

Tempting taste buds since 1985



Contents

About Just Desserts	02
Cakes	04
Cheesecakes	08
Tarts and Pastries	10
Traybakes	12
Cookie Dough	13
Puddings & Crumbles	14
Vegan Range	16
Gluten Free Range	18
Our Desserts Your Way	20



All our products are suitable for vegetarians

Each and very product we make is suitable for vegetarians - baking to this method ensures our delicious range of desserts can be enjoyed by everyone.

* Excludes Rocky Road Tray Bake.







Tempting taste buds since 1985. Creating some of Britain's favourite desserts. Handcrafted in Yorkshire.













About Just Desserts

Based in the heart of West Yorkshire, we are an independent, family run business who started life in 1985 in the renowned Salts Mill.

Specialising in baking a range of over 100 high quality handmade desserts, we supply our range of desserts to food services, delis, farm shops, cafes, restaurants and many more outlets and venues across the UK

We hold the SALSA food safety management accreditation and continue to be recognised by our industry peers and continue to win awards for outstanding contribution to the world of desserts.

All our work is carried out with a great sense of purpose; our mission statement is simply to exceed expectations for both our customers and our team.

We provide a consistent and dependable service supported by a team of talented and committed



office team and a dedicated team of delivery drivers. All of them are committed to providing you with the best possible service.

So, if you want to take the pressure off your kitchen, choose from a range of over 100 tried and tested products and put award winning desserts on your menu, then we have something for you.

New product development is at the heart of our team and everything we do, be sure check out our website for the latest news on new products and much more.

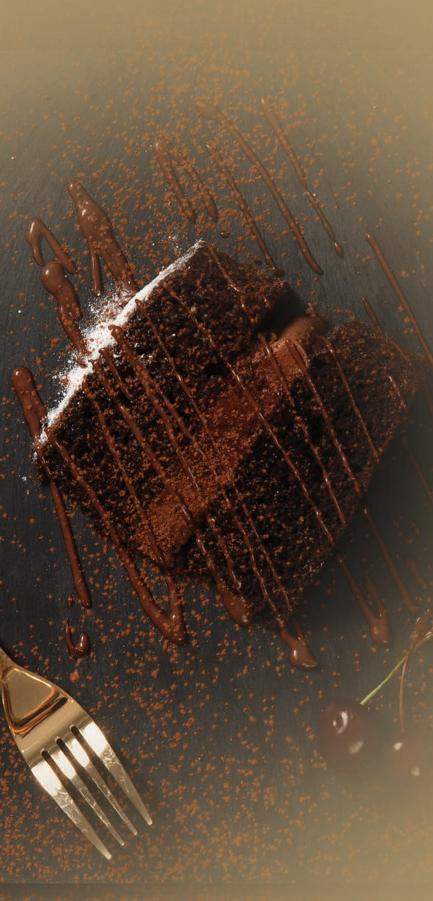
High quality handmade desserts, cakes and pastries













Our Aim

Our vision and ethos of bringing quality handcrafted desserts for all to enjoy, guides, motivates, and is reflected within the desserts we produce. It is our purpose to put into practice traditional baking methods to create a wide range of high-quality handmade desserts whilst sourcing the best ingredients and applying attention to detail.

We take enormous pride in what we do striving to make a difference in the world of food retail, hospitality, and desserts.

The Way We Work

At Just Desserts Yorkshire we don't just bake premium desserts, we also work and bake in a way that benefits our people, our environment, and our communities, whilst driving the way forward in sustainable sourcing.

Traditional Methods

We use traditional baking methods to create a wide range of high quality handmade desserts and cakes which we supply to the food service industry. Simply think of us as your pastry chef at the end of the phone.

Attention to Detail

We have developed a wide range of handmade desserts and cakes using the very best ingredients we can source. Our attention to detail throughout the whole baking process ensures that every product reaches you in tip top condition and never fails to impress!

Cakes

From classic afternoon tea favourites like Victoria Sponge, Carrot Cake and Coffee & Walnut Cake, right through to show-stopping luxurious Gateaux delights! - there is sure to be the perfect cake for your desserts counter.

Fancy something a little different? Our cakes from the states range promise big, bold presentation with irresistible flavours.

