



EFFECTIVE 28/4/2020

PFD CODE	Priestley's Code	Product Title	Portions / Inner	PFD Sell price	Per Slice / Piece
CHOCOLATE GATEAUX - PRE-PORTIONED					
022162	1-294	Mississippi Mud	16	\$ 39.95	\$ 2.50
GATEAUX - PRE-PORTIONED					
018094	1-213	Cafe Supreme Carrot Cake	16	\$ 43.65	\$ 2.73
CELEBRATION CAKES - WHOLE					
018080	1-684	New York Cheesecake	1	\$ 37.60	\$ 37.60
029844	1-014	Birthday Cake	1	\$ 39.95	\$ 39.95
COLD SET CHEESECAKES - PRE-PORTIONED					
018107	1-290	Passionfruit Cheesecake	16	\$ 40.50	\$ 2.53
274210	1-771	Cookies & Cream Cheesecake	16	\$ 47.50	\$ 2.97
BAKED CHEESECAKES - PRE-PORTIONED					
209932	1-805	Lemon Lime Cheesecake (Gluten Free)	16	\$ 43.80	\$ 2.74
INDIVIDUAL CHEESECAKES					
209931	1-334	OREO® CHEESECAKE	8	\$ 22.65	\$ 2.83
INDIVIDUAL CAKES					
031709	1-206	Raspberry Friand (Gluten Free)	12	\$ 28.35	\$ 2.36
274212	1-659	Mud Cake (Vegan)	8	\$ 19.95	\$ 2.49
018050	1-257	Apple & Rhubarb Cake (Gluten & Dairy Free)	8	\$ 22.95	\$ 2.87
018046	1-231	Pear & Walnut Cake (Gluten & Dairy Free)	8	\$ 22.95	\$ 2.87
LAMINGTONS					
253233	6-001	Lamingtons 5cm square 20 each Choc & Rasp	48	\$ 22.05	\$ 0.46
SLICES PRE-PORTIONED					
272439	1-733	Fruit & Grain Slice (Vegan)	30	\$ 31.05	\$ 1.04
018068	1-245	Cherry Slice	18	\$ 42.90	\$ 2.38
209972	1-804	Brownie (Gluten Free)	15	\$ 30.60	\$ 2.04
018062	1-216	Rocky Road Slice	15	\$ 29.35	\$ 1.96
022434	1-215	Apple Slice	15	\$ 29.50	\$ 1.97
018082	1-044	Carrot Cake Slice	15	\$ 30.50	\$ 2.03
018088	1-123	Caramel Slice	15	\$ 25.00	\$ 1.67
209929	1-331	CADBURY® FLAKE® CHEESECAKE SLICE	18	\$ 30.00	\$ 1.67
018061	1-285	Lemon & Passionfruit Cheesecake Slice (Gluten Free)	15	\$ 35.10	\$ 2.34
032419	1-287	Vanilla Slice	14	\$ 36.70	\$ 2.62
LARGE TARTS & PIES - PRE-PORTIONED					
024641	1-003	Granny's Apple Pie	16	\$ 28.50	\$ 1.78
024644	1-062	Pecan Pie	16	\$ 34.00	\$ 2.13
TARTS - INDIVIDUAL					
018073	1-224	Citrus Tart	6	\$ 16.90	\$ 2.82
018051	1-255	Lemon Meringue Tart	6	\$ 16.90	\$ 2.82
029842	1-284	Custard Tart	6	\$ 16.90	\$ 2.82
021353	1-234	White Choc & Pecan Tart	6	\$ 17.75	\$ 2.96
259481	1-642	Apple Lattice Top Tart	6	\$ 16.00	\$ 2.67
075268	1-840	Strawberry Cheesecake Tart (Gluten Free)	6	\$ 16.90	\$ 2.82
MUFFINS					
075775	12232229	Mini Muffin mix (choc, blueberry, orange poppyseed)	60	\$ 39.60	\$ 0.66
209933	1-332	CADBURY® MILK CHOCOLATE MUFFIN	6	\$ 13.30	\$ 2.22
024250	1-081	Raspberry & White Choc Muffin	6	\$ 13.30	\$ 2.22
272435	1-083	Banana & Walnut Muffin	6	\$ 13.30	\$ 2.22
246336	1-367	Blueberry Muffin (Gluten Free)	6	\$ 13.30	\$ 2.22
COOKIES					
018048	1-306	Triple Choc Cookie (Gluten Free)	10	\$ 14.65	\$ 1.47
018047	1-313	Smarty Pants	10	\$ 14.65	\$ 1.47
018049	1-303	White Choc Chunk & Macadamia (Gluten Free)	10	\$ 14.65	\$ 1.47
018072	1-227	Gingerbread Man	8	\$ 12.75	\$ 1.59
PUDDINGS - INDIVIDUAL					

