

ARCHIPELAGO ARTISAN BAKERY  
39 DUNDAS Street, Edinburgh, EH3 6QQ  
Tel: 07932 462 715 E: hello@archipelagobakery.co.uk  
www.archipelagobakery.co.uk

**ARCHIPELAGO WHOLESALE LIST /PRICES FOR SWEET-TREATS AND CAKES**

**2018**

All our sweet-treats and cakes are made with organic flour, butter and free-range eggs and all made by hand with attention to detail in the presentation.

Archipelago also use a lot less sugar in their cakes compared to other suppliers. We find that most people ask for less sugar to be used and even if they don't, then they do not notice either. This does not compromise the taste of the cakes.

We also sell a wide range of sugar-free cakes, dairy-free cakes, and vegan cakes so please just ask but this is because we like the recipes. We aim not to succumb to any latest fad. None of our cakes contain additives, preservatives or anything that's unnatural.

We deliver on Tuesday to Saturday. Order at least 48 hour in advance.

Our cakes get extremely good feedback from customers who buy from the bakery.

We keep our list seasonal and change it every few months. We consistently research new recipes and try to offer cakes that are a little bit different from your average supplier!

**CAKES/SWEET-TREATS**

**About our Cakes**

We love making cakes at Archipelago and always use the best ingredients we can. However, we agree that a little less sugar in cakes won't harm anyone and neither is it noticeable so our aim is to use less sugar in all of our cakes as well as offering alternatives to sugar in the cakes such and offer a good selection of free-free sugar cakes/tray bakes. We make a wide variety of cakes and tray bakes including dairy-free, wheat/gluten-free/sugar-free and vegan.

The list is often changing due to the baker's whim and also depending what is in season. We are always creating, experimenting and trying new recipes to delight our customers! We are always open to suggestions and always on hand to offer advice!

**(TRAY BAKES ARE £1.60-£1.90 EACH AND PLEASE NOTE THAT MINIMUM ORDER OF TRAYBAKES IS 10)  
PLEASE NOTE THAT ALL OUR GOODS ARE BAKED IN ENVIRONMENT WHERE THERE ARE TRACES OF FLOUR AND GLUTEN IN THE AIR**

**WE LABEL OUR GLUTEN FREE GOODS AS NCGI (NON CONTAINING GLUTEN INGREDIENTS) TO AVOID ANY CONFUSION**

Here is a list of some of our favourites and the cakes we bake on a regular basis:

**BROWNIES**

**CHOCOLATE FUDGE BROWNIE** - The ultimate chocolate sweet treat. Made with the finest 73% dark chocolate and French butter, Archipelago brownies have the molten velvetiness of a rich chocolate truffle which coats your teeth and melts in your mouth. One bite and you will never look back!

**THE BETTER BROWNIE GLUTEN FREE**– the Archipelago gluten-free brownie. Again, we only use the finest quality chocolate – Montezuma 73%, good organic butter with a drop of vanilla and with no flour in sight! A total winner and keeps moist for days! WE USE ORGANIC GROUND ALMONDS.

**VEGAN CHOCOLATE BROWNIE** – These are chocolatey, squidgy, moist and you would never feel that you are scrimping on taste because they are vegan! Thumbs up all round!

**SWEET POTATO BROWNIES – DAIRY FREE/GLUTEN FREE/NO REFINED SUGAR/VEGAN**

We have updated this recipe and now it's much improved and ready to be added to the cake list again!

This time with a glaze on top which is also DF/GF/SUGAR FREE.

**PEANUT BUTTER BOOSTER BARS GLUTEN FREE**- I spent a long time tweaking and twiddling with this recipe but now feel satisfied with it. These fruity, nutty, oaty slabs are the perfect antidote to those dubious "energy bars" that seem to be ubiquitous these days. Also known as the festival energy bar as it keeps most of our customers going all day in the month of August. They contain no sugar peanut butter and lots of orange and lemon zest as well as dried fruit and mixed seeds.

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**DATE SLICE**

Firm favourite and no matter how many times we try to stop making it our customers always demand it! We made this every day at a bakery in Paris and they used to queue up for it!

**FRUITY FLAPJACK /SUGAR FREE/VEGAN/CONTAINS OATS**— no sugar, no eggs, no flour, no butter, no nuts!  
Bound together with softened dates and bananas. Contains seeds and dried fruits! Very healthy and very tasty and great if you are avoiding anything.

