

## Pastries

**Breakfast Parfait** - whole milk plain Greek yogurt, Teal's granola (oats, oat bran, dried cranberries, sunflower seeds, almonds, pecans, grated hazelnuts, brown sugar, maple syrup, vegetable oil, honey, cinnamon, vanilla, salt), blueberries, strawberry jam.

**Brownies** – bittersweet chocolate, unsalted butter, sugar, flour, eggs, vanilla, salt. Powdered sugar on top.

**Cupcake, Carrot** – sugar, carrots, canola oil, flour, eggs, raisins, baking soda, baking powder, cinnamon, salt.

*Filling/Icing:* Cream Cheese Icing (cream cheese, powdered sugar, butter, vanilla)

**Éclairs** – pate a Chou: water, all purpose flour, eggs, salted butter, sugar, salt. Pastry cream: eggs, sugar, flour, milk, cornstarch, vanilla. Ganache: cream, semi sweet chocolate

**Lemon Cheesecake** - cream cheese, sugar, cream, flour, eggs, vanilla, lemon zest, salt. *Crust:* graham crackers, butter. *Topping:* sour cream, sugar *and* Lemon curd (eggs, sugar, lemon juice, salted butter, lemon zest)

**Marionberry Pie** – crust: pastry flour, cake flour, unsalted butter, water, salt. Filling: marionberries, sugar, egg wash, water, clear gel.

**Strawberry Cream Cheese Galette**- crust: pastry flour, cake flour, unsalted butter, water, salt. Filling: Sweetened Cream Cheese (cream cheese, powdered sugar, vanilla), fresh strawberries, sprinkled with powdered sugar.

**Tarte & tartelette** - crust: flour, salted butter, water, eggs, cream, sugar,. Pastry cream (eggs, sugar, flour, milk, cornstarch, vanilla) fresh fruit, currant jam glaze or apricot jam glaze.

**Vanilla Cupcakes** –

Cake: all purpose flour, cake flour, eggs, sweet butter, baking powder, milk, vanilla extract, salt

Old fashioned buttercream: salted butter, cream cheese, powdered sugar, milk, vanilla extract