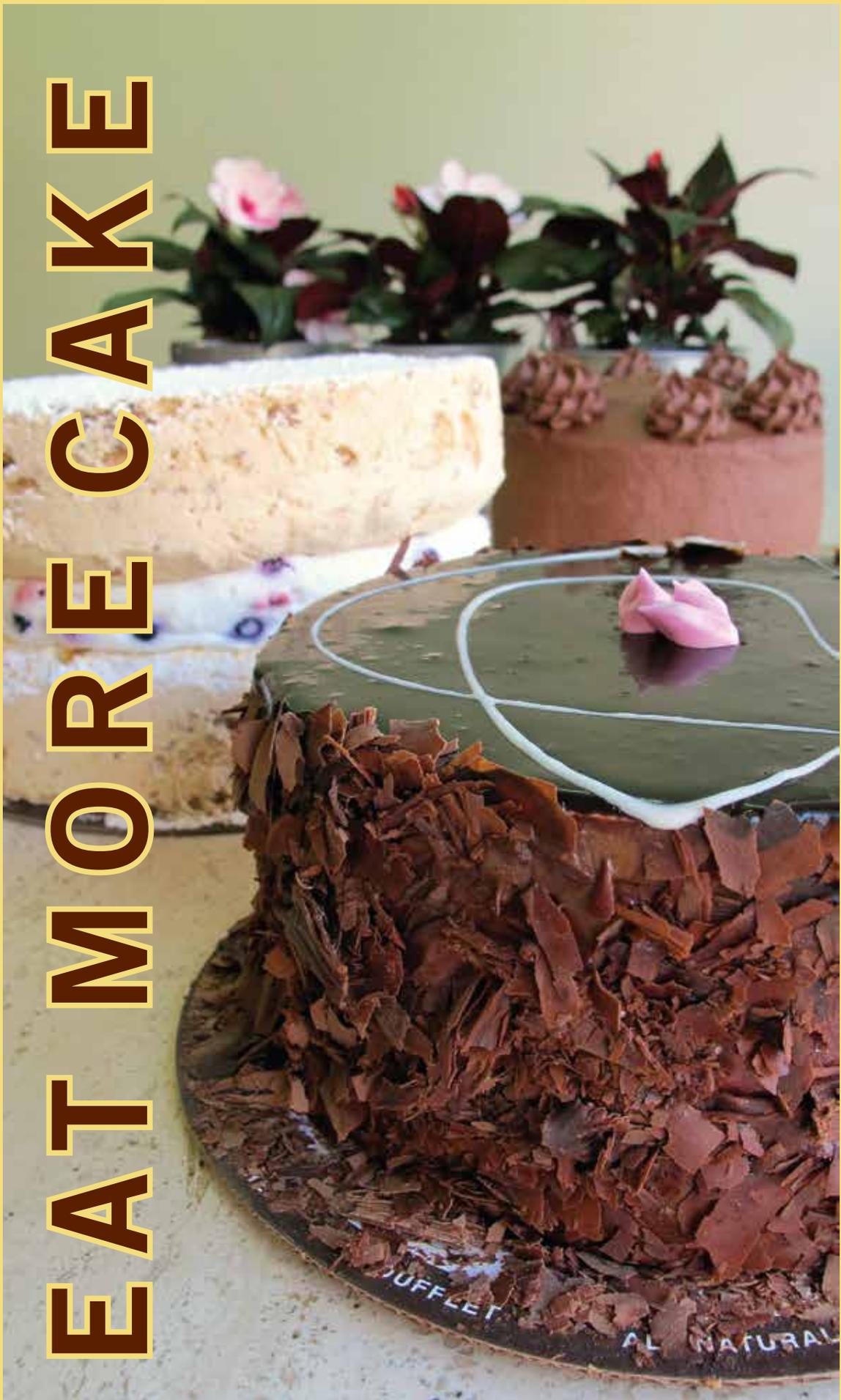


EAT MORE CAKE



QUEEN OF CAKE® COLLECTION

9" \$47.00 6" \$27.00

Black Forest Cake

Cherry soaked Devil's Food cake filled with cream and sour cherries. (6" only)



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, truffle cream, dark chocolate glaze, chocolate cones + fans.



