

PRIESTLEY'S
**gourmet
delights**



Spoil Yourself Sweet

1ST EDITION, 2025/26

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GF

Gluten Free

V

Vegan

DF

Dairy Free



Ambient Display



Serve Warm



About Us

Our story begins back in 1996 on Queensland's Sunshine Coast. With nothing but a sweet-tooth and sunshine in her heart, Marilyn Jones decided to indulge her dream to create the most delicious desserts.

Today, Marilyn is regarded as a pioneer among wholesale bakeries. Following in her footsteps, her niece Xanny Christophersen is now the CEO of our state-of-the-art bakery in Brisbane.

Together with a passionate team of pastry chefs, dessert bakers and taste testers, Priestley's has become Australia's favourite cake supplier.



Cheesecakes



Hot Tip!

Start with our classic New York or Platinum Cheesecake, then make it your own with on-trend flavours and irresistible toppings.



CHEESECAKES



New York Cheesecake

PGD Code 1-684 | Supplied Whole | 2kg

A traditionally prepared creamy baked New York cheesecake on a biscuit crumb base.



Platinum Cheesecake

PGD Code 1-291 | 16 Serves | 2kg

A traditionally prepared baked New York cheesecake on a delicious biscuit crumb base.



Raspberry New York Cheesecake

PGD Code 1-286 | 16 Serves | 2.448kg

A traditionally prepared baked creamy New York cheesecake, topped with delicious raspberry compote, white chocolate curls and ganache peaks.



Baked Lemon Lime Cheesecake

PGD Code 1-805 | 16 Serves | 1.8kg

Baked lemon cheesecake bursting with a lime fruit filling topped with shredded coconut, sitting on a gluten free biscuit base.



Chunky Choc Cheesecake

PGD Code 1-293 | 16 Serves | 2.18kg

A brownie base with rich chocolate cheesecake laced with white and dark choc chips, topped with dark and white ganache, finished with dark chocolate flakes.

CHEESECAKES



Passionfruit Cheesecake

PGD Code 1-290 | 16 Serves | 2.496kg

A classic combination of smooth and creamy cheesecake glazed with tropical passionfruit.



Caramel Swirl Cheesecake

PGD Code 1-736 | 16 Serves | 2.6kg

A creamy cold set caramel cheesecake oozing a swirl of caramel, topped with caramel glaze and sprinkled with petite curls of white chocolate.



Lime Swirl Cheesecake

PGD Code 1-281 | 16 Serves | 2.16kg

A taste tempting creamy cold set cheesecake with a fresh burst of tangy lime.



Blueberry Brulee Cheesecake

PGD Code 1-295 | 16 Serves | 2.192kg

Our famous baked New York cheesecake with a generous swirl of blueberries and a brulee finish.



Cookies & Cream Cheesecake

PGD Code 1-771 | 16 Serves | 2.258kg

Showcasing whole cookies in cold set cheesecake folded with cookie crumbs, covered with dark chocolate glaze dripping lusciously down the sides, finished with white chocolate curls and sweet white peaks.



Mango & Macadamia Cheesecake

PGD Code 1-300 | 16 Serves | 2.18kg

Twin layers of vanilla bean cheesecake and macadamia laced mango cheesecake sitting on a gluten free chocolate crumb base topped with macadamia nuts and dark chocolate ganache.

Gateaux



GATEAUX



Chocolate Raspberry Gateau

PGD Code 1-798 | 16 Serves | 2.39kg

This gluten-free and plant based chocolate cake is elegantly finished with a tangy, plant based velvety raspberry icing and a delicate sprinkle of freeze-dried raspberries and chopped pistachios.



Celestial Mud Cake

PGD Code 1-861 | 16 Serves | 2.598kg

A heavenly gluten free mud cake with a layer of dark chocolate ganache.



Nero Mud Cake

PGD Code 1-208 | 16 Serves | 2.274kg

A majestic rich, dense mud cake, covered with ganache and topped with dark chocolate glaze that drips down the sides, finished with hand piped ganache and hand crafted dark chocolate shards.



Café Supreme Carrot Cake

PGD Code 1-213 | 16 Serves | 2.37kg

A succulent cake with walnuts, carrots, golden syrup and spice, finished with cream cheese icing topped with walnuts.



