Halloween Goodies-

Jack o' Lantern Cake -

chocolate cake: cake & pastry flour, sugar, semi-sweet chocolate, butter, brown sugar, milk, eggs, water, vanilla, baking soda, salt. pastry cream: water, eggs, sugar, cornstarch, milk, vanilla chocolate whipped cream: cream, sugar, semi-sweet chocolate raspberry jam: raspberries, sugar, brown cane sugar, concentrated lemon juice, fruit pectin.

marzipan: almond paste (almonds, sugar, water, potassium sorbate, natural & artificial almond flavoring (oil of bitter almond)), powdered sugar, glucose, water.

jack's face: chocolate, corn syrup

stems & vines: white chocolate, corn syrup, food coloring.

Candy Corn Spritz – salted butter, sugar, eggs, vanilla, cake & pastry flour.

ganache – cream, semi-sweet chocolate Candy corn

Pumpkin & Bat Cookie - salted butter, sugar, all-purpose flour, cornstarch, salt

fondant icing – fondant sugar, hot water, food coloring royal icing: powdered sugar, cream of tartar, egg whites

Halloween Chocolate Cupcake-

Chocolate Devil's Food: cake & pastry flour, sugar, semi-sweet chocolate, butter, brown sugar, milk, eggs, water, vanilla, baking soda, salt.

Icing: Old Fashioned Vanilla Buttercream (powdered sugar, butter, milk, cream cheese, vanilla extract), chocolate ganache (semisweet chocolate, cream)

Halloween Vanilla Cupcake -

Old fashioned vanilla cake: unsalted butter, sugar, eggs, all-purpose flour, milk, baking powder, vanilla, salt.

Old fashioned buttercream: powdered sugar, butter, milk, cream cheese, vanilla extract

Eggs onion soy
Dairy sesame
Nuts wheat

Cookies-

Alfajores – salted butter, sugar, all-purpose flour, cornstarch, salt. Salted caramel: sugar, corn syrup, cream, unsalted butter, sea salt. Powdered sugar on top.

Biscotti – whole almonds, sugar, pastry flour, salted butter, cinnamon, ammonium carbonate, cinnamon oil, eggs

Brookie – *Tollhouse Cookie* (all-purpose flour, butter, sugar, brown sugar, eggs, chocolate chips, vanilla extract, baking soda, salt) *Brownie* (flour, bittersweet chocolate, unsalted butter, eggs, vanilla, sugar, salt)

Butterstar – cake & pastry flour, unsalted butter, sugar, eggs, cream, vanilla, salt, gluten free baking powder (sodium acid pyrophosphate, potato starch, sodium bicarbonate), quinns (sugar, corn starch, vegetable oil (palm, palm kernel), dextrin, soylecithin, confectioners glaze, natural & artificial flavor, red 40 lake, carnuba wax, yellow 6 lake, blue 1 lake, yellow 5 lake, red 3, blue 1, red 40).

Chocolate Hazelnut Baci di Alessi – ground toasted hazelnuts, sugar, cocoa powder, egg white, unsalted butter, honey, vanilla, ganache (semi sweet chocolate, cream).

Cinnamon Pinwheel – salted butter, sugar, eggs, vanilla, cake & pastry flour, brown sugar, cinnamon, egg whites, white glaze (fondant sugar, water).

German Chocolate Cookie – all purpose flour, brown sugar, unsalted butter, shredded coconut, chocolate chunks, pecans, eggs, vanilla, baking soda, salt, german chocolate filling (manufacturing cream, sugar, egg yolks, salted butter, vanilla, coconut, toasted pecans)

Ginger Cookie – all-purpose flour, butter, sugar, eggs, molasses, baking soda, cloves, ginger, cinnamon, salt

Old Fashioned Peanut Butter – all-purpose flour, salted butter, sugar, brown sugar, eggs, vanilla, baking soda, salt, peanut butter, whole peanuts.

Eggs Dairy Nuts onion sesame wheat

soy

Pastries -

Affogatos – espresso cookie: all-purpose flour, sugar, brown sugar, unsalted butter, egg whites, instant coffee powder, espresso powder, vanilla extract, cocoa powder, baking soda, salt. *topping*: mascarpone cheese, powdered sugar, heavy cream, vanilla.

Caramel Apple Bread Pudding – challah bread (unbleached wheat four, water, whole eggs, canola oil, sugar, yeast, salt), croissant (bread flour, unsalted butter, water, salted butter, sugar, milk powder, yeast, salt), eggs, brown sugar, vanilla, cinnamon, salt, whole milk, heavy whipping cream, apples, unsalted butter

Éclair –

Pate a Choux: sugar, salted butter, eggs, water, all-purpose flour pastry cream: eggs, sugar, flour, milk, cornstarch, vanilla ganache: semi-sweet chocolate, cream

Florentines – salted butter, sugar, honey, cream, sliced almonds, diced orange peel, almond flour, semisweet chocolate.

Individual Praline Paris Brest – pate a choux: sugar, salted butter, eggs, water, all-purpose flour, egg whites, almond slices. Praline mousseline filling: candied almonds (almonds, egg whites, sugar), pastry cream (eggs, sugar, flour, milk, cornstarch, vanilla), unsalted butter, hazelnut paste

Napoleon – puff pastry (all-purpose flour, cake & pastry flour, salt, unsalted butter, water, lemon juice), raspberry jam (raspberries, sugar, brown cane sugar, concentrated lemon juice, fruit pectin), powdered sugar, whipped cream (cream, sugar, vanilla), pastry cream (eggs, sugar, flour, milk, cornstarch, vanilla).

Pumpkin Pie - crust: pastry flour, cake flour, unsalted butter, water, salt. Filling: pumpkin puree, eggs, sugar, brown sugar, salt, agar, cinnamon, ginger, cloves, evaporated milk.

Whipped Cream - whipping cream, sugar, vanilla extract

Eggs Dairy Nuts onion sesame wheat