Lemon Parfait

Layers of lemon mousse and classic vanilla cake topped with whipped cream.



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. (8" only)



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 seasonal + holiday cakes, Bûches de Noël + Valentine's Day heart-shaped cakes.

COFFEECAKES + BUNDTTS

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.



Ask about seasonal + holiday flavours

LOAVES

4" x 8" loaf \$15.50 each



Apple Spice, Banana, Lemon Blueberry, Lemon Cranberry, Marble Espresso + seasonal flavours

Also available by the slice in-store or catering platters.

Dufflet Pastries are hand-crafted from scratch using only premium ingredients.

They contain no hydrogenated fats or oils. No artificial flavours, colours, or preservatives.

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 seasonal decorations on 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.



Crème Brûlée Cheesecake

Caramel cheesecake, shortbread crust, a shiny caramel glaze + toasted meringue.



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

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. **6" \$14.00**



Chocolate Banana
Layers of chocolate + banana cake, whipped chocolate frosting.



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.



Millionaire Layer Cake
Caramel cake, caramel buttercream + shortbread crumbs; light chocolate frosting.



Pink Velvet
Moist layers of cocoa + spice cake filled with rich pink cream cheese icing.



Single Layer Flourless Chocolate Cake 🌱
Flourless chocolate cake, dark chocolate ganache, chocolate shavings. **8" \$27.00**



The Birthday Cake
Devil's Food cake with vanilla buttercream; decorated with natural rainbow sprinkles.



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

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



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



Key Lime Pie ♥
Creamy and tangy filling in a chocolate coconut flan, fresh lime slices.



Lemon Euro Flan (7.5" only)
Classically tart French lemon curd baked in a sweet buttery crust.



Pecan Pie 🌱
Sweet, dark pecan filling, flaky pastry. **11" \$37.00, 7.5" \$21.00**



Seasonal pies: Ask about our Summer + Fall pies.

GRAB + GO



Frozen packaged desserts
\$10.95 each

- Dufflet's Carrot Cake
- Luscious Lemon Tart



TARTS + MINI TARTS

3" Euro tarts \$3.95 ea 3" Fluted tarts \$3.25 ea



3" Euro tarts \$3.95 ea:

- Apple Caramel Crumble
- Apple Raspberry Custard
- Blueberry Buttermilk
- Butterscotch Nut 🌱
- Double Fudge
- Exotic Mango Passion Fruit
- French Lemon
- Harvest
- Key Lime
- Lemon Meringue
- Milk Choc Salted Caramel
- Peanut Butter Fudge 🌱
- Strawberry Rhubarb
- seasonal flavours



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
- 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 6" x 8" slab \$22.00



- Cheesecake Brownie
- Classic Brownie w Walnuts 🌱
- Date Bar
- Iced Brownie (no nuts)
- Kahlua Toffee Bar 🌱
- Lemon Bar
- Nanaimo Bar
- Rocky Blondie Bar 🌱
- Smores Bar
- seasonal flavours

CUPCAKES + MINI CUPCAKES

3" Cupcakes \$3.25 each



3" regular: Chocolate Fudge, Devil's Mint, Double Vanilla, Pink Velvet.

3" with fillings: Devil's Raspberry, Strawberry Shortcake.
Ask about seasonal flavours + decorations



2.5" cupcakes \$2.25 ea:

- Devil's Raspberry
- Double Vanilla

1.5" mini cupcakes \$1.50 ea:

- Devil's Chocolate,
- 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



- 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"

\$5.95 ea:

- Baby Truffle Cake
- Toasted Almond Meringue



Mini Bundt:

Cranberry Orange 3" Bundt \$3.25 ea
+ seasonal flavours

COOKIES



Gourmet 4" cookies \$2.25 ea:

Chocolate Chip, Chocolate Crinkle, Cowboy Cookie, Ginger Spice.
+ seasonal flavours



Seasonal 3" butter cookies \$1.75 ea

Decorated with natural colours.
New themes monthly.