Hummingbird Cake

PGD Code 1-238 | 16 Serves | 2.192kg

A tropical medley of flavours including banana and pineapple, topped with cream cheese icing and sprinkled with chopped pistachios, banana chips and coconut.



Black Forest Gateau

PGD Code 1-860 | 14 Serves | 1.596kg

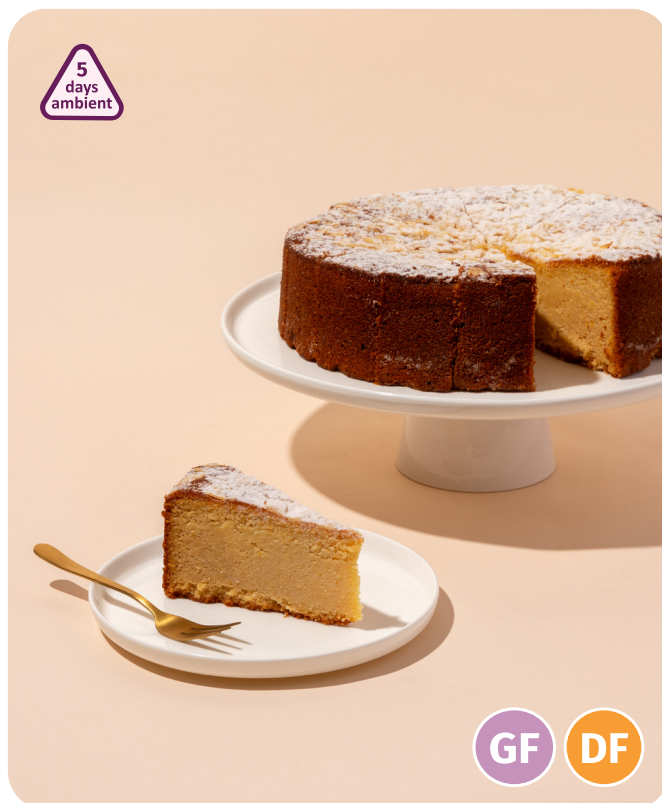
A classic black forest with layers of chocolate sponge, rum syrup, cream and cherries topped with flakes of chocolate.



Red Velvet Cake

PGD Code 1-862 | 16 Serves | 2.222kg

A simply stunning semi naked layered red velvet cake with white chocolate cream cheese icing, topped with a red velvet crumb.



Orange & Almond Cake

PGD Code 1-258 | 16 Serves | 1.926kg

A moist, gluten and dairy free cake made from orange puree with almond meal and polenta, covered in almond flakes and dusted with icing sugar.

GATEAUX



Lemon Pistachio Cake

PGD Code 1-750 | 16 Serves | 2.24kg

Refresh and relax with this Lemon Pistachio Cake, layered lemon curd and creamy icing, topped with crunchy pistachios. This little number is beautifully dense and full of flavour, a must indulge moment for anyone who loves a tangy treat.



Mississippi Mud Cake

PGD Code 1-294 | 16 Serves | 1.952kg

A delicious chocolate mud cake, decorated with triangular chocolate shards and dusted with cocoa.



Caramel Sin

PGD Code 1-298 | 16 Serves | 2.54kg

Delicate chocolate cake filled with decadent caramel, topped with sinful caramel ganache whipped with cream cheese, chocolate dollops, caramel drizzle and milk chocolate crisp pearls.



Tiramisu Gateau

PGD Code 12104698 | 14 Serves | 1.9kg

A taste of Italy with layers of coffee-flavoured sponge and creamy coffee filling on a chocolate base, finished with a light layer of chocolate.

Individual Cakes



INDIVIDUAL CAKES



Christmas Pudding

PGD Code 1-779 | 45 Serves | 106g

This Christmas classic is perfectly flavoured with warm spices, candied orange peel, sultanas and rum for a rich flavour profile that pairs perfectly with cream, custard or ice-cream. Our Christmas Pudding reflects our love of tradition, steaming each to perfection for that perfectly dense crumb.

Serve Hot!

Microwave for 30 seconds before serving to create a luscious caramel ooze and to soften the date cake into a rich, indulgent dessert.



Red Velvet Cake

PGD Code 1-838 | 8 Serves | 100g

A moist red velvet cake flavoured with hints of vanilla and chocolate. The cake is complimented with a delicious white chocolate cream cheese icing and crumbed red velvet.