022168	1-960	Chocolate Self Saucing Pudding	16	\$ 41.15	\$ 2.57
022170	1-961	Sticky Date Self Saucing Pudding	16	\$ 41.15	\$ 2.57
078008	C3909	Salted Caramel Dessert Sauce	1	\$ 7.25	\$ 7.25
078007	C3911	Chocolate Fudge Dessert Sauce	1	\$ 7.25	\$ 7.25

our top treats for home delivery or takeaway

creating
sweet
success



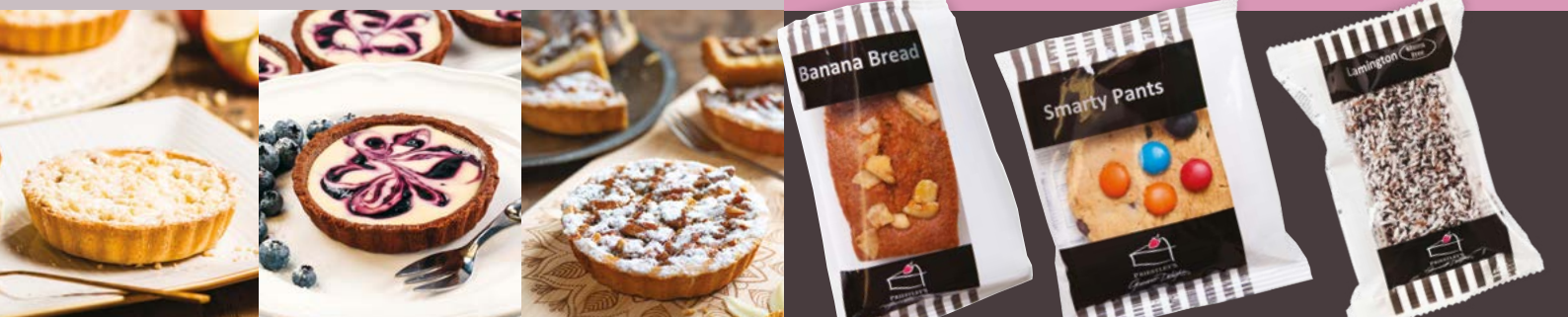
slices

cherry slice
jaffa slice
caramel slice (gf)
brownie (gf)
macadamia slice
fruit & grain slice (v)
mint hedgehog slice
lemon slice

loaves, muffins & individual cakes

all loaves
all muffins
orange & almond ind (g+df)

pear & walnut ind (g+df)
apple & rhubarb ind (g+df)
leave me in my papers



individual tarts

apple crumble
white choc pecan
citrus (gf)
choc berry (gf)

grab & go

cookies
loaves
cake bars
lamington

All reasonable care has been taken to ensure that photographs represent the finished product. Variations in appearance may occur in finished goods. Modifications to decoration and product finishing may be introduced without notification. Content is correct at time of publication however no warranty is given to the accuracy of this content.

or call (07) 3906 2411



PriestleysGourmetDelights



Microwave Guide

This guide is for defrosting from frozen. Place a single portion of large cakes with the point facing in to the middle and base of the cake on the outside edge as pictured above. Position square slices, individual cakes and muffins on the outside edge of the microwave plate.

We recommend thawing single serves. Allow to stand for a short period (2 - 3 minutes) before serving.

Thawing times are for a 900 watt microwave on high power. Variations may occur.

We recommend products thawed in a microwave are served for consumption and not returned to a fridge or freezer.



