

PRIESTLEY'S
**gourmet
delights**



Spoil Yourself Sweet

1ST EDITION, 2026/27

Contents

- 02 NEW PRODUCTS
- 04 CHEESECAKES
- 07 GATEAUX
- 11 INDIVIDUAL CAKES
- 15 TARTS
- 18 LARGE TARTS & PIES
- 20 SLICES
- 25 MUFFINS & FRIANDS
- 28 LOAVES & BREADS
- 31 PAVLOVAS & LAMINGTONS
- 33 GRAB & GO
- 36 SAVOURY
- 36 KIDS DELIGHTS
- 37 TRAY CAKES
- 37 DESSERT SAUCES & COULIS
- 38 PRODUCT HANDLING
- 40 RESOURCES

GF Gluten Free

V Vegan

DF Dairy Free

3 days ambient Ambient Display

Serve warm 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.

From a tiny bakery in Milton, Marilyn and her family spent countless late nights perfecting and testing recipes that would become Priestley's first creations. Many of these originals (like our Platinum Cheesecake) remain customer favourites to this day.

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.



New Products



NEW PRODUCTS



Iced Coco Slice

PGD Code 1-392 | 15 Serves | 1.52kg tray;
approx. 101g portion

A nostalgic, Australian biscuit inspired slice featuring a buttery coconut biscuit base, topped with a layer of sweet raspberry icing, ribbons of raspberry jam and finished with a delicate coating of desiccated coconut.



Churro Blondie

PGD Code 1-390 | 15 Serves | 1.255kg tray;
approx. 83g portion

A rich, buttery white chocolate blondie, finished with a generous topping of cinnamon sugar. Capturing the nostalgic flavour of traditional churro in an elevated, indulgent treat.



Cinnamon Doughnut Loaf

PGD Code 1-391 | 10 Serves & 2 Ends | 1.32kg

A cinnamon-rich loaf crowned with a sweet cinnamon-sugar sprinkle that delivers warm, doughnut-like comfort in every bite.



Gingerbread Self Saucing Pudding

PGD Code 1-496 | 16 Serves | 100g

A smooth gingerbread pudding layered with a molten white-chocolate sauce, creating a spoonful of festive sweetness that brings warmth and joy to every gathering.



Banana Bread

PGD Code 1-340 | 30 Serves | 90g

A delicious slice of baked banana bread slice, individually wrapped. Proudly made with Aussie bananas.

Cheesecakes



Hot Tip!

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



Serving Suggestion



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 base topped with macadamia nuts and dark chocolate ganache.

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.



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 | 1.89kg

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

Individual Cakes



INDIVIDUAL CAKES



Gingerbread Self Saucing Pudding

PGD Code 1-496 | 16 Serves | 100g

A smooth gingerbread pudding layered with a molten white-chocolate sauce, creating a spoonful of festive sweetness that brings warmth and joy to every gathering.



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.



Strawberries & Cream Cheesecake

PGD Code 1-986 | 8 Serves | 100g

Gluten-free baked cheesecake on a gluten-free cookie base, crowned with a delicate strawberry glaze, a white ganache rosette, and a freeze-dried strawberry slice.



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.



Cheesecake with Biscoff® Spread

PGD Code 1-984 | 8 Serves | 105g

A smooth and creamy cheesecake on a cookie base, finished with a silky layer of Biscoff® Spread and topped with a white ganache rosette and half a Biscoff® cookie.



Pistachio Cheesecake

PGD Code 1-985 | 8 Serves | 105g

Gluten-free baked cheesecake on a gluten-free cookie base, finished with a layer of silky pistachio spread, topped with a delicate white ganache rosette, crushed pistachios and freeze-dried raspberries.

INDIVIDUAL CAKES



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.



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.



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.



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



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.



Choc Ooze®

PGD Code 1-328 | 6 Serves | 143g

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



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.



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.





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.



Choc Berry Tart

PGD Code 1-366 | 6 Serves | 97g

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



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.



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.



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.



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.



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.



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.



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.



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



SLICES



Iced Coco Slice

PGD Code 1-392 | 15 Serves | 1.52kg tray;
approx. 101g portion

A nostalgic, Australian biscuit inspired slice featuring a buttery coconut biscuit base, topped with a layer of sweet raspberry icing, ribbons of raspberry jam and finished with a delicate coating of desiccated coconut.