Caramel Sticky Date Cake

PGD Code 1-614 | 8 Serves | 113g

A golden gluten free sticky date cake topped with a generous dollop of salted caramel and garnished with a pitted date. Warm up to create the perfect self-saucing indulgence.

INDIVIDUAL CAKES



Matcha & Strawberry Cake

PGD Code 1-619 | 8 Serves | 96g

A light and airy gluten-free chiffon-style matcha sponge cake with a hint of earthy matcha, complemented by a fluffy strawberry-flavoured white chocolate buttercream and finished with vibrant freeze-dried raspberries.



Carrot Cake

PGD Code 1-739 | 8 Serves | 113g

Silky and sublime, this simply delicious vegan cake reveals shredded carrots, walnuts, golden syrup with cinnamon overtones. Topped with smooth vegan icing, delicately sprinkled with rose petals and pepitas.



Sticky Date Self Saucing Pudding

PGD Code 1-961 | 16 Serves | 100g

A traditional style steamed pudding, full of dates and self-saucing with a caramel sauce.



Chocolate Self Saucing Pudding

PGD Code 1-960 | 16 Serves | 100g

One for the chocolate lovers, a chocolate pudding with a self-saucing chocolate sauce.



Mud Cake

PGD Code 1-659 | 8 Serves | 115g

Mouth-watering muddy vegan chocolate cake topped with a creamy chocolate rosette sprinkled with zingy freeze dried raspberries.



Choc Ooze®

PGD Code 1-328 | 6 Serves | 143g

Decadent chocolate cake filled with chocolate sauce, served warm to release the ooze.

INDIVIDUAL CAKES



Orange & Almond Cake

PGD Code 1-662 | 8 Serves | 95g

Persian inspired cake of orange & almond meal, drizzled with sweet white glaze, finished with a sprinkle of cranberries and pistachios.



Pear & Walnut Cake

PGD Code 1-231 | 8 Serves | 120g

A centre of juicy pears, topped with walnuts, sitting on a moist orange and almond base.



Apple & Rhubarb Cake

PGD Code 1-257 | 8 Serves | 120g

Seasonal apples and rhubarb, sitting on a moist orange and almond meal base, topped with a fine crumble.



Cookies & Cream Cheesecake

PGD Code 1-334 | 8 Serves | 120g

A cheesecake with cookie pieces on a dark chocolate biscuit base, topped with a cookie sitting on a creamy vanilla swirl.



Raspberry Cheesecake

PGD Code 1-271 | 8 Serves | 100g

A generous swirl of raspberry through our smooth and creamy baked cheesecake on a biscuit crumb base.



Blueberry Cheesecake

PGD Code 1-280 | 8 Serves | 100g

A generous swirl of blueberry through our smooth and creamy baked cheesecake on a biscuit crumb base.

Hot Tip!

Microwave from chilled for 30 seconds to create an oozing ganache centre - the perfect unexpected surprise inside!



Gourmet Cupcakes

GOURMET CUPCAKES



Caramolo Filled Cupcake

PGD Code 1-787 | 8 Serves | 104g

Treat yourself to a light chocolate cupcake filled with gooey caramel. Iced with caramel buttercream, and finished with a caramel drizzle and milk chocolate shavings. A throwback to classic favourites like Caramello Koala, Rolo and more.



Minted Filled Cupcake

PGD Code 1-789 | 8 Serves | 112g

A dark chocolate base filled with refreshing mint cream and topped with smooth mint buttercream. Finished with a drizzle of dark chocolate and a chocolate shard. A nod to classic mint-chocolate favourites like Mint Slice, Cadbury Peppermint, Aero, and After Eight.



Milk Bar Filled Cupcake

PGD Code 1-788 | 8 Serves | 111g

Indulge in pure nostalgia. This soft, fluffy cupcake is infused with creamy white chocolate ganache, topped with buttercream and elegant white chocolate curls. Inspired by your favourite white chocolates—Milky Bar, Dream, Lindt and more.



Ultimate Chocolate Filled Cupcake

PGD Code 1-797 | 8 Serves | 108g

An indulgent chocolate cupcake filled with smooth milk chocolate ganache and topped with creamy milk chocolate buttercream. Finished with crunchy dark chocolate shavings and a decadent chocolate drizzle, it's a delicious throwback to your favourite chocolates. Perfect for those who love a classic, timeless flavour.

