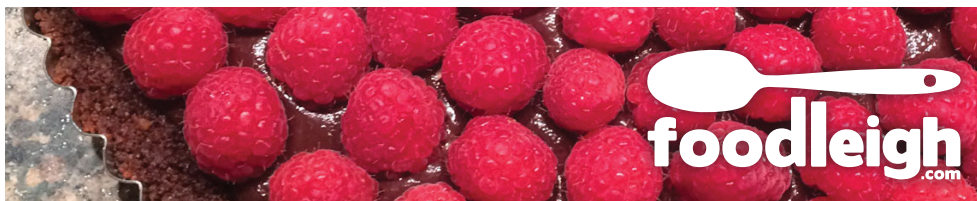


desserts, cakes & cookies

decadence from foodleigh.com



desserts

Strawberry short cake – layers of buttery pound cake, fresh whipped cream and sweetened strawberries

Creamy rice pudding served with fresh berries

Crème brûlée – rich, velvety smooth custard topped with crunchy caramelized brown sugar

Chocolate pot de crème – creamy delicious chocolate custard served with fresh whipped cream and chocolate shavings

Homemade ice cream – vanilla bean, toasted almond, peach, chocolate fudge, lemon, coconut, mint chocolate chip, coffee, ginger

Upside-down cake – pineapple, triple berry, pumpkin cranberry or banana walnut

Fruit cobblers – peach, cherry, blueberry, raspberry, blackberry, strawberry, rhubarb or a combination of any fruit

Profiteroles – cream puffs filled with vanilla pastry cream, maple pastry cream, strawberries and Chantilly cream, chocolate ganache, lemon curd, homemade ice cream or peanut butter pastry cream, topped with powdered sugar or chocolate glaze

Cake roll – vanilla, chocolate or pumpkin filled with vanilla, chocolate, coffee or lemon meringue buttercream, or sweetened cream cheese

Fresh fruit tart – vanilla pastry cream or lemon curd filling topped with seasonal fresh fruit and berries

Chocolate pecan tart – rich sticky pecan filling with chocolate chips in a buttery pastry crust

Custard pies – raspberry, coconut, blueberry, rhubarb, peach, blackberry

Cream pies – chocolate, banana or coconut topped with whipped cream

Crumb pies – apple, strawberry rhubarb, peach, blueberry, raspberry, blackberry, triple berry, cherry topped with sweet crumble

Lemon meringue pie – tart. light. fluffy. yummm

Key lime pie topped with meringue

Pecan pie – like no other...

Pumpkin pie – *also* like no other.

Tarte tatin – rustic French apple upside down tart

Frangipane tart – creamy almond filling topped with apples, peaches, cherries or pears and cinnamon sugar

Chocolate ganache tart with toasted pecan crust and fresh red raspberries

Cherry linzertorte – hazelnut crust with cherry preserves

Lemon or key-lime bars – sweet & tart!

Brownies/blondies – ummmmm... YEAH!

Cheesecake – original, deep dark chocolate, chocolate chip, pumpkin spice, raspberry or blueberry swirl, peach with gingersnap crust, peanut butter brownie, almond with raspberries, key lime, cappuccino swirl

Gingerbread trifle – fresh gingerbread, pumpkin pudding, and whipped cream

Flourless chocolate cake topped with chocolate ganache

Fruit crisps – apple, apricot, pear, peach, strawberry rhubarb, blueberry, blackberry, raspberry, cherry

Clafouti – cherry, raspberry, blueberry, peach, pear

Peach melba shortcakes – tender, fluffy cakes with fresh peaches, raspberries, raspberry sauce and whipped cream

cakes

Cake flavors – chocolate, vanilla, lemon, carrot, raspberry swirl, banana, oatmeal raisin, peanut butter, coconut, cappuccino, red velvet, almond, apple spice, maple walnut...

fillings – chocolate ganache, chocolate raspberry truffle, chocolate mousse, raspberry preserves, lemon curd, fresh berries, whipped cream, pecan coconut goo, cannoli cream, peaches, lime curd...

icings – vanilla buttercream, chocolate buttercream, swiss meringue buttercream, cream cheese, lemon cream cheese, maple cream cheese, Kahlua whipped cream, coconut buttercream, peanut butter, amaretto buttercream...

cookies

drop cookies – chocolate chip, oatmeal raisin, cowboy, peanut butter, lacy oatmeal, hermits, Russian teacakes, maple walnut, oatmeal, white chocolate, cherry, rocks, vanilla brown edge wafers, jam thumbprints, oatmeal butterscotch, peanut butter kisses, ox tongues, raisin spice, ginger, triple chocolate, coconut macaroons, swedish nut, lemon snowballs, old-fashioned soft vanilla sugar, snicker-doodles, chocolate butterscotch chip

rolled/filled – old-fashioned cut-outs, jam tarts, hungarian kípfels, rugelah, nut tassies, madeleines, almond butter spritz, linzer, eggnog spritz

biscotti – chocolate hazelnut, mocha walnut, honey almond, white chocolate cherry cashew, orange pistachio cranberry, apricot hazelnut, plum cinnamon almond

gluten free cookies and biscotti – most flavors available!

organic cookies made with 100% organic ingredients – most flavors available!

***“I’m not a vegetarian!
I’m a dessertarian!”***

*Bill Watterson,
Creator of Calvin & Hobbes
(b. 1958)*



Contact us today to find out about the sweets foodleigh.com has to offer.

610-763-3596 | eat@foodleigh.com