Churro Blondie

PGD Code 1-390 | 15 Serves | 1.255kg tray;
approx. 83g portion

A rich, buttery white chocolate blondie, finished with a generous topping of cinnamon sugar. Capturing the nostalgic flavour of traditional churro in an elevated, indulgent treat.



Brownie made with Biscoff® Spread

PGD Code 1-989 | 15 Serves | 1.64kg tray;
approx. 109g per portion

A rich brownie layered with a creamy buttercream made with Biscoff® spread. Topped with Biscoff® biscuits and crushed biscuit pieces for added texture and caramelised flavour.



Pistachio Brownie

PGD Code 1-988 | 15 Serves | 1.58kg tray;
approx. 105g per portion

A rich brownie topped with a decadent buttercream made with pistachio spread, then topped with crushed pistachio nuts and vibrant freeze-dried raspberries.



Cookies & Cream Brownie

PGD Code 1-987 | 15 Serves | 1.62kg tray;
approx. 108g per portion

A rich brownie topped with a cookies-and-cream buttercream swirled with chocolate cookie pieces. Decorated with cookie chunks and finished with white chocolate drizzle.



Triple Choc Brownie

PGD Code 1-900 | 15 Serves | 1.68kg tray;
approx. 112g per portion

A rich brownie base topped with a smooth milk-chocolate buttercream. Finished with white and dark chocolate chunks, dark chocolate crisp pearls, and a generous chocolate drizzle.

SLICES



American Brownie

PGD Code 1-118 | 15 Serves | 1.02kg tray;
approx. 64g per portion

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



Brownie - Gluten Free

PGD Code 1-804 | 15 Serves | 1.02kg tray;
approx. 61g per portion

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



Caramel Slice

PGD Code 1-123 | 15 Serves | 1.95kg tray;
approx. 118g per portion

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



Caramel Slice – Gluten Free

PGD Code 1-136 | 15 Serves | 1.84kg tray;
approx. 110g per portion

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



Tiramisu Slice

PGD Code 1-321 | 15 Serves | 1.76kg tray;
approx. 105g per portion

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 | 1.84kg tray;
approx. 85g per portion

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

SLICES



Vanilla Slice

PGD Code 1-287 | 14 Serves | 1.99kg tray;
approx. 134g per portion

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



Carrot Cake Slice

PGD Code 1-044 | 15 Serves | 1.86kg tray;
approx. 112g per portion

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



Macadamia Slice

PGD Code 1-119 | 15 Serves | 1.46kg tray;
approx. 85g per portion

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



Apple Slice

PGD Code 1-215 | 15 Serves | 1.87kg tray;
approx. 113g per portion

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



Rocky Road Slice

PGD Code 1-216 | 15 Serves | 1.60kg tray;
approx. 92g per portion

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 | 1.96kg tray;
approx. 65g per portion

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.

SLICES



Mint Hedgehog Slice

PGD Code 1-329 | 18 Serves | 1.66kg tray;
approx. 84g per portion

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



Cherry Slice

PGD Code 1-245 | 18 Serves | 1.53kg tray;
approx. 76g per portion

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



Lemon Slice

PGD Code 1-821 | 18 Serves | 1.62kg tray;
approx. 81g per portion

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



Lemon & Passionfruit Cheesecake Slice

PGD Code 1-285 | 15 Serves | 2.19kg tray;
approx. 131g per portion

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



Chocolate & Vanilla Cheesecake Slice

PGD Code 1-029 | 15 Serves | 2.01kg tray;
approx. 120g per portion

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!



Strawberry Cheesecake Slice

PGD Code 1-756 | 15 Serves | 2.19kg tray;
approx. 138g per portion

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.

Muffins & Friands



MUFFINS & FRIANDS

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



GF

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



GF

Banana & Walnut Muffin

PGD Code 1-083 | 6 Serves | 145g

Bananas and walnut pieces make this a great favourite.

3 days ambient



GF

Blueberry Muffin

PGD Code 1-082 | 6 Serves | 150g

A classic muffin with loads of blueberries throughout.

MUFFINS & FRIANDS

5 days ambient



GF

Raspberry & White Choc Muffin

PGD Code 1-081 | 6 Serves | 132g

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

3 days ambient



GF

Apple Muffin

PGD Code 1-816 | 6 Serves | 120g

Apple and sultana muffin blended with sugar and cinnamon.