**ARCHIPELAGO GRANOLA BAR** - A brilliant breakfast granola bar packed full of seeds and dried fruit. Will keep you going till lunchtime! Or as an afternoon pick me up!

**OAT AND RAISIN COOKIES –GLUTEN FREE** tasty little gluten free cookies with a hint of cinnamon. Made with buttermilk to keep them nice and moist!

10 Cookies £10

**CHOCOLATE CHIP COOKIES GLUTEN FREE** It took several attempts to perfect these and taste as good as a normal cookie but these taste great! £10 FOR 10

**SPELT, CHOCOLATE AND HAZELNUT COOKIES** – made using wholemeal spelt flour which adds extra nuttiness and it is an old-fashioned flour which is very good for you – full of all the B vitamins plus potassium, magnesium, vitamin c and selenium.

10 cookies £10.00

**PEANUT BUTTER AND CHOCOLATE COOKIES –DF/GF/NO REFINED SUGAR/VEGAN** – A NEW FAVOURITE IN THE BAKERY! Customers can't get enough of these. Give you a chocolate hit when you need it but without any dairy/sugar/flour/eggs etc!

10 cookies for £10.00

**SCONES (BRAN, FRUIT, GLUTEN-FREE, CHEESE)**

Breakfast, elevenses, lunch or teatime so long as the hour is before sundown there is really no moment which doesn't want a scone. Our scones are fluffy and light in the middle and a sweet biscuity crust on the outside.

£1.50 each

MIN ORDER of 5

**VEGAN OPTIONS** – VEGAN BROWNIES, VEGAN CHOC CHIP COOKIES, VEGAN MOCHA FLAPJACKS, VEGAN TAHINI COOKIES, VEGAN PEANUT BUTTER COOKIES, VEGAN FUDGE BROWNIES, VEGAN CARDAMOM AND PISTACHIO COOKIES.

**VEGAN CAKES** – VEGAN CARROT, VEGAN COURGETTE, VEGAN PASSION CAKE, VEGAN GINGER LOAF, VEGAN BEETROOT CAKE. CAROLINE IS SKILLED AT TURNING A NON-VEGAN CAKE INTO A VEGAN CAKE SO PLEASE ASK!

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#### ARCHIPELAGO WHOLESALE CAKE LIST AND PRICES

The following can all be made into either a loaf tin or a round cake.

ALL ARE MADE WITH LESS SUGAR and SOME ARE SUGAR FREE  
(GF – GLUTEN FREE, DF – DAIRY FREE, SF – NO REFINED SUGAR, V - VEGAN)

*Most cakes can be made as loaves so please just ask*

Prices are as follows:

ARCHIPELAGO LOAF CAKES £18.50 - £19.50

ARCHIPELAGO ROUND CAKE PRICES: 23CM: £21 (rrp £3.75 PER SLICE/12 SLICES IN A ROUND CAKE)

**ALL OUR CAKES ARE MADE IN AN ENVIRONMENT WHERE THERE ARE TRACES OF GLUTEN IN THE AIR.  
IT IS RECOMMENDED THAT YOU LABEL THE CAKES AS 'NON-CONTAINING GLUTEN INGREDIENTS' RATHER  
THAN 'GLUTEN FREE'**

**PLEASE DO NOTE THAT ALL OUR CAKES ARE MADE BY HAND INDIVIDUALLY AND WE 70% OF OUR  
INGREDIENTS ARE ORGANIC. WE DO NOT MAKE ONE BIG CAKE MIX AND THEN ADD IN A FEW THINGS AT THE  
END. THIS IS REFLECTED IN THE PRICE AND THE TASTE AND QUALITY.**

**BANANA AND WHOLEMEAL SPELT LOAF** - Our classic banana cake: moist, sweet and nutty as we use **wholemeal spelt flour** which is very low in gluten – not gluten-free though. Lightly spiced with vanilla and cinnamon and topped with chunks of banana. We use lots of bananas and less sugar.

**MAPLE, OAT AND BANANA LOAF** – This is a deliciously light and moreish banana loaf with no refined sugar (it's made only with a very small amount of maple syrup per loaf). It's a wonderful way to start the day! Again we use wholemeal spelt flour in this which makes it nutty and good for you. No butter is used and instead we use olive oil.

