

ARCHIPELAGO ARTISAN BAKERY
39 DUNDAS Street, Edinburgh, EH3 6QQ
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www.archipelagobakery.co.uk

ARCHIPELAGO RETAIL 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 so if you want a slice of cake then have one and enjoy it!

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 majority of our ingredients are organic (approx. 70%) and we bake everything individually and with by hand.

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! (PRICES FOR TRAY-BAKES SAME AS BAKERY PRICES)

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!

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, oatly 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.

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!

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FRUITY 'FREE FROM EVERYTHING' FLAPJACK GF/SUGAR FREE/VEGAN – 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. VEGAN ON REQUEST

Archipelago Granola Breakfast Bar – this has a shortbread style base and then topped with whatever is in season – pear/blueberry, raspberry, plums, strawberries, apple and almond etc. The top is sprinkled on with the fruit/nut and some crumble. A great pick-me up that will bridge the gap till lunch

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!

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

BUTTERY VANILLA AND BERRY CRUNCH BARS – A sponge cake heaped with summer berries and baked with a meltingly good layer of shortbread topping. Also nice warmed up!

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.

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 sugar/flour/eggs etc!

Scones (bran, spelt, fruited, gluten-free)

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.

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ARCHIPELAGO RETAIL 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)

Most cakes can be made as loaves so please just ask

Prices are as follows:

ARCHIPELAGO LARGE LOAF WITH DRIZZLE: £25.00

ARCHIPELAGO ROUND 20CM CAKE £28.00

ARCHIPELAGO ROUND 23CM CAKE: £32.50

WE CAN DO SQUARE CAKES ON REQUEST - £32.50

PLEASE CHAT TO CAROLINE IN ADVANCE TO DISCUSS ANY REQUIREMENTS ETC

BANANA AND WHOLEMEAL SPELT BREAD - 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 BREAD – 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 – 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!

DATE, BANANA AND CHOCOLATE CAKE – SUGAR FREE AND VEGAN. Wonderfully wholesome and nourishing and great, juicy cake filled with goodness from bananas and dates and then crunchy chunks of 73% dark chocolate.

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.

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 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. **We also do an orange and rosemary cake which is GF.**

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.

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.

STICKY DATE LOAF (GF/SUGAR FREE/VEGAN) – the texture of this loaf is quite fudge-like as it's got a high fruit content. Finished off with a butterscotch topping [vegan]. Perfect with a cup of coffee or afternoon tea.

VEGAN FRUIT LOAF (DAIRY-FREE) – whilst this does contain wholemeal flour it has no eggs or butter or milk. Lots of dried fruit and organic apple juice make this lovely and moist and lasts for days. I used to make this all the time in Paris at Rose Bakery and it consistently sold out much to my surprise!

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.

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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!

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.

APRICOT, ALMOND AND ROSEWATER CAKE GLUTEN FREE – This is such a lovely, pretty cake and so moist. The flavours speak for themselves and it doesn't really need too much in the way of an icing. Glazed with apricot and rose and decorated with rose petals and its simple and delicious with a cup of tea in the afternoon.

RASPBERRY AND POLENTA 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.

PEAR, POLENTA AND ALMOND CAKE – A new cake for the Archipelago Team. Just tried this after seeing it in a book and it was so lovely and full of moist pears and almond which is a perfect combo in my book! We soften the pears and then blitz them up before folding into the cake just before it bakes! Keeps very well!

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 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 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 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.