Tarts



TARTS

3
days
ambient



Choc Salted Caramel Tart

PGD Code 1-858 | 6 Serves | 108g

This decadent dessert features a delicate, crunchy chocolate tart shell, filled with luscious, salted caramel, layered with smooth dark chocolate ganache and topped with crispy chocolate coated wafer pearls.



Citrus Tart - Gluten Free

PGD Code 1-316 | 6 Serves | 149g

Swirled filling of tangy citrus curd in a delicious gluten free tart shell lightly dusted.



Lemon Meringue Tart

PGD Code 1-344 | 6 Serves | 100g

Hand torched mallowy meringue crowning tangy lemon curd in a sweet tart shell. Enjoy the explosion of textures and flavours of this delicious tart.



Choc Berry Tart

PGD Code 1-366 | 6 Serves | 97g

Tangy blueberry and creamy baked cheesecake in a gluten free chocolate tart shell.



Custard Tart

PGD Code 1-284 | 6 Serves | 107g

Savour the creamy texture and full flavour of vanilla bean custard, sitting in a sweet tart shell and dusted with cinnamon.



Citrus Tart

PGD Code 1-224 | 6 Serves | 125g

A sweet pastry tart, filled with our renowned tangy citrus curd and lightly dusted with icing sugar.



Apple Crumble Tartlet

PGD Code 12193704 | 6 Serves | 120g

A delicious apple filling in a sweet fluted pastry shell finished with a crunchy crumble topping.



Caramel Tart

PGD Code 1-275 | 6 Serves | 130g

Rich baked caramel filling in a fluted tart shell, finished with delicate chocolate piping and a choc caramel duo rosette.



White Choc & Pecan Tart

PGD Code 1-234 | 6 Serves | 120g

A sweet fluted tart shell filled with a blend of white chocolate and pecans in a bed of caramel finished with a lattice of icing sugar.



Strawberry Cheesecake Tart

PGD Code 1-840 | 6 Serves | 97g

Creamy baked cheesecake finished with a strawberry swirl in a gluten free tart shell.



Large Tarts & Pies

LARGE TARTS & PIES



Citrus Tart

PGD Code 1-022 | Supplied Whole | 1.596kg

A sweet pastry tart filled with lemon curd. Simply the best there is!



Pecan Pie

PGD Code 1-062 | 16 Serves | 1.824kg

An all time favourite. A sweet pastry tart shell filled with rich caramel and loaded with pecans.



Lemon Meringue Tart

PGD Code 1-720 | Supplied Whole | 1.75kg

A cloud of mallowy meringue with hand torched peaks crowning tangy lemon curd in a sweet tart shell. Enjoy the explosion of textures and flavours of this classic tart.



Blueberry & Almond Tart

PGD Code 1-105 | 16 Serves | 1.685kg

A sweet pastry tart shell filled with plump blueberries, almond cream and topped with more blueberries, finished with a light dusting of icing sugar.



Granny's Apple Pie

PGD Code 1-003 | 16 Serves | 1.968kg

A traditional apple pie with seasonal apples, cinnamon, sultanas, spices and a pastry lattice top. Just as Granny would make it.



Slices



Vanilla Slice

PGD Code 1-287 | 14 Serves | 134g

Creamy smooth vanilla bean custard between layers of delicate pastry topped with white ganache feathered with chocolate.



Brownie - Gluten Free

PGD Code 1-804 | 15 Serves | 61g

Delicious fudgy brownie laced with walnuts in the traditional American style made even better - it is gluten free.



Caramel Slice – Gluten Free

PGD Code 1-136 | 15 Serves | 110g

Smooth creamy caramel on a gluten free coconut and hazelnut meal base topped with chocolate and caramel ganache.



Caramel Slice

PGD Code 1-123 | 15 Serves | 118g

A smooth creamy caramel on a rich coconut biscuit base, finished with a feathered ganache.



American Brownie

PGD Code 1-118 | 15 Serves | 64g

A traditional recipe of chocolate fudge mixed with loads of walnuts. Lightly dusted to finish.



Carrot Cake Slice

PGD Code 1-044 | 15 Serves | 112g

Loaded with walnuts, carrots, golden syrup and extra spices topped with a layer of rich cream cheese icing.