PETIT FOURS + CATERING IDEAS

Assorted bite-size pastries 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



Sizes + Servings

Bars/Brownies	6" x 8"	8 pieces (2"x 3")
Bundts/Coffeecakes	8"	8-10 slices
Bundts/Coffeecakes	10"	12-14 slices
Cakelets@	3.5" x 5.5"	6 slices
Cakes	6"	6-8 slices
Cakes or Cheesecakes	8"	8-10 slices
Cakes or Cheesecakes	9" or 10"	12-16 slices
Pies/Flans	7.5"	6-8 slices
Pies/Flans	11"	12-14 slices

WEDDINGS + CELEBRATIONS

Whatever the occasion, let Dufflet sweeten your event with custom cakes and cupcakes. Browse our **photo galleries** and **Buying Guides** at www.dufflet.com then contact the Dufflet retail café location most convenient to you to book a consultation and request a quote.



GLUTEN - FREE

Gluten-free Cakelet® - Carrot

Layers of carrot cake, cream cheese icing. 3.5" x 5.5" \$17.00



Gluten-free Cakelet® - Chocolate

Devil's Food cake, chocolate buttercream, chocolate glaze. 3.5" x 5.5" \$17.00



Gluten-free Cakelet® - Pink Velvet

Layers of cocoa and spice cake, cream cheese icing. 3.5" x 5.5" \$17.00



Gluten-free Tarts - Fudge

Dark chocolate filling, chocolate crust, bittersweet ganache. 3" \$5.50 2-pk



Gluten-free Tarts - Lemon

Lemon curd baked in our classic style sweet dough crust. 3" \$5.50 2-pk



Gluten-free Cupcakes - Devil's Food

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



Gluten-free Cupcakes - Heavenly Vanilla

Moist gluten-free double vanilla cupcakes. 2.5" \$9.95 sealed 4-pk



Gluten-free Brownie - Chocolate Chunk

Fudge brownie with dark chocolate chunks. 2" x 3" \$2.95 ea



Gluten-free Cookie - Coconut Macaroon

Moist and chewy coconut dipped in dark chocolate. 3" \$2.50 ea



Certified by the Gluten-Free Certification Program.
* used under license

VEGAN / NON-DAIRY

Carrot Cake v#2 no dairy, no gluten

With pineapple + coconut, non-dairy icing. No gluten, dairy or nuts. 9" \$43.00, 6" \$26.00



Vegan Chocolate Layer Cake

Chocolate cake with cocoa frosting. No dairy, eggs. Contains gluten. 9" \$43.00, 6" \$26.00



Vegan Chocolate Cupcakes

Vegan chocolate cupcakes. No dairy, eggs. Contains gluten. 2.5" 4-pack \$9.00



Vegan Vanilla Cupcakes

Vegan vanilla cupcakes. No dairy, eggs. Contains gluten. 2.5" 4-pack \$9.00



Vegan Carrot Loaf

With pineapple + coconut. No eggs, dairy or nuts. Contains gluten. 4" x 8" loaf \$15.50



Vegan Super Power Mini Loaf

Carrots, Apples, Pineapple, Hemp, Chia, + more! Contains gluten. 3.25" 10-pk \$21.00



Vegan Mini Loaf: Carrot

With pineapple + coconut, zesty orange glaze. Made without dairy. 4" 6-pack \$19.50



Vegan Peanut Butter + Oatmeal Cookie

Vegan peanut butter cookie with oats. Contains gluten. 4" 12-pack \$27.00



We will be adding more Plant-Based items to our Menu. Subscribe to our monthly DuffClub newsletter or check our website for the most up-to-date product information.

EAT MORE CAKE @ WORK

Do you order cakes for office birthdays, anniversaries + meetings? Do you place food orders for company events + launches?

Contact our cafés to apply for a **Corporate Volume Account**. Select from our Fresh Collection desserts + Catering Ideas platters at a sweet discount!

Looking for something **branded**? Our Celebration Cakes buying guide lists slab cakes in a variety of flavours + sizes. We can place **images + logos** on cakes, cookies + cupcakes. Custom orders require 1-week lead time.

