



*celebration desserts crafted with
natural quality ingredients*

cakes

angel food cake

Light and airy egg-white cake served with frenched pastry cream and fresh berries \$45

black forest cake

Dark chocolate cake layered with sour cherries, with kirsch flavoured whipped cream icing and shaved dark chocolate \$48

carrot cake

Warm spices paired with a white chocolate cream cheese buttercream - a pound of carrots go into every 9" cake

6" 3 layers- \$35 8" 3 layers - \$45 9" 4 layers - \$52

chocolate cake

Rich, dark chocolate cake with a creamy, dark chocolate ganache frosting

6" 3 layers - \$35 8" 3 layers - \$45 9" 4 layers or 9x13" slab - \$52

golden vanilla cake

Light and airy classic vanilla cake makes the perfect base for birthday and occasion cakes

9" four layer cake or 9x13" slab cake

custom decorated from \$48+

citrus chiffon cake

Light and airy chiffon cake, flavored with lemon and orange zest, filled with citrus curd, iced with citrus buttercream 8" 3 layers - \$48



cakes
(cont'd)

ginger spice cake

Spiced with freshly grated ginger, cinnamon, cloves and cardamom, with golden raisins, iced with orange cream cheese buttercream

9" four layer cake or 9x13" slab cake \$48

tiramisu cake

Sponge cake layered with mascarpone filling, soaked with coffee liqueur, sprinkled with cocoa and dark chocolate shavings

7" three layer cake \$48

pies

hand-rolled, flaky
pie crusts filled
with local seasonal
fruits when
available

apple pie

A classic, we use local northern spy apples when available, raisins, currants and cranberries optional

berry pies

Enjoy fruit pies when in season, we make strawberry gooseberry, strawberry rhubarb, berry rhubarb, blueberry and mixed berry pies as the berries come available

sour cherry pie

Sweet tart pie loaded with sour cherries

sour cherry and wild blueberry pie

Tart sour cherries lightly sweetened with Canadian wild blueberries

coconut cream pie

Filled with coconut milk pastry cream, rum chantilly cream, toasted coconut and shaved white chocolate

lemon meringue pie

Tangy, fresh lemon juice and zest give this pie zing, topped with a billowy meringue

pumpkin cheesecake pie

Creamy pumpkin filling flavored with warm traditional spices, topped with chantilly cream (seasonal only)

Our pies come in three sizes:

6", 2-4 servings - \$8

8", 6-8 servings - \$15

10" - 8-10 servings - \$20



tarts squares, and more

minimum 6
for regular tarts;
minimum 12 for
minis

berry tarts

Buttery tart shells filled with frenched pastry cream and fresh local berries when in season; pricing may vary due to seasonal availability \$4.25 ea; minis \$27/doz

chocolate truffle tarts

Dark Callebaut chocolate flavoured with cognac or kahlua, served in a chocolate sweet paste shell. Minis only \$24/doz

coconut cream tarts

A mini version of coconut cream pie, filled with coconut milk pastry cream, topped with rum chantilly cream \$4.00 ea; minis \$24/doz

lemon basil tarts

Tart lemon curd freshened with basil, baked in a buttery crust \$4.25 ea
minis \$ 24/doz

maple butter tarts

Free-form butter tart shells filled with maple syrup, raisins and currants
minis \$8/6 pcs \$15/doz

profiteroles

Light and airy, topped with chocolate ganache, filled with:

chantilly whipped cream \$24/doz	strawberry whipped cream \$24
frenched coconut milk pastry cream \$24	frenched vanilla pastry cream \$24

profiteroles with craquelin

Choux paste topped with caramelized browned sugar, filled with:

chocolate cream \$24/doz	frenched coconut milk pastry cream \$24
frenched vanilla pastry cream \$24	

raspberry cheesecake brownies

Dark chocolate brownie covered with vanilla cheesecake, swirled with ribbons of raspberry, a decadent crowd favourite!

9x13" tray/40 pcs \$48 or 20 pcs \$26



cookies

mexican chocolate spice

Dark chocolate cookies with kahlua and currants, savory spiced with cayenne and black pepper \$10/doz

assorted shortbread cookies

Enjoy a mix of butter shortbreads, mini delicious little bites that melt in your mouth - vanilla, vanilla half-dipped in dark chocolate, organic matcha with coconut milk \$5/8 pcs or \$10/16 pcs

citrus shortbread

Bright refreshing flavour from fresh citrus zest, dusted with icing sugar. This could be the best shortbread you've ever had! \$5/8 pcs or \$10/16 pcs

rum & butter

Small melt-in-your-mouth cookies flavoured with spiced rum, cinnamon, nutmeg and cloves \$10/2 doz

decorated sugar & gingerbread cookies

Decorated specially for any occasion, we would be happy to provide you with a quote, minimum order is 12, discounts for orders over 100

3": \$3 and up, 4"+: \$4 and up

pumpkin sesame caramel clusters

Roasted pumpkin and black and white sesame seeds, with a creamy caramel centre \$15/doz

jam coconut thumbprints

Shortbread cookies with toasted coconut, filled with tart berry jam, dipped in white chocolate \$8/6 pcs or \$15/doz

chocolate chip, double chocolate and half & half

Classic chewy cookies with crispy edges, with gourmet dark chocolate chips \$7/6 pcs or \$14/doz

For custom work, please contact us directly.
We will work with you to accommodate any dietary restrictions.

It will be our pleasure to serve you!

DESSERT SHOP OWNER:

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