



CAKES, CHEESECAKES AND DESSERT BARS GUIDE

Devonshire® offers sweet indulgence in every bite of the wide selection of classic and contemporary bakery products, made with care and attention. Each dessert is ready to thaw and serve, and has the eye appeal and delicious taste of a handcrafted, artisan-quality treat.

US EXCLUSIVE
FOODS BRAND

LAYER CAKES

Chocolate and Beyond

Special touches make every cake look and taste like homemade. Just thaw and serve. Place an eye-appealing assortment on a platter and have a server walk through the restaurant to offer closer looks and drive impulse sales.



Premium Banana Chocolate Swirl Cake made with Rainforest Alliance Bananas and Fair Trade Chocolate

4114593 | 2/84 oz.

Menu a dessert that reaches the pinnacle of culinary decadence while maintaining an ethical high ground. This product features not only back-of-house beauty and quality, but also ingredients that are Fair Trade Certified and Rainforest Alliance Certified, including sugar, powdered sugar, chocolate and cocoa.

Take it up a notch – Garnish with a chocolate sauce, or plate on a light dusting of cocoa powder.



Chocolate Cake Tower

0768507 | 160 oz.

This Devonshire® four-layer cake is a dream fulfilled for your chocoholic customers. Each gigantic layer, made with Barry Callebaut gourmet chocolate, tempts with a rich chocolate icing and chocolate cookie crumb finish.

Take it up a notch – Perfect as a 6-serving or more shareable table dessert or special occasion cake.



Grandma's Carrot Cake

0755207 | 2/72 oz.

Our moist two-layer carrot cake is loaded with shredded carrots, pecan pieces and crushed pineapple, covered with a delicious cream cheese frosting and garnished with chopped walnuts.

Take it up a notch – Decorate with pecans and sauce.



Ultimate Chocolate Layer Cake

0768564 | 2/90 oz.

Nothing beats chocolate – still No. 1 among cake flavors. Two layers of chocolate decadence, courtesy of Barry Callebaut gourmet chocolate. Made with butter, topped with chocolate mousse and finished with a rich, silky chocolate ganache.

Take it up a notch – Garnish with seasonal fruits and sauces.



Premium Black Raspberry Ombre Cake with Vanilla Icing

1847202 | 2/145.6 oz.

Hand-assembled and -frosted for a premium appearance, each artisan cake features four layers of progressively darker-hued black raspberry cake, framed by sweet vanilla icing and gem-like sugar beads.

Take it up a notch – Ideal for a shareable dessert. Garnish with whipped cream and berries.



Carrot Cake

0725044 | 2/96 oz.

Second only to chocolate for dessert lovers, carrot cake is a must-have offering. Devonshire piles on the quality: three delicious layers of moist cake, loaded with shredded carrots, pecans, crushed pineapple and spices. We finish it off with a real cream cheese icing.

Take it up a notch – Decorate with pecans and sauce.



Carrot Cake Tower

0768515 | 208 oz.

Four monster layers of super-moist carrot cake, iced and layered with a silky cream cheese icing and finished off with chopped walnuts. A real treat, it's the second-most popular cake on dessert menus.

Take it up a notch – Ideal as a 6-serving or more shareable table dessert and special occasion feast.



Lemon Italian Cream Layer Cake

4557419 | 2/66 oz.

Use the powerful appeal of lemon to sell this beauty: a winning combination of yellow cake layers filled with Italian lemon cream, made from real mascarpone cheese, finished with vanilla cake crumb on the sides and lightly dusted with confectioners' sugar.

Take it up a notch – Garnish with seasonal fruit or serve with spumoni, "Cent'Anni!"

SPECIALTY CAKES

A Slice to Remember



Chocolate Torte Cake

1342096 | 2/64 oz.

Chocolate lovers won't be able to get enough of this rich, dense, semi-sweet chocolate torte, made with Barry Callebaut gourmet chocolate. Baked ever so slowly to ensure a dense fudge-like taste and texture, it's the picture of elegance, double-drizzled with dark chocolate ganache.

Take it up a notch – Try some whipped cream, seasonal fruit and sauces as garnish.



Tiramisu Cake

9341215 | 2/54 oz.

This traditional Italian dessert is made the old-fashioned way, from real mascarpone cheese and lady fingers soaked in espresso with a touch of liqueur. We've lightly dusted with cocoa powder for an elegant touch. Also available in a tray pack that lets you portion out just what you need to minimize waste.

Take it up a notch – Try scooping it in a martini glass for an individual dessert.