SLICES



Tiramisu Slice

PGD Code 1-321 | 15 Serves | 105g

Coffee lovers will delight in layers of light sponge and tiramisu cream filling infused with coffee and dusted with cocoa.



Hummingbird Slice

PGD Code 1-262 | 18 Serves | 85g

A rich slice of blended banana and pineapple, topped with a layer of cream cheese icing dressed with pistachio, coconut and banana pieces.



Lemon Slice

PGD Code 1-821 | 18 Serves | 81g

Sweet coconut biscuit base covered with tangy lemon icing topped with shredded coconut.



Apple Slice

PGD Code 1-215 | 15 Serves | 113g

Apples, sultanas and spices on a shortcrust base topped with a sweet crumble.



Rocky Road Slice

PGD Code 1-216 | 15 Serves | 92g

A classic rocky road mix of pink and white marshmallows, glacé cherries, coconut and slivered almonds, all folded through dark ganache on a mud cake base.



Fruit & Grain Slice

PGD Code 1-733 | 30 Serves | 65g

A medley of goodness baked in this vegan slice of cranberries, dates, sultanas, oats, buckwheat, pumpkin seeds, coconut, golden syrup and almonds with a touch of cinnamon.


 3
days
ambient


Mint Hedgehog Slice

PGD Code 1-329 | 18 Serves | 84g

Magnificent mint with an irresistible biscuit crunch. Mint flavoured hedgehog base topped with minty ganache swirled through chocolate.


 3
days
ambient


Cherry Slice

PGD Code 1-245 | 18 Serves | 76g

A blend of coconut and cherries on a chocolate coconut base topped with dark ganache and coconut.


 3
days
ambient


Macadamia Slice

PGD Code 1-119 | 15 Serves | 85g

A rich mix of caramel and macadamia nuts on a shortcrust base.


 GF


Lemon & Passionfruit Cheesecake Slice

PGD Code 1-285 | 15 Serves | 131g

A lemon baked cheesecake covered with passionfruit on a gluten free biscuit base.


 GF


Chocolate & Vanilla Cheesecake Slice

PGD Code 1-029 | 15 Serves | 120g

Swirls of rich chocolate are gently incorporated into the vanilla cheesecake batter, creating an elegant and eye-catching pattern which is too hard to resist and its also delish and gluten free!


 GF


Strawberry Cheesecake Slice

PGD Code 1-756 | 15 Serves | 138g

This strawberry flavoured baked cheesecake combines the rich creamy goodness of baked vanilla cheesecake with the sweet and vibrant flavours of fruity strawberry glaze on a gluten free biscuit base.



Loaves & Breads



Hot Tip!

Check out our recipe suggestions on page 36 to see how to transform this loaf into a show stopping dessert.

Grandma's Lemon Loaf

PGD Code 1-796 | 10 Serves & 2 Ends | 1.379kg

A moist and light Lemon Loaf, featuring a perfect balance of zesty lemon flavor and delicate sweetness. Topped with luscious lemon glaze icing and fragrant rose petals, this elegant treat is ideal for any occasion, promising to impress and delight with every bite.



DF

V

Banana & Walnut Loaf

PGD Code 1-770 | 12 Serves | 1.296kg

Deliciously wholesome vegan bread made from Australian Cavendish bananas, almond milk and linseed, laced with walnuts.



GF

DF

Orange & Almond Loaf

PGD Code 1-055 | 12 Serves | 1.2kg

A moist loaf made from oranges and almond meal and finished with almond flakes and a dusting of icing sugar.

LOAVES & BREADS

5
days
ambient



GF

Banana Bread – Gluten Free

PGD Code 1-171 | 12 Serves | 1.14kg

Gluten Free and full of flavour. Simply delicious banana bread topped with banana chips.

3
days
ambient



Pear & Raspberry Bread

PGD Code 1-541 | Supplied Whole | 1.932kg

A moist bread laced with chunks of pear and raspberry, a hint of cinnamon and dusted with icing sugar.

3
days
ambient



DF

Banana Bread

PGD Code 1-542 | Supplied Whole | 2.044g

A mega sized banana bread, baked to perfection. Enjoy it as is, or served warm.

3
days
ambient



GF

Date & Honey Loaf

PGD Code 1-053 | 12 Serves | 1.2kg

A rich golden loaf, loaded with dates and honey, sprinkled with coconut. Great served warm with butter.