**DARK CHOCOLATE AND COURGETTE LOAF WITH FUDGE ICING VEGAN**– Dark, chocolatey and with the texture of the moistest fudge cake, this tastes sinfully good but is actually vegan!

**CARROT CAKE** – Caroline's ultimate carrot cake recipe! Using wholemeal spelt flour and some ground almonds, lots of spice this cake is the most popular one on our list! Stays moist for days and we use a cream-cheese icing too! **GLUTEN-FREE and VEGAN OPTION AVAILABLE. SUGAR FREE ON REQUEST**

**GLUTEN AND SUGAR FREE CARROT AND COCONUT CAKE** – Adding to the huge demand for gluten free cakes we have created a gluten free and sugar free carrot cake which is a winner! It's spicy, moist and very nutty with a cream cheese icing!

**CARROT, BEETROOT, PARSNIP AND APRICOT CAKE – SUGAR FREE** – Bright oranges, reds and pinks of root veg, along with their distinct flavour, make this a colourful and perky cake and no sugar is needed. The sweet earthy flavour that the root veg add to this cake make it soft and work so well with the wholemeal flour. We use apricots and pumpkin seeds to give some extra crunch and a bit of extra chew!

**FLOURLESS RICH CHOCOLATE ALMOND CAKE** – I have been baking this delicious cake for the past 10 years and pinched the recipe from time spent working in Paris. It's a favourite cake of customers in the bakery too! We spread the icing in the middle and on top and decorate with grated chocolate.

**PEAR AND PARSNIP CAKE – NO REFINED SUGAR.** Moist cake with no refined sugar added to it. Yoghurt and maple syrup are perfect with pears and parsnips and it's a lovely cake for autumn/winter.

**BEST EVER CHOCOLATE CAKE** – needs no further description! Quite simply the best chocolate cake recipe we have found and beats all the others. We use a fudge butter cream icing in the middle and top with a chocolate ganache. We use 73% Montezuma dark chocolate for this.

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**GLUTEN FREE FRENCH AND FLOURLESS CHOCOLATE CAKE** – A fantastic chocolate cake using 73% Montezuma dark chocolate and you don't have to be gluten free to enjoy this rich and dark creation. All our customers love it!

**BEETROOT CHOCOLATE CAKE - DAIRY FREE/GLUTEN FREE** – similar to a carrot cake in that we use a root veg to add the sweetness so we can use less sugar. We use a high percentage cacao powder for the chocolate element with some very dark chocolate drops. It's rich and moist and no-one would know there is beetroot in it! Due to the beetroot it's very moist so keeps very well.

**VEGAN CHOCOLATE BEETROOT CAKE** – Great cake using beetroot so a lot less sugar is required. A great vegan cake and very popular in the bakery. Iced with a vegan chocolate butter icing.

**CHOCOLATE BEETROOT CAKE** – We make no bones about boasting about this cake. Goes down a storm in the bakery. Amazing as a loaf too. Topped with a chocolate butter icing and a chocolate drizzle. Full on chocolatey-ness! Chocolate and beetroot are a perfect combo. Again, if you don't tell your customers they won't know it's there! And when you do, you can say it's part of their five-a-day!

**WE DO A GLUTEN FREE VERSION OF CHOCOLATE BEETROOT CAKE.**

**PARSNIP/WALNUT/MAPLE SYRUP CAKE** – Keeping it seasonal with the parsnips this is a lovely cake for the winter. Parsnips are great in cakes and provide a lovely nutty sweetness which go well with the walnuts. Maple syrup adds another wintry element to it. Moist and sticky and with a cream cheese icing.

**COURGETTE/LEMON/POPPYSEED CAKE – LOW IN SUGAR.** Another of our cakes which we choose to use a vegetable instead of lots of sugar. It's light, lemony and yummy. You will turn into a courgette cake convert!

**STICKY LEMON DRIZZLE CAKE** – another firm favourite amongst our customers. We put a lemon syrup through it as it comes out the oven, the middle is iced with a lemon butter icing and then we glaze it with a lemon icing and the zest of a lemon. **GLUTEN-FREE OPTION AVAILABLE. SUGAR FREE AVAILABLE ON REQUEST.**

**OLIVE OIL CAKE WITH LEMON AND ROSEMARY DAIRY FREE AND GLUTEN FREE** – This is a gorgeous yellow colour with a baked golden-brown crust, and the combination of olive oil, almonds and rosemary that makes it feel both healthy and satisfying. It's not too sweet and is beautifully moist so it lasts well.