Celestial Mud Cake

(GLUTEN FREE)

A heavenly gluten free mud cake with a layer of dark chocolate ganache.



microwave for
15 seconds



Orange & Almond Cake

(GLUTEN & DAIRY FREE)

A moist, gluten free cake made from orange puree with almond meal and polenta, covered in almond flakes and dusted with icing sugar.



microwave for
30 seconds



Jaffa Cake

(GLUTEN FREE)

Deliciously fruity and fresh orange flavours in a mouth-watering gluten free mud cake, laced with crunchy chocolate drops, with creamy orange flavoured filling, coated in orange flavoured ganache.



microwave for
15 seconds



Hummingbird Cake

Tropical flavours of banana and pineapple, spiced with a touch of cinnamon and piped with cream cheese icing sprinkled with pistachios, banana chips and coconut.



microwave for
30 seconds



Pumpkin & Ginger Cake

This delightfully zingy cake is topped with cream cheese icing, candied ginger, sunflower and pumpkin seeds, creating a truly wonderful flavour.



microwave for
30 seconds



Nero Mud Cake

A majestic rich, dense mud cake, covered with ganache and topped with dark chocolate glaze that drips down the sides, finished with hand piped ganache and hand crafted dark chocolate shards.



microwave for
20 seconds



Banana & Caramel Gateau

A moist banana and caramel cake with caramel cream cheese, blitzed with banana and butterscotch pieces.



microwave for
20 seconds



Tuxedo

A moist chocolate cake with cream cheese and white chocolate filling, covered with ganache and finished with white chocolate.



microwave for
20 seconds



Caramel Sin

Delicate chocolate cake filled with decadent caramel, topped with sinful caramel ganache whipped with cream cheese, chocolate dollops, caramel drizzle and butterscotch sprinkle.



**microwave for
30 seconds**



Red Velvet Cake

A simply stunning layered cake of red velvet and vanilla flavoured, white chocolate cream cheese with a semi naked "crumb coat" on the sides and topped with crumbed red velvet.



**microwave for
30 seconds**



Mississippi Mud

A majestic rich, dense mud cake, covered with ganache and topped with dark chocolate glaze that drips down the sides, finished with hand piped ganache and hand crafted dark chocolate shards.



**microwave for
20 seconds**



Mud Cake

(VEGAN)

Mouth-watering muddy vegan chocolate cake topped with a creamy chocolate rosette sprinkled with zingy freeze dried raspberries.



**microwave for
20 seconds**



Orange & Almond Cake

(GLUTEN & DAIRY FREE)

Persian inspired cake of orange & almond meal, drizzled with sweet white glaze, finished with a sprinkle of cranberries and pistachios.



**microwave for
30 seconds**



Friand Raspberry or Blueberry

(GLUTEN FREE)

Traditional recipe of almond meal baked with raspberries or blueberries.



**microwave for
20 seconds**



Brownie

(GLUTEN FREE)

Delicious fudgy brownie laced with pecans and walnuts in the traditional American style made even better - it's Gluten Free.



microwave for
15 seconds



Caramel Slice

(GLUTEN FREE)

Smooth creamy caramel on a gluten free coconut and hazelnut meal base topped with chocolate and caramel ganache.



microwave for
10 seconds



Jaffa Slice

(GLUTEN FREE)

Deliciously fruity and fresh orange flavours in a mouth watering gluten free mud that hides crunchy chocolate drops and blends beautifully in the mouth with creamy sunrise icing.



microwave for
10 seconds



American Brownie

A traditional recipe of chocolate fudge mixed with loads of walnuts and pecans. Lightly dusted to finish.



**microwave for
15 seconds**



Hummingbird Slice

A rich slice of blended banana and pineapple, topped with a layer of cream cheese icing dressed with pistachio and banana pieces.



**microwave for
20 seconds**



Rocky Road Slice

A classic rocky road mix of pink and white marshmallows, glacé cherries, coconut and slivered almonds, all folded through dark ganache on a mud cake base.



**microwave for
15 seconds**



Mint Hedgehog Slice

Magnificent mint with an irresistible biscuit crunch. Mint flavoured hedgehog base topped with minty ganache swirled through chocolate.



