



Menu

YEAST

Apple fritter

crispy nuggets of yeast dough laced with cinnamon and fresh apple blanketed with vanilla bean glaze

Vanilla bean glazed

raised ring with madagascar vanilla bean glaze

Chocolate glazed

raised ring with mexique "origine rare" chocolate glaze studded with cocoa nibs

Raspberry glazed

raised ring with homemade raspberry jam infused glaze

Seasonal jelly filled

seasonal homemade fruit jam filled bismarck dusted with sugar

Bavarian cream

Madagascar vanilla bean custard filled bismarck glazed with bittersweet chocolate

Malted milk chocolate

Ghana "origine" malted milk chocolate custard filled bismarck with malted glaze and mini malt balls

Baci

milk chocolate hazelnut praline custard filled bismarck with milk chocolate glaze and candied hazelnuts

Maple bacon long john

bar of golden goodness layered with real maple glaze and maple bacon

PB & J

home-made raspberry jam filled bismarck with crunchy peanut butter glaze

Crème brûlée

vanilla crème brûlée filled bismarck with brûléed sugar crust

CAKE

Red velvet

cocoa buttermilk cake with cream cheese frosting

Van cake choc frosted

vanilla cake with cacao berry ganache
and dark chocolate vermicelli (“sprinkles”)

Luscious lemon

lemon cake filled with yuzu curd topped
with lemon glaze and candied zest

Bacon “sticky bun” cruller

cake bar topped with bacon brown sugar caramel and pecans

Old fashioned

the classic spiced buttermilk cake
with vanilla bean glaze filled crevasses

Cinnamon crumb

vanilla cake surrounded with vanilla glaze
and cinnamon spiced crumble

Banana salted caramel

banana cake drizzled with sea salt caramel sauce
and sea salt “cellophane”

Coconut crunch

vanilla cake coated with vanilla glaze
and toasted coconut crunch

Chocolate

chocolate cake with chocolate fudge filling,
chocolate ganache and chocolate streusel