

Small Portions Equal Big Profits

Wow your guests with these delicious downsized desserts from The Original Cakerie!

Miniature desserts continue to be a hit on menus across all segments as 57%¹ of consumers are interested in ordering these bite-sized treats. Due to their tiny appeal, shareability and diners looking to indulge responsibly, the need for minis are still more important than ever.

Learn how to sweeten up your menu with the help from The Original Cakerie using some of our profitable and creative dessert ideas below, or come up with your own signature mini dessert!



Deep Dutch Brownie Kebabs



Butter Pecan Fudge Pops
96 cut



Vanilla Bean Dream Cake Trifle
3" Round

Vanilla Bean Trifle with Fresh Fruit

2.5 oz. Vanilla Bean Dream Cake, cut with round 2.5" circle cutter	\$0.68
1/2 cup Fresh Fruit (diced strawberries, blueberries & raspberries)	\$0.50
2 oz. Vanilla Bean Whipped Cream	\$0.30
1 Mint Leaf	\$0.03
1 oz. Vanilla Bean Dream Cake scraps	\$0.27
TOTAL COST	\$1.78
Suggested Menu Price	\$5.99
Food Cost	29.7%
TOTAL PROFIT per piece	\$4.21

Product cost is determined by an estimated distributor delivered price to the operator.

237%
Profit per portion



Vanilla Bean Dream Cake
72 Cut Flight

45% of guests looking for a light snack often order from the dessert section of the menu.

Source: Technomic



Passionately Creating Delicious Eating Experiences

For more information, please contact our local food broker representative.

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**THE ORIGINAL
cakerie**

USA-E 032016

How to make the Perfect Cut



BOSTON CREAM
PAINTER'S PALETTE



COCO CARROT CAKE



LEMONBURST MACARON
STACK WITH LEMON CREAM



TIGER BROWNIE SUNDAE WITH
SPICED CINNAMON ICE CREAM
AND DULCE DE LECHE CARAMEL

Whether you're creating a trendy flight or an interesting line of dessert minis, cut the Original Cakerie's sheet cakes as needed to fit your operation's desired food cost and dessert size for controlled profitability you can count on. Use the handy cutting guides on The Original Cakerie's packaging for consistent, even portions.

HOW TO GET STARTED

- Step 1:** Find the arrow shaped notch located at the halfway point on the 16" side and make cut.
- Step 2:** Find the arrow shaped notch located at the halfway point on the 12" side and make cut.
- Step 3:** Find the longest dotted line on the box on the 16" side and make cut across. This yields a 12 cut rectangle. Continue making these cuts until you have 12 equal portions.
- Step 4:** From here, use the guide below to cut your desired portion size.
Typically, 96, 72, 48, and 36-cut portions are the perfect size for an array of delicious minis or jaw dropping dessert flights.

12" x 16" Cutting Guide

12 cut	24 cut		36 cut	48 cut	72 cut	72 cut	96 cut	96 cut	96 cut	96 cut
			36 cut	48 cut	72 cut	72 cut	96 cut	96 cut	96 cut	96 cut
	24 cut		36 cut	48 cut	72 cut	72 cut	96 cut	96 cut	96 cut	96 cut
			36 cut	48 cut	72 cut	72 cut	96 cut	96 cut	96 cut	96 cut
24 cut	24 cut	24 cut	36 cut	48 cut	48 cut	48 cut	96 cut	96 cut	96 cut	96 cut
24 cut			36 cut	48 cut	48 cut	96 cut	96 cut	96 cut	96 cut	
24 cut			36 cut	48 cut	48 cut	96 cut	96 cut	96 cut	96 cut	
24 cut			36 cut	48 cut	48 cut	96 cut	96 cut	96 cut	96 cut	

34% of consumers say they are more likely to order a dessert if a mini-portioned option is available.
Source: Technomic



WARM STICKY TOFFEE
PUDDING SUNDAE



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For more creative ideas, check out Cakerie.com/foodservice to learn more!