BIRTHDAYS + PARTIES

No occasion is complete without a **Fresh Collection** or a custom **Celebration cake**. Add a hand-piped buttercream message or an edible photo to make it truly unique!

Petit Fours + Party Trays with selections of tarts, cookies, bars + cupcakes are perfect for gatherings large + small. Check out the **Catering** section of our website for bite-sized items + sweet trays.

Not sure what to give? How about a **Dufflet Gift Certificate** (in any amount!)

GLUTEN + ALLERGENS

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

Depending on the severity of your allergies, we have a variety of items that are **made without gluten** in the recipe (but are not certified gluten-free).

Our **packaged** Gluten-Free cakes + cupcakes are certified by the Gluten-Free Certification Program.

EAT MORE CHOCOLATE

From seasonal gift baskets to everyday giving (or hoarding for yourself!) chocolates + confections from our **Small Indulgences** and **CH Ocolate** collections will satisfy every sweet craving.

Retailers: For info visit chocolatesignaturesinc.com

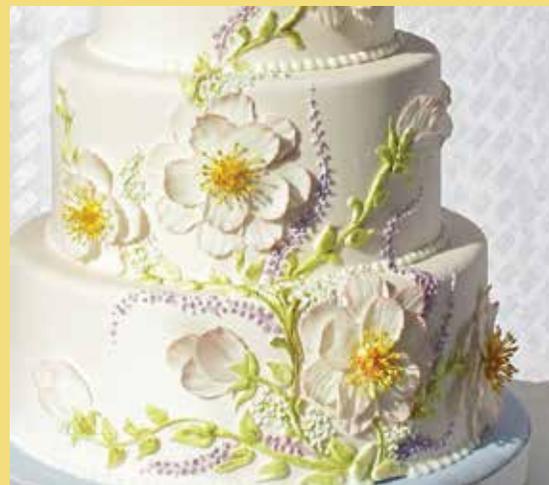
WHOLESALE INQUIRIES

Dufflet Pastries are carried by re-sellers like gourmet food shops, grocers, food service operators, restaurants + cafés across Ontario and beyond.

For more info on Wholesale accounts, please **email your details** to services@dufflet.com or call Customer Services at 416-536-1330.

DUFFLET SMALL BATCH

Just for our cafés, seasonal Small Batch recipes are made in small quantities and are available on weekends only. (Saturdays + Sundays).



DUFFLET®

Retail café locations



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



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

ORDERING ON-LINE

We require **48-hours** notice when selecting items from our **Fresh Collection** pages.
On-line payments are available via **PayPal**.

Retail purchases are not available from our Wholesale offices in Etobicoke.

ORDERING IN-PERSON + PHONE

~ by 2pm the day prior for Tuesday-Saturday
~ by 2pm Friday for Sunday
~ by 1pm Saturday for Monday

WEDDINGS + CELEBRATIONS

Single-tier celebration cakes need **1-weeks'** notice
Multi-tier wedding cakes need **3-weeks'** notice

LAST MINUTE?

Call to place a **same day hold** or visit in-person to select from our display case. We cannot put holds on cakes before receiving our morning delivery.

DELIVERY

Delivery is available Monday to Friday from 10am - 6pm. Pricing is based on location, delivery address, and day of week.

RETURNS

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

NOT JUST ANOTHER PRETTY CAKE!

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

MORE WHERE TO BUY

Visit **Where To Buy** at dufflet.com for a list of food shops that carry our products in your area.

Select Dufflet products are also available on-line via **Platterz, Foodora, Uber Eats, Foodee,** or **Ritual**. Visit their websites (or apps) to find out more.



@Dufflet
@TourDeDufflet
@ChocolateSig



duffletpastries
chocolate_signatures



Dufflet.Pastries

Subscribe to our monthly **DuffClub** email newsletter, and enter your Birthday and promo code **0719** to be registered for monthly **birthday cake draws** and contests.
Prizes must be picked up from our retail locations.

Menu prices + products available are subject to change without notice.
Menu updated: July 1, 2019

www.dufflet.com

Keeping Toronto sweet since 1975