



Betony Traveling Café

Personal/Private Chef Service

www.betonytravelingcafe.com

Baked Goods

&

Pastry Menu

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Breads & Morning Pastries

Blueberry Streusel Muffins

Moist on the inside, crispy on the outside. Delicious blueberry muffins topped with a cinnamon & butter streusel

Croissants

The French classic. Light as air, flaky, buttery and baked to a deep golden brown

English Tea Scones

Moist and mouthwatering London-style scones prepared with cream and currants

Irish Soda Bread

Traditional hearty table bread from Ireland prepared with caraway seeds, buttermilk and raisins

Kanelbullar (Swedish Cinnamon Rolls)

A Swedish Holiday classic that is delicious any time of year! Moist cinnamon rolls baked with cardamom and sprinkled with pearl sugar

Pains au Chocolat (Chocolate Bread)

Flaky and buttery French rolls filled with dark chocolate pieces and baked to a deep golden brown

Turnovers

Crispy on the outside, moist & juicy fresh fruit on the inside. Choice of two fillings: Apple or Blueberry

Cookies

Antoinetta's Anise Delights

Feather-light anise-infused cookies topped with an anise icing

Austrian Linzer Cookies

A take on the classic Austrian Linzer Torte, these spiced cookies are filled with black currant preserves and dusted with powdered sugar

Biscotti

Traditional, twice-baked Italian cookies. Choice of three varieties: Anise & Almond, Green Walnut, or Chocolate Chip, Walnut & Rum. Best served with coffee, tea or a sweet dessert wine for dipping

Chocolate & Peppermint Pinwheel Cookies

*(seasonal, Winter)

Double-layered holiday-style cookies sliced into rounds. One layer features melted chocolate and the other features crushed candy canes

Hungarian Pecan Cookies

Crunchy pecan butter cookies rolled in powdered sugar

KISS Cookies

Walnut sugar cookies prepared with a chocolate 'kiss' baked into the middle

Maple Buttercream Cookies

Leaf-shaped maple sugar 'sandwich' cookies spread evenly with a maple syrup infused buttercream

Ricotta Cookies

Moist, delicious cookies prepared with sweetened Italian ricotta cheese

Swedish Gingersnaps

Spiced molasses gingersnap cookies prepared in the traditional Swedish style

Pies & Tarts

Apple Pie

Delicious and simply prepared apple pie, made using only the freshest and most crisp seasonal apples

Dutch Shoofly Pie

A classic of Pennsylvania's Amish country, this sweet, sugar cane pie has its roots in the Danish tradition

French Fruit Tart

Pate Sucree (French sweet dough) filled with a sweet pastry cream and topped with a beautiful assortment of fresh seasonal fruit brushed with an apricot glaze

Mixed Berry Pie

Seasonal mixed berries sweetened and baked to a juicy perfection

New England Mince Pie

***(seasonal, Autumn)**

A puritan New England classic prepared in the old-world style. A cooked lean beef roast is very finely chopped and mixed with fruit, sugar, spices & a 'secret' ingredient and baked into a pie dough

Pumpkin Pie

***(seasonal, Autumn)**

Freshly roasted pumpkin mixed with an assortment of classic New England flavors and baked to perfection

Quebec Maple Sugar Pie

A classic of the maple syrup producers' of Quebec, this sweet, mouth-watering pie is prepared using only the finest grade of maple syrup

Specialties

Brazo de Gitano (Gypsy's Arm)

Traditional 'Swiss Roll' style cake of Spain. A sweet yellow cake is rolled and filled with a rum custard and sliced into rounds

Crème brûlée

Absolutely decadent! French-style vanilla bean custard topped with a contrasting layer of caramelized sugar

Double Chocolate Brownies

Moist and delicious brownies baked with two types of fine chocolate

Éclairs

A French-style cream puff baked and filled with a sweet pastry cream and topped with a chocolate glaze

Gingerbread

Holiday-style spiced gingerbread prepared according to an ancient, time-honored recipe

Lemon Streusel Bars

The most delicious lemon bars you will ever taste! Baked with a crunchy layer of streusel sprinkled on top

Tiramisu Italiano

The classic tri-layered cake of Italy. Savoiardi ('lady fingers') cookies are dipped in espresso and layered with sweetened mascarpone cheese, shaved chocolate and dutch-processed cocoa powder