

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

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

**2022**

All our sweet-treats and cakes are made with organic flour, butter and free-range eggs and all are 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 vegan cakes so please just ask.

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.

**The majority of our ingredients are organic (approx. 70%) and we bake everything individually 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 ARE THE SAME AS BAKERY PRICES E.G £3.30 A SLICE.

**ALL TRAYBAKES ARE MADE IN AN ENVIROMENT WITH FLOUR, GLUTEN, NUTS AND DAIRY**

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

**TRAYBAKES**

**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!

**CHOCOLATE ALMOND 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!

**VEGAN MISO BROWNIE** - Excellent combination of salty and sweet! Addictive!

**SWEET POTATO BROWNIES - DAIRY 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! It is made without any flour, dairy, sugar or lactose.

**PEANUT BUTTER BOOSTER BARS** - 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.

**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 /SUGAR FREE/VEGAN**- no sugar, no eggs, no butter, no nuts! Made without using flour. Bound together with softened dates and bananas. Contains seeds and dried fruits! Very healthy and very tasty and great if you are avoiding anything.

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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

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

Prices are as follows:

ARCHIPELAGO LARGE LOAF WITH DRIZZLE or ICING: £35

ARCHIPELAGO ROUND CAKE 20CM £40

ARCHIPELAGO ROUND 23CM CAKE WITH DRIZZLE OR ICING: £45

PLEASE CHAT TO CAROLINE IN ADVANCE TO DISCUSS ANY REQUIREMENTS ETC

PLEASE NOTE THAT NONE OF OUR CAKES ARE MADE IN A GLUTEN FREE ENVIROMENT.  
THERE ARE TRACES OF GLUTEN AND A HIGH CHANCE OF CROSS-CONTAMINATION IS LIKELY.

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

**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!

**CARROT AND COCONUT CAKE** - We have created a slight variation on the carrot cake which is made with ground almonds, coconut and no refined sugar. It's a winner! It's spicy, coconutty, moist and very nutty with a cream cheese icing!

**LEMON DRIZZLE** -who doesn't love a lemon drizzle?! A classic cake and a firm favourite for a reason!

**ORANGE POLENTA CAKE** - a lovely citrusy cake with ground almonds and polenta. Zesty and moist and nice for breakfast or afternoon tea.

**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! It is made using ground almonds and no flour.

**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.

**BEETROOT CHOCOLATE CAKE** - 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.

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**COURGETTE/LEMON/PISTACHIO CAKE** - 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!

**OLIVE OIL CAKE WITH LEMON AND ROSEMARY** - 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.

**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.

**STICKY DATE LOAF** - 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. It is made with ground almonds instead of flour, dates and maple syrup and is vegan and contains no refined sugar.

**VEGAN BANANA LOAF** - whilst this does contain wholemeal flour it has no eggs or butter or milk. Lots of bananas, tahini and walnuts make this lovely and moist and lasts for days. I used to make this all the time in Paris at Rose Bakery.

**PEAR AND FRANGIPANE CAKE** - a frangipane is a rich buttery almond sponge that goes superbly well with pears. It also has the added advantage of being made with ground almonds. If you have the opportunity to serve with a little dollop of whipped cream then do so! We can also do a rhubarb frangipane or a plum frangipane or a raspberry 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!

**RASPBERRY AND POLENTA CAKE** - A lovely cake 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!

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

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

**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. Plums and hazelnuts work so well together and it is very moist.

**APPLE, ROSE AND WALNUT CAKE** - A lovely fruity cake with the addition of rose water. It is made with wholemeal spelt flour and ground walnuts. Different to your usual apple and walnut cake