



PRODUCT LIST

CONTENTS

- PAGE 2 OUR STORY
- PAGE 4 CUTTING CAKES
- PAGE 5 CUTTING CAKES
- PAGE 6 LOAVES
- PAGE 7 SPECIAL OCCASION
- PAGE 8 SLICES
- PAGE 9 SLICES
- PAGE 10 BISCUITS & CUPCAKES
- PAGE 11 CAKE CARE





OUR STORY

HAILING FROM THE HIGHLANDS OF SCOTLAND WITH 21 YEARS OF EXPERIENCE BAKING FOR HAPPY CUSTOMERS, THE SCOTTISH BAKER HAS NOW LANDED IN BRISBANE, AUSTRALIA.

WE ARE A WHOLESALE BAKERY SELLING TO BRISBANE'S FINEST COFFEE SHOPS, CAFES AND RESTAURANTS, SPECIALISING IN HOMEMADE PRODUCTS, JUST-LIKE-NANA-USED-TO-MAKE MUFFINS, CAKES, LOAVES, SLICES, BROWNIES AND MORE.

USING ONLY THE HIGHEST QUALITY INGREDIENTS, WE ARE CONTINUALLY INNOVATING TO BRING YOU THE BEST TASTING PRODUCTS.

WE LOOK FORWARD TO YOU EXPERIENCING THE WONDERFUL TASTE OF OUR HOMEMADE RECIPES WHICH HAVE BEEN SPECIFICALLY DESIGNED TO FREEZE AND THAW WITHOUT YOUR CUSTOMERS EVEN KNOWING.....SSSHHH, YOU COULD EVEN PRETEND YOU MADE THEM YOURSELF.....AND WE WON'T SAY A THING!

OUR RANGE OF HANDMADE MAKES ARE DESIGNED TO LIMIT YOUR WASTE, AND IMPROVE YOUR REVENUE BY ONLY DEFROSTING THEM AS AND WHEN REQUIRED.



HANDMADE...



RASPBERRY CRANACHAN CAKE

A TWIST ON A FAVOURITE SCOTTISH DESSERT. THE TOPPING HAS TOASTED OATMEAL & RASPBERRY BUTTER ICING.



