

Gourmet Dessert Miniatures

\$1.95 each

Bars

Lemon Bars

A Butter Cookie Crust covered with a Tart Lemon Filling and Iced in Lemon Butter Frosting. A seasonal variation adds Fresh Blueberries.

Apricot Bars

Crunchy and Chewy, Nutty and Sweet. Dusted with Powdered Sugar.

Brownies

Cream Cheese Brownies

The Tang of Cream Cheese harmonizes with Chocolate in a Brownie Iced with Cream Cheese.

Chocolate Pecan Brownies

Chocolaty and Chewy. Iced with Hot Fudge. The basic is so good, we haven't altered it!

Ultra Fudge Brownies

Is it a Brownie or Fudge? Some of each. Sprinkled with Hazelnuts.

Espresso Brownies

Rich Chocolate and Bitter Coffee is Matched in this Offering.

Butter Pecan Brownies

Two Thin Chewy Brownies are filled with Butter Pecan.

Chocolate Mousse Brownies

A Chocolate Lover's Passion. This Intensely Chocolate Combination is for Dedicated Chocolate Lovers only.

Turtle Cheesecake Brownies

Created for Redel's Restaurant in the 1980's! One Layer of Brownie, Cheesecake, Caramel, and Pecan, and a Final Layer of Hot Fudge. A popular favorite! Your family will love them!

Tartlets

Chocolate Chess Tartlets

A Pastry Cup filled with a Rich Chewy Chocolate.

Fruit Tartlets

A Pastry Crust filled with Sour Cream Custard and one of the following; Pear, Apple, Blackberry, or Apricots in season. This Fruit is Baked into the Custard.

Dream Tartlets

A Mocha Crust filled with White Chocolate Mousse and Orange Cream. It will remind you of a Dreamsicle with a twist.

Raspberry Dream Tartlets

Start with a Mocha Crust, add White Chocolate Mousse, and finish it with Raspberry Cream. Mmmm-mmm!

Hazelnut Mousse Tartlets

A Delicate combination of White Chocolate and Hazelnut Mousse in a Mocha Crust.

Cappuccino Cream Tartlets

If you like Cappuccino, you'll Love these! Both White Chocolate Mousse and a Cappuccino Cream adorn a Delicate Mocha Crust.

Caramel Ganache Tartlets

A Butter Crust filled with Caramel and Pecans and topped with a Chocolate Truffle Filling. Like a ChocolateTurtle in a Cup.

Other Miniatures**Ladyfingers**

Rich Chocolate Truffle Filling Sandwiched between Airy Ladyfingers. *Not available during St. Louis summers!*

Petit Four

1" Squares of Rich Chocolate Cake Iced in Semi-Sweet Chocolate Frosting. Topped in a Swirl of Cream Cheese Icing and Fresh Flower Decoration. We also make a White Cake Version with a Hint of Lemon and Vanilla Buttercream.

Regal Squares

1" Squares of Moist, Dense, Flourless Chocolate Topped with a Swirl of Whipped Cream. They'll melt in your mouth!

Raspberry Cheesecake Bars

A Butter Cookie Crust Topped with a mixture of Cheesecake, Raspberries and Grand Marnier.

Blackberry Drambuie Bars

A Butter Cookie Crust Topped with a mixture of Cheesecake, Blackberries, and Drambuie.

Strawberry Cheesecake Bars

A Dainty serving of a Favorite Combination.

Cheese and Brandied Dried Plum Bars

Usually offered After the First Frost and a Brisk Breeze ushers in the Fall. The Creamy filling is Studded with Brandied Plums.

Caramel-Almond Bars

A Crisp Crust Covered with Chewy Caramel and Sliced Almonds.