5 days ambient



GF

Raspberry Friand

PGD Code 1-206 | 12 Serves | 82g

Traditional recipe of almond meal baked with raspberries.

3 days ambient



GF

Blueberry Friand

PGD Code 1-207 | 12 Serves | 82g

Traditional recipe of almond meal baked with blueberries.

3 days ambient



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.

Loaves & Breads



LOAVES & BREADS



Cinnamon Doughnut Loaf

PGD Code 1-391 | 10 Serves & 2 Ends | 1.32kg

A cinnamon-rich loaf crowned with a sweet cinnamon-sugar sprinkle that delivers warm, doughnut-like comfort in every bite.



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.



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.

Hot Tip!

Check out our recipe suggestions on page 41 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.

LOAVES & BREADS



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.



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.



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.



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.



Pavlovas & Lamingtons

PAVLOVAS & LAMINGTONS



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.



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.



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.



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.



Grab & Go



Banana Bread

PGD Code 1-340 | 30 Serves | 90g

A delicious slice of baked banana bread slice, individually wrapped. Proudly made with Aussie bananas.



Golden Granola Cookie

PGD Code 1-898 | 11 Serves | 58g

Loaded with oats, coconut, pepitas and cranberries, this chewy golden granola cookie is packed with wholesome goodness in every satisfying bite.



Red Velvet & White Chocolate Cookie

PGD Code 1-897 | 11 Serves | 56g

A soft, crimson cookie with rich cocoa notes, loaded with creamy white choc chunks. Decadent, dreamy and impossible to resist- red velvet like you've never tasted.



Triple Choc Cookie

PGD Code 1-872 | 11 Serves | 55g

A rich fudge cookie loaded with dark and white chocolate chunks. A chocolate lover's dream in every bite.



Smarty Pants Cookie

PGD Code 1-092 | 11 Serves | 60g

A choc chip cookie topped with crunchy colourful chocolate buttons. This one's made to brighten snack time.



Melting Moment

PGD Code 1-799 | 8 Serves | 56g

Delicate shortbread biscuits filled with luscious vanilla icing, crafted to melt in your mouth. A timeless treat offering pure indulgence in every bite.



Golden Macadamia & White Chocolate Cookie

PGD Code 1-178 | 11 Serves | 55g

Buttery, golden and packed with creamy white chocolate and crunchy macadamias. Soft, crisp and irresistibly indulgent.



Gingerbread Man

PGD Code 1-865 | 12 Serves | 47g

Meet your crunchy little sidekick! Lightly spiced, this cheeky gingerbread man is sweet, snappy, and always up for a munch.

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

Product Handling

Heating Guide

Heat in an 1100W microwave on high power. Heating times may vary; when heating multiple serves, check after 1 minute, then at 30-second intervals. If heating from chilled, reduce the heating time by half.

For best results, heat single serves only. Place cakes and pies around the outer edge of the microwave plate, with pie points facing the centre.

Product will be hot. Allow to stand for 2-3 minutes before serving. Thawing times are based on a 900W microwave on high power and may vary. Products thawed in a microwave should be consumed immediately and not returned to the refrigerator or freezer.

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

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

* Excluding Chocolate Raspberry Gateau, Black Forest Gateau, Tiramisu Gateau, Lemon Pistachio Cake, Café Supreme Carrot Cake.
** Excluding Cheesecakes, Pear & Walnut Cake, Apple & Rhubarb Cake
*** Excluding Mini Muffin Mix, Raspberry Friand & Blueberry Friand
**** Excluding Pistachio Brownie, Brownie Made with Biscoff® Spread, Cookies & Cream Brownie, Triple Choc Brownie, Vanilla Slice, Strawberry Cheesecake Slice, Fruit & Grain Slice, Tiramisu Slice, Lemon & Passionfruit Cheesecake Slice, Choc & Vanilla Cheesecake Slice.