Buffet Cake Assortment

0789115 | 4/28 oz.

Flexibility, variety and great taste are packed into this elegant assortment of cakes. Includes moist Carrot Cake, rich Chocolate Cake, tasty Apple Spice Cake and refreshing Lemon Poppyseed Cake. Slices are separated with paper to keep the product fresh and allow you to use just the amount you need.

Take it up a notch – Works well for catering events, as a to-go option and for buffets.



S'Mores Lava Cake

3998334 | 2/12/7 oz.

A minute in the microwave turns the smoked Callebaut® chocolate ganache inside this graham cracker cake into a sumptuous molten filling. The fluffy marshmallow topping, made with real marshmallow, becomes golden brown after a few seconds under a blowtorch. Decadent and nostalgic.

Take it up a notch – Decorate the plate using chocolate sauce and graham cracker crumbs.



Red Velvet Layer Cake

7510969 | 2/64 oz.

This double-layer red velvet cake is surrounded and topped with a real cream cheese icing. The final touch: chocolate Decorette sprinkles for garnish.

Take it up a notch – Use chocolate sauce to decorate the plate.



PIES

Moist, Flaky and Delicious



Kentucky Bourbon Pecan Pie

0755264 | 2/88 oz.

Large buttery caramel pecans layered on a rich, gooey filling with a hint of Kentucky bourbon, all resting in an all-butter short pastry crust.

Take it up a notch – Serve with infused whipped cream.



Caramel Apple Pie

0732222 | 2/88 oz.

An all-time favorite, made of sliced Granny Smith apples in a homemade pie filling, and laced with cinnamon and brown sugar. All in a rich butter crust, with a rich caramel sauce.

Take it up a notch – Serve warm with ice cream.



Key Lime Pie

0789040 | 2/70 oz.

This refreshingly light, chifony treat is made with authentic Nellie and Joe's Key West Lime Juice. We bake it in a graham cracker butter crust and ice it with real whipped cream.

Take it up a notch – Garnish with lime zest or slices.



INDIVIDUALLY SIZED

For the Personal Touch



Mini Chocolate Bundt Cake

4557229 | 2/4 oz.

Combine the nostalgic appeal of bundt cake with the decadent pleasure of creamy chocolate ganache, and you have a Devonshire® mini cake with maximum appeal. Made with Barry Callebaut gourmet chocolate, this rich, moist cake satisfies even the sweetest tooth.

Take it up a notch – Warm up for a solo act or use as a base for an ice cream sundae.



Individual Fudge Lava Cake

7342090 | 2/12/5 oz.

Lava cakes continue to explode on dessert menus, and our Devonshire cake is exceptional, made with Barry Callebaut gourmet chocolate. Rich and moist cake filled with a creamy, dark and dense chocolate center in an individually sized portion. It can also be marketed as "flourless" for customers concerned about gluten.

Take it up a notch – Serve warm with sauce, ice cream or other toppings.



Assorted Mini Cheesecakes

0779496 | 3/35/1.2 oz.

Bite-sized delights of our most beloved cheesecakes: Chocolate Cappuccino, Silk Tuxedo, Vanilla, Chocolate Chip, Lemon Raspberry and Amaretto Almond. The decorative finish looks elegant on buffets, catering and other applications.

Take it up a notch – Create a dessert flight with individual flavors.

CHEESECAKES

Rich and Creamy, with the Freshest Ingredients



Lemon Raspberry Cheesecake

8848129 | 2/96 oz.

The buttery honey graham cracker crust holds moist lemon cake between layers of raspberry jam and creamy vanilla cheesecake, with lemon mousse icing and white chocolate curls on top. Every cake is prepared by hand, and each piece is pre-sliced with an ultra-sonic knife to deliver a crisp, clean view of each scrumptious layer. Use only what you need – thaw individual slices or a whole cake.

Take it up a notch – Serve with a caramel sauce drizzle.



Premium Sweet Potato Maple Layered Cheesecake

8848186 | 2/96 oz.

This cake translates to instant appeal on your menu. Diners will dig into silky smooth cinnamon cheesecake layers made with a blend of cream cheese, sour cream and cinnamon baked on a buttery graham cracker crust. It's topped with a sweet potato spice cake and cream cheese maple icing. Caramelized hazelnuts garnish the sides for a tasteful combination of seasonal flavors.

Take it up a notch – Serve with a caramel sauce drizzle



Assorted Chocolate Swirl and Fruit Swirl Cheesecake

2939296 | 4/30 oz.

