

PRODUCT LIST

All items are gluten-free, prepared in a GF dedicated Bakery.
Many are Vegan and marked as such.

BROWNIES & BARS (all gluten-free)

PRODUCT	DESCRIPTION	INGREDIENTS
DULCE DE LECHE BROWNIE	Goey, decadent, chocolate heaven. This won best brownie in Soho against some very stiff competition and made no mention of its gluten-free properties. You would never know (though those in need of GF are very grateful!). Sweet dulce de leche (caramelised milk & sugar) is swirled through a rich, classic dark chocolate brownie.	Caster Sugar, Dulche de leche (whole milk, sugar) , chocolate - min cocoa 55% (cocoa mass, sugar, cocoa butter, emulsifier: soya lecithin (E322), natural vanilla flavouring), Eggs, Butter , Gluten-free flour blend (rice, potato, tapioca, maize, buckwheat), Cocoa, Salt, Natural vanilla extract.
PEANUT BUTTER BAR	In America these are called Buckeroos: a dark chocolate brownie base is topped with a peanut butter filling made from all natural peanut butter. The "cherry" on this cake is a dark chocolate ganache, making it the ultimate peanut butter sandwich.	Caster Sugar, Peanut Butter (roasted peanuts, salt, sunflower oil) , Eggs, Butter , Cocoa, Gluten-free Flour Blend (rice, potato, tapioca, maize, buckwheat), Chocolate - min cocoa 55% (cocoa mass, sugar, cocoa butter, emulsifier: soya lecithin (E322), natural vanilla flavouring), Cream , Salt, Natural vanilla extract.

PRODUCT	DESCRIPTION	INGREDIENTS
VEGAN PISTACHIO BROWNIE	Our bestseller: chia seeds give this brownie its delicious soft, gooey centre with a little figgy after-bite. There's more crunch from the natural unsalted pistachios enveloped in dairy-free dark chocolate and rice flour. Has been known to be addictive.	Cane Sugar, Chocolate - min cocoa 55% (cocoa mass, sugar, cocoa butter, emulsifier: soya lecithin (E322), natural vanilla flavouring), Soya Margerine (water, soya oil (42%), palm oil, flavouring, salt, vitamin E, vitamin A&D, colour (carotenes), vitamin B12), Rice Flour, Chia Seeds, Pistachios , Cocoa, Salt, Natural Vanilla Extract.
VEGAN BLONDIE	A vegan and gluten-free Blondie generously laden with dark chocolate chips, and flavoured with pure maple syrup, natural coconut oil and sea salt. Impossible not to eat the whole thing (and they are large), this is a wonderfully rich indulgent treat made with wholesome ingredients.	GF Plain Flour Blend (Rice, Maize, Buckwheat, Tapioca, Potato, Light Brown Sugar, Dark Muscovado Sugar, Coconut Oil, Chocolate (cocoa mass, sugar, emulsier: soya lecithin (E322) - natural vanilla avouring), Pure Maple Syrup, Coconut Milk, Flaxseed, Natural Vanilla Extract, Salt.
VEGAN CHERRY BROWNIE	The pistachio brownie's new little sister, this wonderfully soft brownie offers a nut-free option for those looking for a vegan/GF chocolate treat. The glacé cherries add wonderful texture as well as flavour. Topped with a coconut milk based ganache.	Cane Sugar, Chocolate (min cocoa 55% - cocoa mass, sugar, cocoa butter, emulsifier: soya lecithin , E322, natural vanilla flavouring), Sunflower Margarine (sunflower oil, vegetable oils (palm, linseed), salt, flavouring, vitamin E, vitamin A&D, colour (carotenes, vitamin B12), Rice Flour, Chia Seeds, Cocoa, Cherries (Cherries (65%), Organic Glucose Fructose Syrup , Acidity Regulator: Citric Acid), Natural Vanilla Extract, Salt, Coconut Milk