Thawing Guide

Suggested mininum thaw time at 2 - 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	1. Set oven temperature to 170°C with 100% microwave and 10% fan speed 2. Heat for 105 seconds	1. Set oven temperature to 170°C with 50% microwave and 50% fan speed 2. Heat for 45 seconds
Microwave + Air Fryer	1. Defrost in a 900 watt microwave for 2 minutes on high 2. Rest for 1 minute 3. Bake in air fryer @ 160°C for 3 minutes	1. Microwave on high for 1 minute. 2. Rest for 1 minute 3. Bake in air fryer @ 160°C for 3 minutes
Combi Oven - RATIONAL Combi Pro	1. Pre heat oven to 190°C Combination 60% - 40% 2. Cook for 7 minutes	1. Pre heat oven to 190°C Combination 60% - 40% 2. Cook for 4 minutes
Conventional Oven	1. Pre heat oven to 180°C (or fan forced oven to 170°C) 2. Bake for 11-12 minutes	1. Pre heat oven to 180°C (or fan forced to 170°C) 2. Bake for 6-7 minutes
Microwave + Conventional Oven	1. Microwave on high for 1 minute. 2. Pre heat oven to 160°C (or fan forced oven to 150°C) 3. 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
Defrost product in the box or in a covered container for 2-4 hours.

Refrigerated Storage/Display Temperature:
Less than 5°C

Products Suitable for Ambient Display:
Less than 25°C, 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.

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



Click to visit our website.



Click here for digital brochures and flyers.

Serving Suggestions



Grandma's Loaded Lemon Loaf
PGD Code 1-796



Loaded Cinnamon Doughnut Muffins
PGD Code 1-609



Pistachio & Raspberry Platinum Cheesecake
PGD Code 1-291



Click to watch our serving suggestions!

Training Guide

Our training guide is designed to give your team clear, practical guidance on how to correctly prepare, present, and handle Priestley's Gourmet Delights products. From step-by-step preparation techniques to best practices for storage, serving, and quality control, these videos ensure consistency across every product.



Click to watch our training guide videos!



Dietary Index

Product Name	Code	Dietary	Page
Apple & Rhubarb Cake	1-257	GF, DF	14
Baked Lemon Lime Cheesecake	1-805	GF	5
Banana & Walnut Loaf	1-770	DF, V	29
Banana Bread	1-542	DF	30
Banana Bread – Gluten Free	1-171	GF	30
Blueberry Friand	1-207	GF	27
Blueberry Muffin - Gluten Free	1-367	GF	26
Brownie - Gluten Free	1-804	GF	22
Caramel Slice – Gluten Free	1-136	GF	22
Caramel Sticky Date Cake	1-614	GF	12
Carrot Cake	1-739	DF, V	13
Celestial Mud Cake	1-861	GF	8
Choc Berry Tart	1-366	GF	16
Chocolate & Vanilla Cheesecake Slice	1-029	GF	24
Chocolate Fudge Dessert Sauce	C3911	GF	37
Chocolate Raspberry Gateau	1-798	GF, V	8
Cinnamon Doughnut Muffin	1-609	GF, V	26
Citrus Sponge Cheesecake Tray	1-177	GF	37
Citrus Tart - Gluten Free	1-316	GF	16
Date & Honey Loaf	1-053	GF	30
Fruit & Grain Slice	1-733	DF, V	23
Golden Granola Cookie	1-898	V	35
Golden Macadamia & White Chocolate Cookie	1-178	GF	35
Lemon & Passionfruit Cheesecake Slice	1-285	GF	24
Mango & Macadamia Cheesecake	1-300	GF	6
Mango Puree	C3548	GF, DF, V	37
Mixed Berry Coulis	C3907	GF, DF, V	37
Mud Cake	1-659	DF, V	13
Orange & Almond Cake	1-258	GF, DF	9
Orange & Almond Cake	1-662	GF, DF	14
Orange & Almond Loaf	1-055	GF, DF	29
Passionfruit Coulis	C3908	GF, DF, V	37
Pear & Walnut Cake	1-231	GF, DF	14
Pistachio Cheesecake	1-985	GF	12
Raspberry Coulis	C3904	GF, DF, V	37
Raspberry Friand	1-206	GF	27
Red Velvet & White Chocolate Cookie	1-897	GF	35
Red Velvet Cake	1-838	GF	13
Salted Caramel Dessert Sauce	C3909	GF	37
Smarty Pants Cookie	1-092	GF	34
Strawberries & Cream Cheesecake	1-986	GF	12
Strawberry Cheesecake Slice	1-756	GF	24
Strawberry Cheesecake Tart	1-840	GF	17
Strawberry Sponge Cheesecake Tray	1-176	GF	37
Triple Choc Cookie	1-872	GF	34



**Click to visit our website and to
get in touch with a sales consultant!**

www.priestleys-gourmet.com.au

[@priestleysgourmetdelights](#)

(07) 3906 2411