**COFFEE, CARDAMOM AND WALNUT CAKE** - a twist on an old favourite. The exotic addition of cardamom take this cake to another level. Ground almonds are added to the recipe to make it extra moist! Topped with caramelised walnuts on top of a coffee buttercream.

**COFFEE AND HAZELNUT CAKE GLUTEN FREE** – coffee and hazelnut are perfect partners and this is a great gluten-free cake that is a little bit different from the usual coffee/walnut option. Once out of the oven we pour over a coffee syrup and then it's topped off with a coffee icing and a sprinkling of hazelnut crumbs.

**STICKY CHOCOLATE VEGAN PASSION CAKE – VEGAN** – great alternative cake for vegans. Very low in sugar due to using dates and bananas to sweeten it. It's the best Vegan cake that we do and the customers love it. Keeps well for up to 7 days due to lack of dairy and eggs. Iced with a vegan ganache and decorated with pistachios and rose petals and cranberries.

**PEAR AND FRANGIPANE CAKE GLUTEN FREE** – a frangipane is a rich buttery almond sponge that goes superbly well with **pears**. It also has the added advantage of being **gluten-free**. If you have the opportunity to serve with a little dollop of whipped cream then do so! We can also do a rhubarb frangipane cake when rhubarb is in season.

**RHUBARB AND SOUR CREAM LOAF** – new on the cake list for summer 2016. We use seasonal rhubarb and with the tang of sour cream this is a great loaf – very moist with big chunks of rhubarb. Iced with an orange drizzle it's become the new favourite cake of the Bakery with our customers!

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**PEAR/BLACKBERRY AND WALNUT CAKE** – Very popular cake and lovely combination of autumnal flavours. It keeps very well and very low in sugar as the cake contains natural yoghurt.

**VEGAN BLUEBERRY, LEMON AND POPPYSEED CAKE – GLUTEN FREE AND VEGAN.** A great vegan and gluten free option with lots of blueberries adding to the moistness. We use chia seeds instead of eggs. Very popular with vegans and non-vegans alike and pretty to look at with a blueberry glaze.

**STICKY GINGER LOAF** If you like ginger and most people do then this is the loaf to get! It is rich and sticky and got full on ginger. Lovely zesty icing over the top and will actually get better too and even stickier!

**RASPBERRY AND ALMOND FRANGIPANE CAKE – GLUTEN FREE** – Another nice gluten free option using polenta instead of flour which works so well with raspberries and gives a lovely yellow colour to the cake. Also contains ground almonds and lemon zest. Probably one of the most popular cakes on the counter in the bakery.

**NEW SPICED PARSNIP AND ORANGE CAKE** – Parsnips come into their own when mixed with some spice and a bit of orange and so we use both in this as well as an orange butter icing. Perfect cake for a cold autumn day.

**NEW HAZELNUT AND APPLE CAKE** – the original recipe calls for Cobnuts but these are a bit harder to get hold of so we use hazelnuts instead. Still works wonderfully. Soft apples with toasted hazelnuts.

**NEW BLACKBERRY AND APPLE CAKE** – blackberries and apples together make for a lovely moist cake and studded throughout with the purple blackberries.

**NEW STICKY LEMON GINGER CAKE** – a twist on the lemon drizzle cake with some warming ginger for Autumn.

**NEW SQUIDGY CHOCOLATE AND PEAR CAKE** - like a squidgy brownie with soft pears and a slight wobble on the middle! Delicious!

**NEW PLUM, HAZELNUT AND CHOCOLATE CAKE** – this cake really celebrates the season and is delicious with a cup of tea and could be served warm with cream too.

**NEW APPLE AND WALNUT CAKE** – another good autumn combination and both the apples and walnuts go well together.

**NEW ANJOU PEAR CAKE** – lovely fruit cake with melting soft pears in a delicate sponge.

**NEW DORSET APPLE CAKE** – a lovely rustic apple cake with chunks of soft fruit and a crunchy demerara topping.