VEGAN AND GLUTEN-FREE LOAF CAKES (available in 450g and 100g sizes)

PRODUCT	DESCRIPTION	INGREDIENTS
VEGAN COURGETTE LOAF WITH PINE NUTS	This loaf is brimming with fresh courgette, pine nuts and spices, including a delightful hint of clove. We love it for breakfast or afternoon tea (or a midnight snack). A cake that satisfies but isn't really very "cakey".	Fresh Courgette, Gluten Free Flour Blend (Rice, Maize, Tapioca, Buckwheat, Potato, Sodium Bicarbonate, Mono Calcium Phosphate, Xanthum Gum), Demerara Sugar, Sunflower Oil, Almond Milk, Pine Nuts , Flaxseeds, GF Baking Powder, Vanilla Extract, Cinnamon, Cloves, Cider Vinegar, Salt
VEGAN CARROT LOAF WITH WALNUTS & LIME GLAZE	A carrot cake unlike any other: it is spiced with cinnamon, ginger and fresh lemon, with loads of carrot, crunchy walnuts and a fresh tart lime glaze.  	GF flour blend (rice, potato, tapioca, maize, buckwheat, sodium bicarbonate, mono-calcium phosphate, xanthum gum) Psyllium husks, Cinnamon, Ginger, Flaxseeds, Caster sugar, Brown sugar, Sunflower oil, Almond milk , Fresh carrot, Dessicated coconut, Walnuts , Lemon zest, Fresh lime, Salt
VEGAN BANANA BREAD WITH SULTANAS	A not too sweet Banana Bread stuffed with sultanas and spiced with nutmeg and cinnamon - more akin to a muffin or a tea bread that is simple and wholesome. It needs no adornment.	Fresh bananas, Brown sugar, Sunflower oil, GF flour blend (rice, tapioca, potato, maize, buckwheat), GF baking powder, Bicarbonate of soda, Cinnamon, Nutmeg, Sultanas, Natural Vanilla Extract, Salt

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bakes

PRODUCT	DESCRIPTION	INGREDIENTS
VEGAN ORANGE POLENTA WITH GOJI BERRIES	A drizzle loafcake with a citrus blast and Superfood goji berries generously folded through. Super-moist with the polenta and ground almond base providing a wonderful texture.	Demerara Sugar, Almond Milk , Gluten Free Flour Blend (Rice, Maize, Buckwheat, Tapioca, Potato, Sodium Bicarbonate, Mono Calcium Phosphate, Xanthum Gum), Almonds , Polenta, Olive Oil, Goji Berries, Flaxseeds, Fresh Orange Juice and Zest, Cider Vinegar, Baking Powder, Salt.

SEASONAL - ALL GLUTEN-FREE (Mid-October – December)

PRODUCT	DESCRIPTION	INGREDIENTS
CRANBERRY PISTACHIO & ORANGE STOLLEN: GIFT BOX (750G) & BAR (130G)	<p>This handmade gluten-free stollen is bursting with nuts and fruit and scented with fresh orange and cardamom. The marzipan gives it a beautifully moist centre. It is made with all-natural ingredients and makes a glorious “free from” gift that everyone can enjoy.</p> 	GF bread flour (rice, potato, tapioca, xanthum gum), Marzipan (icing sugar, almonds), Caster sugar, Eggs, Butter, Cream cheese (full fat soft cheese, salt, stabiliser - locust bean gum -, citric acid), Cranberries (sunflower oil, sugar), Pistachios , Orange zest, Orange extract (rapeseed oil, oil of orange), Natural vanilla extract, Mixed spice, Cardamom, Dextrose, Cornflour, Vegetable oil.

