



**LEMON CHERRY MINI LOAF**

Pound cake meets muffins and crumb cake in this winning combination of lemon, tart cherry compote and buttery crumbs. It's for breakfast, for snacks... for anytime.



**CHOC'LATE LOVIN' SPOON CAKE**

A giant mouthful of chocolate pudding between two layers of dark, moist, chocolate-drenched chocolate cake.



**APPLE FRANGIPANE**

Tart apples sweetened and spiced with caramel and cinnamon on a crisp crust and frangipane layer. Finished with amaretto-kissed crumbs and candied almonds.

*Finest*

DESSERTS





**LEMON CRUMB BAR**

Tart and creamy lemon curd and crisp, crunchy crumbs top a golden shortbread loaded up with crisp lemon crumbs.



**PASSION MANGO CHEESECAKE**

Layers of passion fruit, white chocolate cheese, tangy passion-mango curd and sweet buttermilk cheesecake on a lime-scented, vanilla crust.



**RASPBERRY SWIRL BRULÉE BAR**

Smooth white chocolate cheesecake swirled with fresh raspberry purée. Hand-fired for a pastry chef-made look.



**ROCKSLIDE BROWNIE**

A brownie with with butter-luscious caramel, brownie cubes, toasted pecans and caramel ganache.



**OATMEAL CRANBERRY MOUNTAINS**

A mouthful of toothsome oatmeal tangy with fresh cranberries and orange.



**CHOCOLATE PEANUT BUTTER STACK**

Sweet and salty peanut butter crunch, light and creamy milk chocolate and buttery caramel layered twice on brownie cake. Finished with honey and roasted peanuts.



**BLONDIE**

Chewy butterscotch squares liberally studded with walnut chunks and bittersweet chips.



**CARAMEL APPLE GRANNY**

Buttery caramel and toffee-studded custard hug fresh Granny Smith apples in our shortbread crust.



**RASPBERRY WHITE CHOCOLATE CHEESE BRULÉE**

A silken smooth, yet refreshingly light white chocolate cheese swirl with vibrant raspberry. Hand-fired and glazed.



**BOURBON STREET PECAN PIE**

Mammoth toasted pecan halves in an intoxicating filling laced with Kentucky bourbon.