Muffins & Friands



MUFFINS & FRIENDS

5
days
ambient



GF

V

Cinnamon Doughnut Muffin

PGD Code 1-609 | 6 Serves | 150g

This soft, fluffy muffin is infused with the warm, comforting flavors of a classic cinnamon doughnut, then coated in a delicate cinnamon sugar crumbs. A nostalgic treat with a delightful twist.

Hot Tip!

Elevate your muffins by injecting them with strawberry jam, decadent chocolate ganache, or luscious caramel for a truly indulgent treat.

5
days
ambient



Double Chocolate Muffin

PGD Code 1-091 | 6 Serves | 150g

Rich and moist chocolate muffin with chocolate pieces throughout.

3
days
ambient



GF

Blueberry Muffin - Gluten Free

PGD Code 1-367 | 6 Serves | 145g

Deliciously light gluten free muffin with plump juicy blueberries.

5
days
ambient



Banana & Walnut Muffin

PGD Code 1-083 | 6 Serves | 145g

Bananas and walnut pieces make this a great favourite.

3
days
ambient



Blueberry Muffin

PGD Code 1-082 | 6 Serves | 150g

A classic muffin with loads of blueberries throughout.



Raspberry & White Choc Muffin

PGD Code 1-081 | 6 Serves | 132g

A classic combination of sweet white chocolate drops and tangy raspberries.



Apple Muffin

PGD Code 1-816 | 6 Serves | 120g

Apple and sultana muffin blended with sugar and cinnamon.



Raspberry Friand

PGD Code 1-206 | 12 Serves | 82g

Traditional recipe of almond meal baked with raspberries.



Blueberry Friand

PGD Code 1-207 | 12 Serves | 82g

Traditional recipe of almond meal baked with blueberries.



Mini Muffin Mix

PGD Code 12232229
| 60 Serves | 25g

Sweet mini muffins in a mixed box of classical favourite flavours. Blueberry, Chocolate and Orange & Poppyseed.



Pavlovas & Lamingtons

6
weeks
ambient



Mini Pavlova

PGD Code 6-203 | 24 Serves | 25g

A flat top shell which is the perfect base for individual pavlova creations on the dessert menu.

6
weeks
ambient



Petite Pavlova

PGD Code 6-204 | 48 Serves | 8.5g

Very cute bite size pavlova for high tea, catering or a dessert share platter. Create different flavours and plate together for an irresistible finale.

6
weeks
ambient



Hi Rise Mini Pavlova

PGD Code 6-200 | 12 Serves | 27g

A round top pavlova for an individual dessert with wow factor.

7
days
ambient



Chocolate & Raspberry Lamingtons 4cm

PGD Code 6-001 | 48 Serves | 23g

A light fluffy sponge cake covered in a bespoke lamington dip of chocolate or raspberry and rolled in desiccated coconut. 24 chocolate and 24 raspberry per pack.

7
days
ambient



Chocolate & Raspberry Lamingtons 5cm

PGD Code 6-000 | 40 Serves | 45g

A light fluffy sponge cake covered in a bespoke lamington dip of chocolate or raspberry and rolled in desiccated coconut. 20 chocolate and 20 raspberry per pack.

Savoury



Pumpkin & Chive Quiche

PGD Code 1-741 | 12 Serves | 110g

Locally grown pumpkin, mixed with chives, parmesan and cheddar cheese, folded through creamy eggs in a delicious pastry shell.



Spinach & Ricotta Quiche

PGD Code 1-735 | 12 Serves | 110g

Mediterranean inspired combination of spinach and ricotta folded through creamy eggs, spiced with garlic, in a delicious pastry shell.

Kids Delights



Freaky Face Cupcakes™

PGD Code 1-786 | 8 Serves | 96g

A beautiful vanilla cupcake base with a two-tone swirl of purple and green buttercream. Decorated with chocolate eyes and lolly teeth. These whimsical treats are all about fun and amusement, guaranteed to bring wide grins and giggles to little faces.

Tray Cakes



Citrus Sponge Cheesecake Tray

PGD Code 1-177 | Supplied Whole | 1.72kg

Light sponge topped with silky cheesecake, decorated with a fruity citrus topping.



Strawberry Sponge Cheesecake Tray

PGD Code 1-176 | Supplied Whole | 1.72kg

Light sponge topped with silky cheesecake, decorated with a strawberry topping.