CLASSIC CAKES

PRODUCT

QUANTITY

Victoria Sponge

1 x 14

A soft light sponge surrounding the perfect amount of filling - this is the number one traditional dessert, ideal for high tea.

Coffee & Walnut Cake

1 x 14

The delicious combination of rich coffee and walnuts leads to the perfect combination in this sponge. A staple for desserts counters all over the world.

Banana & Caramel Cake

1 x 14

A delightful twist on the family favourite banoffee pie, our banana and caramel cake is rich in flavour and delicately smooth.

Blueberry & Vanilla Cake

1 x 14

A combination that's impossible to forget. The tastes between sweet blueberry sharpness and smooth vanilla creaminess is nothing short of divine.

Chocolate Cake

1 x 14

A classic addition to your dessert counters - a sponge as moist and as chocolatey flavoured as ours is an instant favourite.

Lemon Cake 1 x 14 An irresistible classic sponge cake with the bright taste of lemon flavour running

throughout. A real teatime favourite!

Salted Caramel Cake 1 x 14 Made with dates, butter, eggs and sugar, with a hint of coffee and vanilla, layered

with salted caramel butter cream and finished with a topping of salted toffee.

Carrot Cake 1 x 14 This two-layer cake is a wonderful example of everything great about carrot cake from the nibbed walnut pieces, spiced batter and sharp cream cheese frosting.



















Tel: 01274 590698 • sales@just-desserts.co.uk • www.just-desserts.co.uk









CAKES FROM THE STATES

PRODUCT



 $\begin{array}{c} Chocolate\ Fudge\ Cake & 1\ x\ 16 \\ This\ stunningly\ tasty\ chocolate\ cake\ is\ smothered\ in\ a\ firm\ setting\ dark\ chocolate\ fudge\ icing\ and\ finished\ with\ a\ decorative\ rope\ of\ fudge\ icing. \end{array}$

Chocolate Scrap Heap

A haven for chocolate lovers, features a brownie base covered in fudge icing. Topped with an assortment of confectionery including Maltesers, Mars Bar, Flake, Crunchie Bar, Dime Bar, white and milk chocolate curls.

Red Velvet Cake

1 x 14

Delicate and tender throughout, this red velvet cake is moist and wonderfully rich. Finished with a delectable cream cheese and vanilla frosting.

Peanut Brownie Stack

1 x 10 Layers of fudge brownie sandwiched with peanut butter cream icing, finished with chocolate fudge, nibbed peanuts and a drizzle of caramel.

Rolo Cake

1 x 14

Chocolate Fudge Cake layered and finished with chocolate and caramel fudge icing topped off with a drizzle of caramel and a Rolo on each portion.





GATEAUX

PRODUCT



Bobby Dazzler Rainbow Gateau

1 x 14

Four layers of rainbow sponge, finished with a creamy icing and multicoloured $100\mbox{'s}$ and $1000\mbox{'s}$.

Raspberry & White Chocolate Gateau 1×14 Three layers of vanilla sponge filled with fresh dairy cream and raspberry mousse, finished with white chocolate curls and chocolate triangles.

Oreo Gateau 1 x 14

Three layers of chocolate sponge filled with fresh dairy cream and Oreo biscuits, finished with chocolate pajets, mini Oreo biscuits and Oreo style biscuit crumb.

Mille Feuille 1 x 14

Made with puff pastry layered with pastry cream and finished with nibbed peanuts and a fondant covered top.

 $\begin{tabular}{ll} Terry's Chocolate Orange Gateau & 1 x 14 \\ Three layers of soft, light chocolate sponge with creamy orange filling and finished with fresh dairy cream and Terry's Chocolate Orange segments. \\ \end{tabular}$

Luxury Ferrero Rocher Gateau

1 x 14

Four layers of chocolate sponge with hazelnut chocolate spread, nibbed peanuts and fresh dairy cream, drip effect with a Ferrero Rocher on each portion.

Luxury Lotus® Biscoff Gateau

1 x 14

Four layers of vanilla sponge with Lotus Biscoff spread, crumb and fresh cream. Finished with a drip effect and a light dusting of crumb.















Cheesecakes

Our wide range of cheesecakes are made with a digestive crumb base topped with delicately flavoured cheesecake mix made with fresh dairy cream, full fat soft cheese, white chocolate and a touch of vanilla, it forms the base for our Cheesecake range.