COFFEE & WALNUT CAKE

COFFEE FLAVOURED SPONGE WITH BUTTERCREAM AND DECORATED WITH WALNUTS



VICTORIA SPONGE

A CLASSIC SPONGE FILLED WITH JAM, BUTTERCREAM AND DUSTED WITH ICING SUGAR

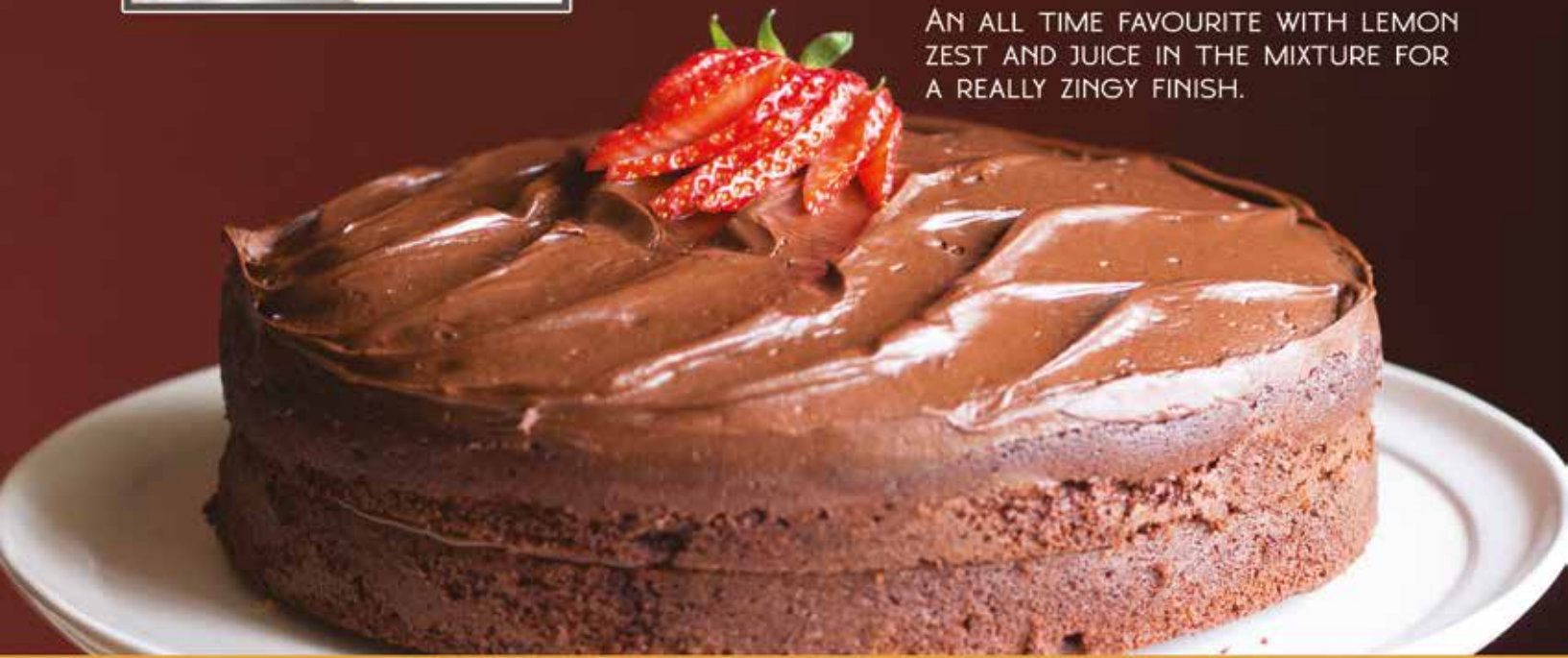
CHOCOLATE CAKE

MADE WITH YOGURT SO ITS DELICIOUSLY MOIST,
LIGHT AND LOWER IN FAT.



LEMON DRIZZLE CAKE

AN ALL TIME FAVOURITE WITH LEMON
ZEST AND JUICE IN THE MIXTURE FOR
A REALLY ZINGY FINISH.



...CUTTING CAKES

LOAVES



ICED CARROT LOAF

THERE ARE FRESH CARROTS IN THE MIX AND THE TOPPING IS FLAVOURED WITH ORANGE ZEST. SPRINKLED WITH CHOPPED WALNUTS.



ICED GINGER LOAF

A TRADITIONAL LOAF WITH A WARM TASTE AND FULL GINGER FLAVOUR



FRUIT LOAF

A TRADITIONAL FAVOURITE PACKED WITH SULTANAS AND RAISINS WITH CINNAMON AND SPICE



ICED BANANA LOAF

BROWN SUGAR BLENDED WITH BANANAS GIVES THIS LOAF A LOVELY CARAMEL TASTE.

SPECIAL OCCASION

GRADUATION DAY



HALLOWEEN



CAN BE MADE WITH
GLUTEN FREE
INGREDIENTS OR
ORIGINAL

CHRISTMAS



EASTER

SPECIAL OCCASION

THESE LITTLE MOIST SPONGE CAKES ARE TOPPED WITH A VANILLA BUTTERCREAM AND YOU HAVE THE OPTION TO ADD A CUPCAKE TOPPER OF YOUR CHOICE. CAN BE MADE WITH GLUTEN FREE INGREDIENTS OR ORIGINAL.

VALENTINES



PLEASE CONTACT YOUR SCOTTISH
BAKER REPRESENTATIVE FOR MORE
DETAILED INFORMATION

AND SEASONAL

SLICES

CRANBERRY & PISTACHIO SLICE

A COLOURFUL HIGH ENERGY BAR WITH SOFT CRANBERRIES AND CRUNCHY GREEN PISTACHIOS TOPPED WITH A WHITE YOGHURT COATING



MUTINY SLICE

MOIST COCONUT AND CHOPPED CHERRIES LAYERED BETWEEN A CHOCOLATE TOP AND BISCUIT BASE

CRUMBLE DATE SLICE

FULL OF HEALTHY DATES AND OATS WITH LOTS OF NATURAL SWEETNESS



HAWAIIAN SLICE

THIS SLICE IS DECEPTIVELY MOREISH WITH ITS SUCCULENT COCONUT TOPPING AND LEMONY BASE

DOUBLE CHOCOLATE BROWNIE

A REAL TREAT FOR CHOCOLATE LOVERS AND ONE OF OUR COFFEE SHOP FAVOURITES. MADE WITH GLUTEN FREE INGREDIENTS.