Dessert Sauces & Coulis



Chocolate Fudge Dessert Sauce

PGD Code C3911 | 500ml Bottle

Salted Caramel Dessert Sauce

PGD Code C3909 | 500ml Bottle

Raspberry Coulis

PGD Code C3904 | 500ml Bottle

Passionfruit Coulis

PGD Code C3908 | 500ml Bottle

Mixed Berry Coulis

PGD Code C3907 | 500ml Bottle

Mango Puree

PGD Code C3548 | 20 Serves | 1kg

Convenience



Mad Muffin - Double Choc

PGD Code 1-772 | 28 Serves | 120g

Go mad for this dark choc muffin with crunchy choc chips.



Badass Brownie

PGD Code 1-047 | 28 Serves | 80g

Delicious cakey brownie with crunchy dark choc chips for a badass treat.



Mad Muffin - Orange & Poppyseed

PGD Code 1-774 | 8 Serves | 120g

Taste the sunshine of oranges with a little crunch of poppyseed in this mad muffin.



Bent Banana Bread

PGD Code 1-078 | 30 Serves | 90g

A delicious slice of baked banana bread slice, individually wrapped.



Crazy Caramel Slice

PGD Code 1-077 | 28 Serves | 80g

A smooth creamy caramel on a rich coconut biscuit base, topped with ganache and individually wrapped.

Grab & Go



Banana Bread Slice

PGD Code 1-782 | 8 Serves | 90g

Enjoy a slice of simply delicious gluten free banana bread topped with sweet banana chips.



Gingerbread Man

PGD Code 1-857 | 2 Serves | 47g

Traditional gingerbread man with a happy smile to share.



Triple Choc Cookie

PGD Code 1-704 | 11 Serves | 56g

Chocolate lovers delight. A gluten free chocolate cookie with dark and white chocolate chips.



White Choc Macadamia Cookie

PGD Code 1-705 | 11 Serves | 56g

The popular flavour combo of white chocolate chips and macadamia nuts in a gluten free cookie.



Smarty Pants Cookie

PGD Code 1-706 | 11 Serves | 60g

Gluten Free choc chip cookie topped with colourful chocolate buttons for kids of all ages.



Melting Moment

PGD Code 1-707 | 8 Serves | 56g

Melt in your mouth shortbread biscuits filled with vanilla icing.

Product Handling

Heating Guide

Take care when handling microwaved desserts. Product will be hot. Allow to stand for a short period before serving. Heating times are for a 1100 watt microwave on high power. When warming multiple serves, check at 1 minute then at 30 second intervals.

Please note that heating times will vary depending on the oven. Reduce heating time by half if heating from chilled.

Microwave Guide

Place a single portion of large cakes and pies with the point facing into the middle and the base of the cake/pie on the outside edge of the microwave plate. Position slices, individual cakes and muffins on the outside edge of the microwave plate.

We recommend microwaving single serves. Allow to stand for a short period (2-3 minutes) before serving. Thawing times are for a 900 watt microwave on high power. Variations may occur. We recommend products thawed in a microwave are served for consumption and not returned to a fridge or freezer.

Product Name	Microwave (per portion)	Oven (Combi)	Microwave (freezer to plate)
Gateaux	-	-	20 - 30 secs
Individual Cakes	-	-	20 secs
Friends	-	-	20 secs
Choc Ooze®	45 seconds from frozen	-	45 secs
Self Saucing Puddings	Remove lid and microwave for approximately 1 minute.	Remove lids and fill Combi Oven with one layer of evenly spaced frozen pudding pots. Cook for approximately 5 minutes from 120°C.	60 secs
Caramel Sticky Date Cake	30 seconds from frozen	-	30 secs
Muffins	-	-	20 secs
Slices	-	-	15 - 20 secs
Large Pies	-	-	60 secs
Apple Pie, Apple Slice	1 minute from frozen	Bake in the oven for 12-14 minutes at 170°C	-
Apple Crumble Tartlet	1 minute from frozen	Bake in the oven for 15-17 minutes at 170°C	-
Pecan Pie	1 minute from frozen	Bake in the oven for 10-12 minutes at 170°C	-
Christmas Pudding	30 seconds from frozen	Use Combi Oven Steam Function at 75% for 6 minutes from Chilled, and for 8-9 minutes from Frozen.	30 secs
Small Tarts	-	-	60 secs