LUXURY CHEESECAKES - 3"

QUANTITY

Creamy Dreamy Cheesecake

1 x 16

This is the undecorated version of the Cheesecake range and allows you to use your own creative flair to create something totally unique

Luxury Ferrero Rocher Cheesecake 1 x 16 The Ferrero Rocher Cheesecake is finished with marbled Nutella, nibbed nuts and a whole Ferrero Rocher chocolate on top.

Luxury Oreo Cheesecake

1 x 16

The Oreo cheesecake is a favourite, thanks to the simple and beautiful aesthetic. Features one mini Oreo per portion.

Salted Caramel Cheesecake

1 x 16

This little culinary adventure delicately balances sugar and salt, creating a moreish and delicious option beloved by all.

White Chocolate & Orange Cheesecake A rich base, followed by a creamy filling, and finished with a tangy orange glaze with white chocolate curls.

Lotus[®] **Biscoff Cheesecake**

1 x 16

Our Lotus Biscoff cheesecake brings the delectable coffee time treat to the dessert table, offering sweetness and delicacy in equal measure.

Strawberry Glazed Cheesecake

1 x 16

This luxury cheesecake is finished with a vibrant strawberry glaze and a scribble of dark chocolate.

Luxury Lemon Cheesecake

1 x 16

The gentle tartness of the lemon cuts through the richness and sweetness of the cheesecake, leading to a moreish instant favourite.

Terry's Chocolate Orange

1 x 16

Chocolate orange is already a superb combination, but add this mix to our luxury cheesecake and you get sheer bliss!

Milk Chocolate Lindt Cheesecake

Lindt are one of the world's top chocolatiers and their chocolate works beautifully with our cheesecakes

White Chocolate Lindt Cheesecake

1 x 16 Lindt's white chocolate is an exercise in perfection, and combining that with our patisserie expertise only serves to create a wonderful marriage of flavour.

Raffaello Cheesecake

The coconut and almond flavour of Raffaello are bought to the fore with our recipe, in which their creamy richness enhances our cheesecake's elegant lightness

Red Velvet Cheesecake

Red velvet has long been synonymous with elegance and extravagance. The flavours and textures are smooth and luxurious, with true elegance throughout.

Chocolate Chic!

1 x 16 This is made with a chocolate jaconde sponge base topped with a rich, dark chocolate mousse and finished with a chocolate mirror glaze

LARGE CHEESECAKE - 10"

PRODUCT

QUANTITY

Large Creamy Dreamy Cheesecake The creamy dreamy cheesecake is precisely what it sounds like - a smooth, rich cheesecake that's ideal for any range of occasions.

1 x 12

Large Luxury Ferrero Rocher Cheesecake

This cheesecake presents the luxury of chocolate with the flavour of spectacular cheesecake. Each delectable slice is topped with Ferrero Rocher.

Large Luxury Oreo Cheesecake

The richness of the dark biscuits and the sweetness of the filling come together to form a dynamic, powerful mixture.





Tarts & **Pastries**

Based on our award winning butter pastry tart range, we have created a selection of individual tarts. All Individual tarts are baked in 10cm fluted tins and are filled with tried and tested delicious ingredients.

INDIVIDUAL LUXURY TARTS - 3.5"

QUANTITY

Lemon Meringue Pie

 1×9

A wonderfully baked crumbly sweet butter pastry case filled with tangy lemon and topped with lashings of meringue.

Treacle Tart

1 x 12 Treacle tart is a quintessentially British tart made with Tate & Lyles golden Syrup. This is a great option to serve with ice cream.

Bakewell Tart

1 x 12

The traditional "Be-Ro" bakewell tart in a sweet pastry case and finished with toasted almonds.

Pear & Almond Franzipan

1 x 12

This is one of the traditional French Classics and has long been a staple part of the

Cornflake Tart

1 x 12

This is one of "the" Old School Favourites and is made without compromise using Tate & Lyle Golden Syrup, Kellogg's Cornflakes and butter.

Raspberry Franzipan

1 x 12 A puree of fresh raspberries covered with franzipan and studded with fresh raspberries, gently baked and glazed.