A richly varied assortment of cheesecakes to suit every taste: New York-Style Vanilla, Chocolate Swirl, Strawberry Swirl and Lemon Swirl Cheesecake – all made with a graham cracker crust. Smaller portions and flavor options provide a broad range of opportunities for your menu and merchandising.

Take it up a notch – Ideal for buffet or catering events, and as a to-go option.



Peppermint Cheesecake

9338616 | 2/71.2 oz.

This peppermint cheesecake is perfect for the holiday season. With an iconic candy cane-looking top the peppermint cheesecake fits in with the winter holiday celebrations. The peppermint flavor of the cheesecake has been trending with a 20% growth rate in the past year. The creamy peppermint cheesecake is paired with a crunchy chocolate crust. The peppermint cheesecake comes pre-sliced with each slice having decorative stripes. The cake is received frozen and is thawed under refrigeration to serve.

Take it up a notch – Serve with a chocolate sauce and whole or crushed peppermint candies.



Gourmet Turtle Cheesecake

0755124 | 2/96 oz.

Our New York-Style Turtle Cheesecake begins with a thick layer of fudge, covered with caramel sauce and topped with creamy cheesecake. It's then garnished with chopped pecans and wrapped in a graham cracker crust.

Take it up a notch – Garnish with seasonal fruits, sauces and whipped cream.



Dulce de Leche Cheesecake

4557336 | 2/96 oz.

Our cheesecake is flavored and swirled with caramel in a graham cracker crust, topped with caramel mousse and elegantly detailed with caramel drizzle.

Take it up a notch – Can be marketed as caramel cheesecake for non-Hispanic customers.



Plain New York-Style Cheesecake

0755330 | 2/64 oz.

Our traditional cheesecake has the highest-quality ingredients: fresh cream cheese, whole eggs, sugar and pure vanilla.

Take it up a notch – Garnish with seasonal fruits, sauces and whipped cream.



DESSERT BARS AND BREAD PUDDING

Sweeten Every Occasion

These versatile delights come pre-sliced. Just thaw and serve. Customers won't be able to resist your dessert tables and platters. They're also perfect grab-and-go desserts.



Chocolate Fudge Brownie

2341212 | 4/52 oz.

Four sheets of brownies made with rich, gourmet Barry Callebaut chocolate and all premium ingredients. Hand-finished for an elegant appearance.

Take it up a notch – Try triangular slices on end with hazelnut anglaise and toasted almonds for a unique twist.



Assorted Dessert Bars

9361734 | 4 ea.

Four unsliced trays to satisfy every taste: Seven Layer Bars, Mount Caramel Oatmeal, Raspberry Rhapsody and Old Fashioned Lemon. These dessert bars come unsliced, made with all premium ingredients and hand-finished for an elegant appearance.

Take it up a notch – Use plastic wrap or disposable containers to merchandise for to-go orders.



Old Fashioned Lemon Dessert Bar

2361723 | 4/51 oz.

Sweet citrus, this lemon dessert bar is made the old-fashioned way, with luscious lemon filling baked on a sugar cookie crust and topped with a dusting of powdered sugar.

Take it up a notch – Garnish with fruit, mint or a light sauce to complement the lemon flavor.



Chocolate Chip Blondie Dessert Bar

4556965 | 4/48 oz.

Moist and chewy, our dessert bars are made with all premium ingredients, including gourmet Barry Callebaut chocolate chips and real butter.

Take it up a notch – Serve warm with ice cream or sauce.



Bread Pudding

5341219 | 4/75 oz.

A delicious blend of apples, cinnamon, sugar and chopped walnuts for added crunch bakes up into a moist custard bread pudding. We've used all premium ingredients and pulled the bread by hand to give it an upscale, gourmet appearance.

Take it up a notch – Serve in traditional square, or scoop into bowls or glassware with ice cream.

SWEET INDULGENCE IN EVERY BITE



Devonshire® offers irresistible taste in a wide selection of classic and contemporary desserts, made with great care and attention. Each has fresh, delicious ingredients for the flavor and texture of a handcrafted, artisan-quality treat.

The Key Ingredient is Quality

What you'll find in Devonshire gourmet desserts: only the finest ingredients, including Barry Callebaut chocolate, BelGioioso mascarpone cheese, 100% cream cheese, fresh pasteurized eggs, real butter, real whipping cream, pure sugar, real vanilla and premium fruits and nuts.

What Devonshire gourmet desserts do NOT contain: trans fats, partially hydrogenated oils, margarine or shortening.



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