



BAKESTER BOX

Baking Subscription - Ingredients and Allergens in bold

Month 1 Options

CHOCOLATE & WALNUT COOKIES

T55 Patisserie Flour (**wheat** flour, **wheat** gluten, enzymes : xylanase and alpha-amylase, flour-treatment agent: ascorbic acid), White Chocolate [sugar, cocoa butter, whole **milk powder**, **soya lecithin**, natural vanilla flavour] (18%), Light Brown Sugar, Caster Sugar, Valrhona Caranoa Dark Chocolate [cocoa beans, sugar, cocoa butter, glucose syrup, **concentrated butter (milk)**, **Normandy cream (milk)**, **dried skimmed milk**, **half-salted butter (milk)**, **soya lecithin**, Guerande fleur de sel, natural vanilla extract] (9%), **Walnuts (nuts)** (9%), Cocoa Powder, Bicarbonate of Soda, Salt.

BLOND CHOCOLATE, PISTACHIO & CARDAMOM COOKIES

T55 Patisserie Flour (**wheat** flour, **wheat** gluten, enzymes : xylanase and alpha-amylase, flour-treatment agent: ascorbic acid), White Chocolate [sugar, cocoa butter, whole **milk powder**, **soya lecithin**, natural vanilla flavour] (15%), Light Brown Sugar, Caster Sugar, **Pistachios (nuts)** (11%), Valrhona Blond Orelys Chocolate [cocoa butter, sugar, **whole milk powder**, **dried skimmed milk**, **whye (milk)**, **butter (milk)**, **soya lecithin**, natural vanilla extract] (9%), Buckwheat Flour, Vanilla Extract, Bicarbonate of Soda, Cardamom (0.14%), Salt.

Month 2 Options

CINNAMON BUNS

Organic Strong White Flour (**Wheat** Flour, Calcium, Iron, Niacin, Thiamin), Light Brown Sugar, T55 Patisserie Flour (**wheat** flour, **wheat** gluten, enzymes : xylanase and alpha-amylase, flour-treatment agent: ascorbic acid), Dark Brown Sugar, Demerara Sugar, Vegetable Oil, Dried Yeast, Cinnamon (1.7%), Salt.

CARDAMOM BUNS

Organic Strong White Flour (**Wheat** Flour, Calcium, Iron, Niacin, Thiamin), Light Brown Sugar, T55 Patisserie Flour (**wheat** flour, **wheat** gluten, enzymes : xylanase and alpha-amylase, flour-treatment agent: ascorbic acid), Dark Brown Sugar, Demerara Sugar, Vegetable Oil, Dried Yeast, Cardamom (0.6%), Salt.

Month 3 Options

VALRHONA DARK CHOCOLATE TART

T55 Patisserie Flour (**wheat** flour, **wheat** gluten, enzymes : xylanase and alpha-amylase, flour-treatment agent: ascorbic acid), Valrhona Caranoa Dark Chocolate [cocoa beans, sugar, cocoa butter, glucose syrup, **concentrated butter (milk)**, **Normandy cream (milk)**, **dried skimmed milk**, **half-salted butter (milk)**, **soya lecithin**, Guerande fleur de sel, natural vanilla extract] (30%), Dark Cane Spirit [water, sugar, glucose syrup, **barley** malt extract, natural flavouring, acid: citric acid, preservative: potassium sorbate, antioxidant: ascorbic acid, stabiliser: Cellulose Gum (E466)], Dark Brown Sugar, Icing Sugar, Cocoa Powder, **Egg Yolk Powder**, Salt.

Month 6 - BUTTERSCOTCH & RYE NUT TART

T55 Patisserie Flour (**wheat** flour, **wheat** gluten, enzymes : xylanase and alpha-amylase, flour-treatment agent: ascorbic acid), Light Brown Sugar, Sourdough Rye Bread [fortified **wheat** flour, water, **rye** flour, **wholemeal wheat** flour, Salt] (12%), Golden Syrup, **Walnuts (nuts)** (5%), **Hazelnuts (nuts)** (5%), **Almonds (nuts)** (5%), Icing Sugar, **Egg Yolk Powder**, Salt.