French Lemon Tart 1 x 12 This provides a tangy and refreshingly light end to any meal, made using a tradi-

tional French recipe.

Coconut Tart Butter pastry spread with a generous layer of raspberry jam and topped with a deliciously moist coconut mixture. Serve just as it is or try it warm with custard

Banoffee Pie

A butter pastry case filled with delicious caramel, topped with fresh bananas and whipped fresh dairy cream.

Manchester Tart

A butter pastry case spread with raspberry jam and topped with a smooth vanilla pastry cream and finished with desiccated coconut.





LARGE TARTS - 10"

PRODUCT



1 x 12

Large Banoffee Pie 1×12 A butter pastry case filled with delicious caramel, topped with fresh bananas and whipped fresh dairy cream.

Pecan Pie

2 x 12

A short crust pastry filled with a delicious soft caramel and chopped pecan nuts. Try serving with crème fraiche as a tasty contrast.







Traybakes

From the rich and chocolatey centre of the Chocolate Brownie to our award winning, melt in the mouth shortbread, all our traybakes and biscuits come housed within a foil tray making them quick and easy to serve.

TRAYBAKES

PRODUCT

QUANTITY

Shortbread

3 x 12

Our shortbread is made with all the love and care in the world, leading to a buttery, rich, and tasty final biscuit.

Cherry Shortbread Our award winning shortbread reaches new heights, with the addition of sweet,

3 x 12

3 x 12 Our luxurious flapjack strikes a perfect balance between rich, creamy butter and

flavoursome cherries to make each bite utterly wonderful.

sweet, caramelised golden syrup - it's a must-try! Cherry & Sultana Flapjack 3 x 12

The perfect balance of cherry's and sultanas leads to a wonderfully flavoured and beautifully Flapjack.

*Rocky Road Traybake 3 x 12 The combination of biscuit, marshmallows, sultanas, and chocolate leads to mouthfuls of tasty, succulent dessert.

Chocolate Brownie

2 x 12

Chocolate brownies are a fine art, and our rich, gooey option is one of the best out there. Our Brownie is perfect served with a Chocolate Ganache.





Tel: 01274 590698 • sales@just-desserts.co.uk • www.just-desserts.co.uk

Cookie Dough

Our cookie dough options are the best way to bring hot, fresh cookie inspired desserts to your menu.

Whether you select our puk option or one of our buckets of cookie dough, our selection of pre-made milk and white chocolate cookie dough options are guaranteed to go down a treat!

COOKIE DOUGH

PRODUCT	QUANTITY
Plain Dough & White Choc Chips	(50 gm Puks) 1 x 90
Plain Dough & Milk Choc Chips	(50 gm Puks) 1 x 90
Plain Dough & Milk Choc Chips	(Bucket) 1 x 5 kilo
Chocolate Dough & White Choc Chips	6 (Bucket) 1 x 5 kilo





Puddings & Crumbles

From old school classics such as Jam Roly Poly and Apple Crumble, to the warming taste of our Rhubarb and Ginger Pudding, there is a range of wonderfully traditional puddings and crumbles to choose from. Simply serve with custard or a scoop of ice cream.

PUDDINGS

PRODUCT



Sticky Toffee Pudding

1 x 14

A Sticky Toffee Pudding covered with a smooth toffee sauce made with light soft brown sugar and butter

Sticky Toffee Pudding Tray

1 x 10

Baked in deep 9.5" square foils and covered with an extra rich, dark toffee sauce. The sticky toffee pudding is an all-time favoutie

Chocolate Pudding

1 x 14

A rich, classic hot pudding smothered in a warming chocolate sauce. A guaranteed favourite on any desserts menu.

Jam Sponge Pudding

1 x 14

This fluffy, traditional sponge is a cla sic. It's flavoured with vanilla featuring a juicy strawberry sauce. Ideal for a post-dinner treat.

Lemon Pudding

1 x 14

Lemon pudding is bright and gently tart, offering a great final course for any restaurant or cafe.

Rhubarb & Ginger Pudding

1 x 14

Spicy, sweet and comforting, a match made in sponge pudding is wonderfully tasty and warming.

Cornflake Tart Tray

 2×10 Made with butter pastry, Kellogg's cornflakes, Tate and Lyles Golden Syrup, butter and raspberry jam.

