

PRIESTLEY'S 
**gourmet
delights**



Spoil Yourself Sweet

2ND EDITION, 2025/26

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



Cheesecake with Biscoff® Spread

PGD Code 1-984 | 8 Serves | 105g



Strawberries & Cream Cheesecake

PGD Code 1-986 | 8 Serves | 100g



Pistachio Cheesecake

PGD Code 1-985 | 8 Serves | 105g



Brownie made with Biscoff® Spread

PGD Code 1-989 | 15 Serves | 109g



Pistachio Brownie

PGD Code 1-988 | 15 Serves | 105g



Cookies & Cream Brownie

PGD Code 1-987 | 15 Serves | 108g



Triple Choc Brownie

PGD Code 1-900 | 15 Serves | 112g



Smarty Pants Cookie

PGD Code 1-092 | 11 Serves | 60g



Melting Moment

PGD Code 1-799 | 8 Serves | 56g



Triple Choc Cookie

PGD Code 1-872 | 11 Serves | 55g



Golden Granola Cookie

PGD Code 1-898 | 11 Serves | 58g



Gingerbread Man

PGD Code 1-865 | 12 Serves | 47g



Golden Macadamia & White Chocolate Cookie

PGD Code 1-178 | 11 Serves | 55g



Red Velvet & White Chocolate Cookie

PGD Code 1-897 | 11 Serves | 56g



Matcha & White Chocolate Cookie

PGD Code 1-881 | 11 Serves | 55g

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

New York Cheesecake

PGD Code 1-684 | Supplied Whole | 2kg

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



Serving Suggestion

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



GF V

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.



GF

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.



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.



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.



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 | 1.89kg

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



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.



GF

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.



GF

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.



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.



GF

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.

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.

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.



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.



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.



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.

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.



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.



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.



Choc Ooze®

PGD Code 1-328 | 6 Serves | 143g

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



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.

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.



GF

Choc Berry Tart

PGD Code 1-366 | 6 Serves | 97g

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



GF

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.



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



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





Brownie made with Biscoff® Spread

PGD Code 1-989 | 15 Serves | 1.64kg tray; approx. 108g 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



Caramel Slice – Gluten Free

PGD Code 1-136 | 15 Serves | 1.91kg tray;
approx. 110g per portion

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



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.



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.



Caramel Slice

PGD Code 1-123 | 15 Serves | 2.02kg tray;
approx. 118g per portion

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



Tiramisu Slice

PGD Code 1-321 | 15 Serves | 1.87kg 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 | 1.93kg 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.



Vanilla Slice

PGD Code 1-287 | 14 Serves | 2.08kg 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 | 1.97kg tray;
approx. 112g per portion

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



Lemon Slice

PGD Code 1-821 | 18 Serves | 1.72kg tray;
approx. 81g per portion

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



Apple Slice

PGD Code 1-215 | 15 Serves | 1.95kg 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 | 1.67kg 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 | 2.04kg 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 | 1.73kg 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 | 1.60kg tray;
approx. 76g per portion

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



Macadamia Slice

PGD Code 1-119 | 15 Serves | 1.53kg tray;
approx. 85g per portion

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



Lemon & Passionfruit Cheesecake Slice

PGD Code 1-285 | 15 Serves | 2.2kg 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 | 1.97kg 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 & FRIENDS



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.



Double Chocolate Muffin

PGD Code 1-091 | 6 Serves | 150g

Rich and moist chocolate muffin with chocolate pieces throughout.



Blueberry Muffin - Gluten Free

PGD Code 1-367 | 6 Serves | 145g

Deliciously light gluten free muffin with plump juicy blueberries.



Banana & Walnut Muffin

PGD Code 1-083 | 6 Serves | 145g

Bananas and walnut pieces make this a great favourite.



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.



Loaves & Breads



Hot Tip!

Check out our recipe suggestions on page 40 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



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.

A close-up photograph of several meringue cookies. The cookies are arranged in a cluster, showing their characteristic white, glossy, and slightly textured surface. The tops of the cookies are a rich golden-brown color, indicating they have been baked. The lighting is warm, highlighting the intricate patterns and textures of the meringue.

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.



Hi Rise Mini Pavlova

PGD Code 6-200 | 12 Serves | 27g

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



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.

32



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

GRAB & GO



Matcha & White Chocolate Cookie

PGD Code 1-881 | 11 Serves | 55g

Matcha magic meets sweet, creamy white choc in this perfectly balanced cookie. A smooth fusion of green tea richness and indulgent sweetness in every 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.



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.



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



GF

Citrus Sponge Cheesecake Tray

PGD Code 1-177 | Supplied Whole | 1.72kg

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



GF

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



GF

GF

DF

V

GF

DF

V

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

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	<ol style="list-style-type: none"> Set oven temperature to 170°C with 100% microwave and 10% fan speed Heat for 105 seconds 	<ol style="list-style-type: none"> Set oven temperature to 170°C with 50% microwave and 50% fan speed Heat for 45 seconds
Microwave + Air Fryer	<ol style="list-style-type: none"> Defrost in a 900 watt microwave for 2 minutes on high Rest for 1 minute Bake in air fryer @ 160°C for 3 minutes 	<ol style="list-style-type: none"> Microwave on high for 1 minute. Rest for 1 minute Bake in air fryer @ 160°C for 3 minutes
Combi Oven - RATIONAL Combi Pro	<ol style="list-style-type: none"> Pre heat oven to 190°C Combination 60% - 40% Cook for 7 minutes 	<ol style="list-style-type: none"> Pre heat oven to 190°C Combination 60% - 40% Cook for 4 minutes
Conventional Oven	<ol style="list-style-type: none"> Pre heat oven to 180°C (or fan forced oven to 170°C) Bake for 11-12 minutes 	<ol style="list-style-type: none"> Pre heat oven to 180°C (or fan forced oven to 170°C) Bake for 6-7 minutes
Microwave + Conventional Oven	<ol style="list-style-type: none"> 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.

PRODUCT HANDLING

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.



www.priestleys-gourmet.com.au

@priestleysgourmetdelights

(07) 3906 2411

