

Baking Study Guide

- -Pastries should be checked for freshness **every morning**.
- -Any items in the pastry case containing pastry cream can last a **maximum** of 3 days.
- -Pastry Cream Items include- éclairs and cream puffs.
- -At any given time we sell 10 types of French macarons. Macarons will change throughout the seasons and the Pasty Chef will alert you when there is a new macaron and what it's composed of.
- The 5 main Macarons that don't change are "Lemon, Raspberry, S'more, Cinnamon French Toast, and Salted Caramel."
- **NOT ALL MACARONS ARE GLUTEN FREE**- Macaron shells are made of eggs whites, granulated & powder sugar, and almond flour. Their fillings can contain dairy, gluten, eggs, alcohol, and other nuts. The ones that do will/should be labeled for allergen purposes.
- **For example:** S'more and Guinness macarons contain gluten.

- -Gluten free is a certificate that kitchen and bakeshops get when there is 0% gluten (flour) in the facility.
- -Taste Budd's Café is not a certified gluten free facility because we make several products containing flour.
- -We offer **NF** (no flour) products that we try our best not to cross-contaminate with flour.
- -Because we are not 100% a gluten free facility we can **never** guarantee that there is no gluten in our products.
- **Items made with almond flour may also be made with wheat flour.**

-Fresh Fruit Tart:

- *Fresh fruit
- *Whipped lemon cream filling
- *Tart shell

-Madness Cake:

- *Chocolate cake combined with chocolate mousse
- *Hint of coffee

-Opera Torte:

- *Vanilla cake
- *Coffee butter cream
- *Chocolate Ganache
- *Chocolate glaze (opera glaze)

-Red Hooker: (NF)

- *Dark Chocolate Mousse
- *Raspberry jam (with added raspberries)
- *Flourless chocolate cake

-Rhinebecker:

- *Coffee Mousse
- *Brownie bits
- *Coffee soaked chocolate cake (biscuit)

-Berry Cheese Cake: (NF)

- *Cheese Cake
- *Mixed berry compote
- *Flourless Chocolate cake

-Tiramisu:

- *Mascarpone filling
- *Coffee Soaked lady fingers

-Apple Pie:

- *We use vegetable fat and water in the crust
- *Is egg washed

-Mint Brownie Trifle:

- *White chocolate mint mousse- green food color
- *Brownie bits

-Mousse cake:

- *Dark chocolate mousse
- *Devil Food Cake

-Vegan Banana Bread: (V) (Nuts)

- *Fresh Bananas
- *Walnuts
- *Egg replacer- Containing tapioca starch

-Triple Chipper

- *Milk Chocolate chips
- *Bitter-Sweet chocolate chips
- *Semi-Sweet Chocolate chips

-Blackout Bar:

- Made with 77% chocolate
- Semi-sweet chocolate chips

- **Vegan nut bars: (V) (Nuts)** (Contains white sugar that some select vegans might not process. White sugar is granulated through charcoal, which may include bone fragments.)

- *Almond Flour/sliced almonds
- *Canola oil
- *Apple sauce
- *Maple Syrup
- *Dairy free Chocolate chips
- *Egg replacer- containing tapioca starch

-Enerchi cookie: (Nuts)

- *Cinnamon
- *Ginger (powder)
- *Clove
- *Oats
- *Shredded Coconut
- *Sliced Almonds
- *Candied Ginger
- *Craisins
- *Apricots
- *Papaya

-Linzer Cookie/Torte: (Nuts)

- *Raspberry jam
- *Pecans
- *(Torte contains whole raspberries)

-Sizes of Special Order Cakes:

- *6 inch
- *8 inch
- *10 inch
- *12 inch
- *1/2 Sheet

-All special orders require 2 full business days (Monday-Friday) to be completed.

*****Bakeshop is closed Saturdays and Sundays*****

CHOCOLATES:

- *Guinness Truffle- Dark chocolate with Guinness ganache.
- ***Strawberry Balsamic- Dark chocolate with strawberry balsamic ganache.**
- *Brown Sugar Whiskey- Dark Chocolate, chili pepper, and whiskey ganache.
- ***Peanut Butter Cup- Dark chocolate with peanut butter.**
- *Buzz Budd- Dark chocolate with espresso ganache.
- ***Chai Caramel- Milk chocolate with chai caramel filling.**
- *Passion Pyramids- Dark chocolate with passion fruit filling.
- ***Sour Cherry Bandy- Cherry in brandy syrup**
- *Salted Caramel- Dark chocolate with gooey caramel.
- ***Pomegranate- Dark chocolate with pomegranate filling**
- *Nougatine Heart- Dark chocolate heart with nougatine filling.
- ***Hazelnut Cream- Dark Chocolate with hazelnut cream inside and on top.**
- *Raspberry Cream- Dark chocolate with white raspberry cream filling.