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PRODUCT	DESCRIPTION	INGREDIENTS
VEGAN PUMPKIN PIE: 10" PIE AND MINI 4" PIE	A spicy pie with an outrageously delicious gluten-free base. The filling is made with pumpkin puree, maple syrup and coconut cream. A plant-based treat that is rich in flavour, unusual and very festive.	Cornmeal, Almonds , Caster sugar, Pumpkin, Brown sugar, Coconut cream, Sunflower margarine (water, sunflower oil (35%), vegetable oils (palm, linseed), salt (0.75%), flavouring, vitamin E, vitamin A & D, Colour (Carotenes), Vitamin B12), Pure maple syrup, Cornflour, Natural vanilla extract, Cinnamon, Ginger, Nutmeg, Salt
VEGAN LEBKUCHEN	COMING SOON FOR OCTOBER LAUNCH	

LOW SUGAR 5" CAKES

(All vegan and gluten-free. These cakes are all fewer than 5 grams of sugar per 100 grams - and some much less)

PRODUCT	DESCRIPTION	INGREDIENTS
LOW SUGAR CHOCOLATE	A chocolate and avocado cake topped with ganache and 100% chocolate shavings. This is the ultimate free from treat: no gluten, no soya, no dairy, no nuts, no eggs, no sugar. And please note, the fat and carb content comes from mainly all of that gorgeous fresh avocado. Not many calories here and full of goodness.	Dairy-free coconut based milk (coconut milk, calcium phosphate, Emulsifier, salt, Natural flavouring, Vitamins B12 and D2, stabiliser (Gellan Gum), Colour (carotene)), GF flour blend, fresh avocado, sunflower oil, 100% chocolate, cocoa powder, GF baking powder, Natural vanilla, salt

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PRODUCT	DESCRIPTION	INGREDIENTS
LOW SUGAR RED VELVET	Two layers of rich sponge with a lime scented “creamy” icing. Our ultimate free from take on this classic looks the part and feels indulgent without the guilt!	GF Flour blend (rice, potato, tapioca, maize, buckwheat, sodium bicarbonate, mono-calcium phosphate, xanthum gum), Sunflower margerine (water, sunflower oil, vegetable oils - palm, linseed - salt, flavouring, Vitamin E, Vitamins A&D, Colour - carotenes - Vitamin B12), Xylitol, Coconut Yoghurt (coconut milk, coconut water, cornflour, pectin, dairy free cultures) cocoa, Natural vanilla, Tapioca, Fresh Lime Juice, Salt, Baking Powder, Red Food colouring (E422 glycerol, E1520 propylene glycol, water, foodcolour, E124 ponceau 4R, E129 Allura red)
LOW SUGAR LEMON DRIZZLE	Who doesn't love a lemon drizzle cake? And to find a plant-based one free of added sugar and gluten is a rare thing indeed. This is wonderfully dense yet moist with a crust of sweetness and fresh flower petals on top.	Fresh Lemon juice, Xylitol, GF flour blend (rice, potato, tapioca, maize, buckwheat, mono-calcium phosphate, sodium bicarbonate, xanthum gum), Ground almonds , Almond milk , Sunflower oil, Lemon zest, Cider vinegar, Calendula petals (marigolds), GF baking powder, Natural vanilla extract, salt
LOW SUGAR LIME PIE	Coconut milk and oil imbue this with a wonderful tropical edge. Crust is almonds and cornmeal.	Cashews , Light Coconut Milk, Xylitol, Sunflower Margerine, Cornmeal, Almonds , Fresh Lime Juice, Coconut Oil, Salt, Fresh Lime Zest, Toasted Coconut

PRODUCT	DESCRIPTION	INGREDIENTS
LOW SUGAR APPLE WALNUT	Delicious apple, cinnamon and walnuts in a rustic, hearty cake wth hints of fresh orange zest.	Xylitol, Gluten Free flour blend (rice, potato, tapioca, maize, buckwheat, mono-calcium phosphate, sodium bicarbonate, xanthum gum), Fresh Apples, Sunflower Oil, Almond Milk, Walnuts, Ground Almonds , Flaxseed, Fresh Orange Juice, Natural Vanilla Extract, Ground Cinnamon, Baking Powder, Orange zest.