HIGHLAND FRUITY FLAPJACK

OATS, GOLDEN SYRUP, FRUIT & A HINT OF GINGER COMBINE TO MAKE THIS AN ENERGY GIVING TREAT.



MILLIONAIRE SLICE

SHORTCAKE BASE, TOFFEE CARAMEL MIDDLE AND CHOCOLATE FLAVOURED TOP - DECIDEDLY YUMMY



DUNDEE SLICE

THE SCOTTISH FAVOURITE IS A MOIST SPONGE, FILLED WITH FRUIT AND IT'S MADE WITH GLUTEN FREE INGREDIENTS.

SNOWY CRUNCH SLICE

FLAKES OF CORN WRAPPED IN MELTED CARAMEL AND CHOCOLATE, TOPPED WITH A WHITE AND MILK CHOCOLATE LID.



BISCUITS AND CUPCAKES



EMPIRE BISCUITS

TWO CRISP SHORTBREAD BISCUITS SANDWICHED WITH JAM TOPPED WITH ICING AND A GLACE CHERRY



ALL BUTTER SHORTBREAD

MADE TO A TRADITIONAL SCOTTISH RECIPE THESE ALL BUTTER SHORTBREAD FINGERS ARE IDEAL FOR AFTERNOON TEA.

CRANACHAN CUPCAKES

A MOIST INDIVIDUAL CUPCAKE, WITH RASPBERRIES THROUGH THE SPONGE AND HONEY THROUGH THE BUTTERCREAM.



VICTORIA CUPCAKES

TOPPED WITH A YUMMY VANILLA BUTTER CREAM, FINISHED WITH A GLACIER CHERRY AND MADE WITH GLUTEN FREE INGREDIENTS

CARING FOR YOUR CAKES



THE SCOTTISH BAKERS CAKES ARE HAND MADE SPECIALIST PRODUCTS, WE DO NOT ADD ANY ARTIFICIAL ADDITIVES TO OUR CAKES THEY ARE MADE JUST THE WAY YOU WOULD MAKE THEM AT HOME WITH THE SAME INGREDIENTS SO WE WOULD JUST LIKE TO GIVE YOU A FEW POINTERS ON HOW TO CARE FOR THEM AND KEEP THEM TASTING THEIR BEST.

PLEASE DO...

- CAKES AND TRAYBAKES NEED AROUND 4 TO 6 HOURS TO THAW
- KEEP PRODUCTS IN AIRTIGHT CONTAINER, OR WRAPPED UP WELL OVERNIGHT.
- CUT FROZEN CAKES WITH A HOT KNIFE AND THAWED CAKES WITH A WARM KNIFE.
- DISPLAY ROUND CAKES UNDER A DOME OR IN AN AMBIENT CAKE CABINET IF YOU CAN TO KEEP THEM FRESHER FOR LONGER.
- PLACE CAKES AT EYE LEVEL ON THE COUNTER IF POSSIBLE.

PLEASE DONT...

- SHOW THEM OFF UNCOVERED THEY WILL DRY OUT.
- PUT THE CAKES NEAR A SOURCE OF HEAT THEY WILL QUICKLY DETERIORATE.
- PLACE SPONGE BASED CAKES IN A CHILLED DISPLAY UNIT AS THEY WILL DRY OUT.

ALL OF OUR SPONGE CAKES, CUPCAKES AND MUFFINS HAVE A 9 MONTH FROZEN SHELF LIFE AND WILL KEEP FRESH FOR A MINIMUM OF 3 DAYS IF TREATED CORRECTLY AND SOME FOR MUCH LONGER THAN THIS IF YOU FOLLOW THESE FEW CARE RULES. OUR SLICES ALSO HAVE A 9 MONTH FROZEN SHELF LIFE AND WILL LAST FOR A MINIMUM OF 5 DAYS IF TREATED CORRECTLY, AND AGAIN FOR LONGER IF YOU FOLLOW THE CARE RULES. PLEASE SEE INDIVIDUAL BOXES FOR SPECIFIC SHELF LIVES.



TEL: 04327 87482

WEB: WWW.THESCOTTISHBAKER.COM.AU

INSTAGRAM: @THE_SCOTTISHBAKER

FACEBOOK: @THESCOTTISHBAKERINOZ

EMAIL: RORY@THESCOTTISHBAKER.COM.AU

ADDRESS: 2/32 SUCCESS STREET, ACACIA RIDGE, BRISBANE, 4110