Jam Roly Poly

A traditional British pudding - steamed Jam Roly Poly with raspberry jam in a 14"

Sticky Toffee Pudding Tray - no sauce

2 x 10

This sticky toffee pudding is just as straightforward and as our other puddings, simply with no additional sauce.

Chocolate Pudding Tray - no sauce

2 x 10 This chocolate pudding tray is bursting with luxurious chocolate flavours creating a wonderful texture of chocolate sponge

Jam & Coconut Sponge Tray

2 x 10 Our jam and coconut sponge tray is a wonderfully tasty option - moist and springy sponge balanced with delightful jam and rich coconut.

CRUMBLES

PRODUCT



Apple Crumble

crumble is a true classic - we use premium apples to create a delicate and moreish flavour. Made with fresh Bramley apples

Apple, Blackberry & Cranberry Crumble 1 x 14 Enhancing our premium apples with some select blackberries and cranberries, the final dessert is a sweet treat with a complex flavour.

2 x 10

The apple crumble tray is a great way to feed a large number of people a dessert they won't forget.

Apple Crumble Tray













TOPPINGS

PRODUCT	QUANTITY
Toffee Sauce A rich, luscious, toffee flavour sauce with a silky-smooth texture.	1 litre
Chocolate Sauce A chocolatey pouring sauce that is smooth, rich, and utterly delicious	1 litre
Chocolate Ganache Deliciously rich topping can be used as a filling, frosting, or glaze. Petruffles, and pastries.	1 litre







Our vegan range includes a whole range of desserts that are wonderfully exciting, innovative, and very tasty! This scrummy range ensures there is really something for everyone and includes vegan Sticky Toffee Gingerbread Cake and Vegan Chocolate and Peanut Brownie.









VEGAN TRAYBAKES

QUANTITY

2 x 12

Vegan Chocolate & Peanut Brownie 2 x 12 The combination of chocolate brownies and peanut butter is a fantastic one - rich, powerful, and utterly mouth-watering.

Vegan Chocolate & Raspberry Brownie 2 x 12
The chocolate's smooth richness and the raspberry's tartness balance out brilliantly in our vegan brownie.







Our gluten free range is a must have, with our bakers creating gluten-free sponges that look and taste delightful, no matter what. We can assure you that every single one of the ingredients used is entirely gluten-free, leading to a beautiful selection that certainly contains an option for you.

GLUTEN FREE CAKES

PRODUCT



Raspberry & White Chocolate Cake

1 x 14

A wonderful combination - tart and sweet combine to make moreish mouthfuls.

This is a treat to be enjoyed by everyone, gluten-free or not!

Victoria Vanilla Sponge

1 x 14

A traditional vanilla sponge sandwich between a layer of cream and strawberry jam filling, finished with a dusting of icing sugar.

1 x 14

 $Cherry \ Almond \ Cake \qquad \qquad 1 \ x \\ {\it Almond flavoured sponge sandwich between a layer of cream and cherry jam filling, finished with icing and almond pieces.}$

Café Latte Cake

1 x 14

With the taste of coffee running throughout, this light sponge cake features coffee flavoured cream and icing. Finished with white chocolate flakes.

Caramel and Chocolate Cake

1 x 14

Caramel and chocolate go together wonderfully to create the most delicious taste-the combined luxury is beyond compare!













GLUTEN FREE TRAYBAKES

PRODUCT

QUANTITY

Blondie Traybake 1 x 12
Sweet, creamy and absolutely delicious. A simple bake that's easy to dress up for a special occasion.

Salted Caramel Millionaires 1 x 12
Salted caramel and light, buttery shortbread make the most delicious combination in our millionaires traybake.





Our Desserts Your Way

Putting your own unique in-house style on our desserts range has never been easier! Through simple decoration and detailed presentation, our desserts can be made your way making them a real customer favourite.

Our range of delicious fruit toppings (black cherry, raspberry, strawberry, blueberry, lemon, red cherry, forest fruits) are ideal for adding finer detail to that cheesecake or slice of cake. Adding a slice of fresh fruit, a sprig of mint or a sprinkle of crumb can bring whole new meaning to the word dessert.

We have put together a selection of ideas to get you started!





Decoration theme: Café



Decoration theme: Restaurant