Thawing Guide

Suggested minimum thaw time at <5°C:

Product Name	Portion	Whole Box
Gateaux, Whole Cakes, Large Cheesecakes	3 Hours	11 Hours
Large Mud Cakes	1.5 Hours	6 Hours
Loaves, Large Tarts & Pies	1.5 Hours	4.5 Hours
Individual Cakes, Cheesecakes & Tarts	1 Hour	2 Hours
Muffins, Grab & Go	1 Hour	2 Hours
Slices	1 Hour	4 Hours
Quiches	8 Hours	12 Hours

These thawing guidelines are recommended by Priestley's Gourmet Delights. Variations may occur. We recommend thawed products are not returned to the freezer.

Quiche Heating Guide

Heating Device	From Frozen	From Chilled
Speed Oven - Menumaster MRX523A	- Set oven temperature to 170°C with 100% microwave and 10% fan speed - Heat for 105 seconds	- Set oven temperature to 170°C with 50% microwave and 50% fan speed - Heat for 45 seconds
Microwave + Air Fryer	- Defrost in a 900 watt microwave for 2 minutes on high - Rest for 1 minute - Bake in air fryer @ 160°C for 3 minutes	- Microwave on high for 1 minute. - Rest for 1 minute - Bake in air fryer @ 160°C for 3 minutes
Combi Oven - RATIONAL Combi Pro	- Pre heat oven to 190°C Combination 60% - 40% - Cook for 7 minutes	- Pre heat oven to 190°C Combination 60% - 40% - Cook for 4 minutes
Conventional Oven	- Pre heat oven to 180°C (or fan forced oven to 170°C) - Bake for 11-12 minutes	- Pre heat oven to 180°C (or fan forced oven to 170°C) - Bake for 6-7 minutes
Microwave + Conventional Oven	- Microwave on high for 1 minute. - Pre heat oven to 160°C (or fan forced oven to 150°C) - Bake for 5 minutes	

Please note that heating times will vary depending on the oven. Serve immediately after heating. Quiches held warm must be discarded after 4 hours. This heating guide ensures the core temperature of >75° C.

Shelf Life & Storage

Frozen Storage Temperature: Minus 18°C or less

Store all products frozen for up to 12 months from the date of manufacture on the label, except:
Lemon Meringue: 6 months frozen,
Lamingtons, Dessert Sauces & Coulis: 2 years.

Refrigerated Storage/Display Temperature: Less than 5°C

Display or store thawed products refrigerated for up to 5 days, except:
Custard Tart, Vanilla Slice, Tiramisu Slice, Lemon Meringue, Sponge Tray Cakes (GF), Quiches: 3 days.
Dessert Sauces & Coulis: 30 days.

Products Suitable for Ambient Display: Less than 25°C

Always refer to individual product label for recommended ambient shelf life.

Defrost in the box or in a covered container for 2-4 hours. Display under a dome or wrap in cling film. Position product away from direct sunlight.

Pavlova

Do not refrigerate. Defrost & store ambient & airtight for up to 6 weeks.

Gluten Free, Dairy Free and Vegan Products

Always use separate utensils to handle and serve Gluten Free, Dairy Free & Vegan products. Display products separately to avoid cross contamination.

Christmas Pudding – Frozen Only

Christmas Puddings can be stored frozen for up to 2 years. Once thawed, can be ambient or chilled for up to 90 days.

Cutting Guide



Hot Tip!

For perfect cutting remember the golden rule:
Heat your knife and dry for each cut.

Cutting Pies & Tarts

The knife should begin the cut from the outside edge of the pie or tart, cutting toward the centre. This will prevent any damage to the pastry shell.

Cutting Whole Cakes

The knife should begin the cut from the inside out. Remember to take the time to portion evenly and run your knife down both sides of the slice to make sure it is cut completely through as it will be much easier to remove.

Resources



Scan to visit
our website.



Scan for our
online catalogue.



Scan to view our
serving suggestions.



Scan for our
dietaries flyer.

Notes

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Contacts

QLD/NT State Sales Manager: 0430 946 514
NSW/ACT State Sales Manager: 0412 442 091
VIC/TAS State Sales Manager: 0438 108 676
SA/WA State Sales Manager: 0412 518 458



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