**microwave for
15 seconds**



Macadamia Slice

A rich mix of caramel and macadamia nuts on a shortcrust base.



**microwave for
15 seconds**



Caramel Slice

A smooth creamy caramel on a rich coconut biscuit base, finished with a feathered ganache.



**microwave for
20 seconds**



Carrot Cake Slice

Loaded with walnuts, carrots, golden syrup and extra spices topped with a layer of rich cream cheese icing.



microwave for
20 seconds



Lemon Slice

Sweet coconut biscuit base covered with tangy lemon icing topped with shredded coconut.



microwave for
15 seconds



Cherry Slice

A blend of coconut and cherries on a chocolate coconut base topped with dark ganache and coconut.



microwave for
15 seconds



Chocolate Self Saucing Pudding

One for the chocolate lovers, a chocolate pudding with a self saucing chocolate sauce.



Sticky Date Self Saucing Pudding

A traditional style pudding, full of dates with a self saucing butterscotch sauce.



Pierce film and microwave from frozen for 1 minute per pot. When warming multiple serves, check at 2 minutes then at 30 second intervals. Remove when pots are hot to touch



Choc Ooze®

Decadent chocolate cake filled with chocolate sauce, served warm to release the ooze.



microwave for
45 seconds



Caramel Sticky Date Cake

A golden sticky date cake topped with a generous dollop of salted caramel. Delicious served warm.



microwave for
30 seconds

We recommend removing from paper and plating before heating.



Apple & Rhubarb Lattice Top Tart

A golden shortcrust pastry tart filled with tangy apple and rhubarb and topped with a pastry lattice. Delicious served warm with custard and ice cream.



Apple Lattice Top Tart

A golden shortcrust pastry tart filled with lightly spiced apple and topped with a pastry lattice. Delicious served warm with custard and ice cream.

heating guide - lattice top tarts

For best results, heat tarts in their bake-in-cups and remove to serve. Lift tarts with spatula or cake lifter (do not use thongs). Heat from frozen.

pie warmer

1. Pre heat pie warmer to 90°C
2. Place tarts on bottom shelf for 50 - 60 minutes to bring to serving temperature
3. Set pie warmer to holding temperature (>60°C) and move tarts to the top shelf

oven

1. Pre heat oven to 190°C
2. Bake for 10 - 20 minutes or until heated through
3. Lift from bake-in-cups and serve

Please note that heating times will vary depending on the oven. Reduce heating time by half if heating from chilled.



Raspberry &
White Choc

CADBURY®
Milk Chocolate

Blueberry

Double
Chocolate

Apple

Banana
& Walnut

Raspberry
(GLUTEN FREE)

Blueberry
(GLUTEN FREE)



microwave for
20 seconds

Menu Creations

Add value to your menu with some sweet creativity.



S'mores Mud

Ingredients:

- 1x Priestley's individual vegan mud cake
- 2x Priestley's petite pavlova
- Priestley's Salted caramel dessert sauce

Method:

- Cut the pavlova shells and mud cake in half
- Place half the pavlova on the plate and torch
- Drizzle with salted caramel dessert sauce
- Layer the bottom half of the mud
- Drizzle with more caramel sauce
- Another layer of pavlova – torch
- More caramel sauce
- Top with the vegan mud.

TIP: to make a vegan version of this dessert, substitute the pavlova with vegan marshmallows and the salted caramel dessert sauce with Priestley's mixed berry coulis.



Humming Choc

This dish is a great way to use any slices of cake that need rotating from the cake cabinet.

Ingredients:

- 1 slice Priestley's hummingbird cake
- Priestley's chocolate fudge dessert sauce

Method:

- Cut the cream cheese icing with coconut and pistachios off the hummingbird cake and arrange around half of the plate.
- Place the cake in a bowl
- Add a generous squirt of chocolate dessert sauce.
- Mix the cake and dessert sauce with a fork
- Press the mixture into a muffin mold
- Press out the cake mix onto the plate
- Top with a generous drizzle of chocolate fudge dessert sauce
- Finish with a viola.

To see how to make these creations, and for more dessert inspirations, view the videos on our website:

[Priestleys-gourmet.com.au/video-library](https://priestleys-gourmet.com.au/video-library)