

Passion
for perfection

Lemon Orange Cake

This wonderfully happy cake radiates with sunshine from the beautiful combination of lemon and orange. Two layers of moist vanilla sponge cake contrasts beautifully with the blend of lemon curd buttercream icing and zesty orange curd filling. Elegantly hand-decorated and finished in an orange curd buttercream icing.



Lemon Cranberry Cake

A tantalizing layer of cranberry filling nestled between two layers of moist, zesty lemon sponge cake and enrobed with light lemon buttercream and almond chiffon crumbs. This refreshing combination of lemon and cranberries is further accented with pistachios and dried cranberries.



PERFECT PAIRS

Outstanding Quality, Great Taste, Good Value

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Maple Blondie Cake

Decadent layers of blondie, maple cream and vanilla sponge cake all smothered in mouth-watering maple cream. Garnished with toffee pieces and further hand-decorated with a caramel drizzle.

Caramel Brownie Cake

Caramel buttercream icing made with real caramel sauce nestled between a layer of moist, rich brownie and dark chocolate sponge cake. This delectable cake is garnished with toasted walnut pieces and topped off with a hand-piped fudge-icing border.



Maple Blondie, Caramel Brownie



Chocolate Fudge Classic, Vanilla Classic

Chocolate Fudge Classic Cake

A tantalizing treat for chocolate lovers! Two divine layers of dark, moist chocolate sponge cake smothered with rich chocolate fudge icing and garnished with dark chocolate cookie crunch bits.

Vanilla Classic Cake

Two delicious layers of moist vanilla sponge surrounded by whipped cream and white chocolate shavings. This dessert is simple yet elegant. Great with slices of fresh fruit!

	Lemon Cranberry Cake Lemon Orange Cake	Caramel Brownie Cake Maple Blondie Cake	Vanilla Classic Cake Chocolate Fudge Classic Cake
Code:	10262	10261	10260
Size:	8"	8"	8"
Pack:	4 cakes per case Lemon Cranberry 2/940 g Lemon Orange 2/960 g	4 cakes per case Caramel Brownie 2/1180 g Maple Blondie 2/1040 g	4 cakes per case Vanilla Classic 2/820 g Chocolate Fudge Classic 2/900 g
Gross Weight:	12.7 lbs	14.2 lbs	12.0 lbs
Net Weight:	8.37 lbs	9.78 lbs	7.58 lbs
Case Cube:	0.88 cu. ft	0.88 cu. ft	0.88 cu. ft
Case Dimensions:	19.6" L x 9.9" W x 7.8" H	19.6" L x 9.9" W x 7.8" H	19.6" L x 9.9" W x 7.8" H
Tie / Tier:	10 block / 8 high	10 block / 8 high	10 block / 8 high
Shelf Life:	Frozen: 360 days Refrigerated: 4 days	Frozen: 360 days Refrigerated: 4 days	Frozen: 360 days Refrigerated: 4 days
SCC#	1 00 68983 10262 0	1 00 68983 10261 0	1 00 68983 10260 6
Handling Tips:	Keep product frozen at -20°C (-4°F) until ready to use. Thaw product for approximately 24 hours under refrigeration or 2-4 hours at room temperature. Use a sharp knife dipped in hot water for slicing. To ease handling, cut product while still partially frozen. Keep product covered to prevent moisture loss.		



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