



Please place orders with La Piastra by Thursday, March 25th.

Call 860.757.3052 to order.

Dee's One Smart Cookie Easter Menu

Pie!

Vegan Raspberry Peach Pie...a traditional 2 crusted pie filled with Raspberries and Peaches, organic cane and brown sugar, a bit of tapioca starch, a touch of organic lemon juice, cinnamon and a pinch of sea salt. The 9 1/2" pie is presented to you in a permanent pie tin. Gluten/dairy/soy/nut/corn and GMO free, vegan too. We are able to include this on our Easter menu by offering it **freshly frozen** with easy instruction for you to bake at home.

9.5" serves up to 10 \$34.95

Broccoli Quiche...our dairy free quiche is made with fresh eggs, organic coconut milk, lots of broccoli and fresh herbs including thyme, flat leaf parsley, dill, basil, as well as fresh chives, sea salt and cracked black pepper. The 9 1/2" quiche is presented to you in a permanent pie tin. Fully baked, ready to take home to eat or freeze for a later time.

Gluten/dairy/soy/nut/corn and GMO free. CONTAINS COCONUT MILK.

9.5" serves 8 \$31.95

Cakes and Tortes!

Easter Carrot Cake: this is a wonderfully moist carrot cake made with organic carrots and raisins... always a favorite at the bakery. Filled and frosted with vanilla, dairy free "butter" cream and decorated with organic coconut shards up the sides. The top of the cake is decorated with our whimsical spring flower motif. Gluten/dairy/soy/nut/corn/GMO free...contains eggs, but also available vegan. CONTAINS COCONUT. Sensitive to coconut? Request your cake without coconut up the sides.

7" - 3 layers, serves 10-12 \$49.95

Easter Chocolate Cake: our chocolate fudge cake is our most popular cake...incredibly moist, deep dark chocolate. Filled and frosted with vanilla, dairy free "butter" cream and dark chocolate ganache poured over the top of the cake. The cake is decorated with our whimsical Easter cake topper and a green grass frosting border. Gluten/dairy/soy/peanut/tree nut/corn and GMO free...contains eggs. Our devil's food chocolate cake is our vegan option. GANACHE CONTAINS COCONUT MILK. Allergic to coconut? Request ganache free.

6" - 3 layers, serves 8-10 \$41.95

Pineapple Upside Down Cake: reminiscing about the 60's, when my mom used to make this cake. The perfect cake for a brunch or if you just want something light, without frosting. This cake starts with organic brown sugar, organic pineapple slices and dark sweet cherries in the bottom of a 10" cake pan. The sponge cake batter is poured on top, then baked. After baking, the cake is turned out of the pan...the bottom now becomes the top of the cake, showing off the beautiful pineapple slices and dark sweet cherries. Light and dee-licous! Gluten/dairy/soy/ nut/corn and GMO free...contains eggs, but also available vegan.

9", serves 10 \$35.95

Flourless Chocolate Torte: whether you are a chocoholic or looking for a grain free alternative, our dark Belgian chocolate flourless torte is perfect! The torte is covered in dark chocolate ganache and topped with a border of fresh raspberries. Rich and decadent, a slice goes a long way to satisfy your sweet tooth. Gluten/dairy/soy/nut/corn and GMO free. CONTAINS COCONUT MILK and eggs. Not available vegan. Available in two sizes.

7", serves 6 \$31.95

9", serves 12 \$54.95

SUGAR FREE Chocolate Flourless Torte...looking for a decadent, grain free treat that is also CANE SUGAR FREE? A diabetic alternative, or for someone following a Paleo or Keto diet. Our single layer flourless Chocolate torte is deep and rich, made with zero glycemic Monk fruit sweetener and dark chocolate sweetened with natural Stevia, bathed in dark chocolate ganache and decorated with fresh raspberries. A sliver will satisfy your sweet tooth, so this is meant for sharing. Gluten/dairy/soy/nut/corn and GMO free. CONTAINS COCONUT MILK and eggs. Sorry, not available vegan.
7", serves 6, \$36.95,

Mini Easter Egg Cakes: shaped like an egg, this 3 1/2" mini cake is our chocolate fudge cake with vanilla "butter"cream filling, bathed in dark chocolate ganache, then decorated for Easter with bunnies and/or spring flowers. A work of art. Always our Easter favorite! Gluten/dairy/soy/nut/corn/gmo free...contains eggs, but also available vegan. GANACHE CONTAINS COCONUT MILK.
\$6.50/each, \$38.00/6

Cookies and Treats!

Vegan Glazed Shortbread Cookies: our popular glazed, decorated shortbread cookie comes in different shapes each month, colorfully glazed with plant-based food colors. Three different cookie shapes to choose during the Easter/Spring season, priced by size:

Easter Egg \$3.95/each

Butterfly: \$4.95/each

Bunny: \$4.95/each

Chocolate Sunbutter Cups: We substitute the peanut butter filling with sunflower butter filling for an even more Delicious treat. Gluten/dairy/soy/nut/corn and GMO free, vegan too!

Package of 3/\$8.50

Cream Puffs: Our guests are always Dee-lighted when these gems are on the menu. The pate a choux pastry puff is filled with vanilla bean pastry cream and drizzled with a bit of dark chocolate ganache. Gluten/dairy/soy/nut and GMO free. Sorry, these are not available corn free or vegan. GANACHE CONTAINS COCONUT MILK. Presented in a white window pastry box with gold foil board.

Box of 6: \$19.95

Rolls!

We will have a variety of fresh breads each day of Easter week, but are taking orders for the rolls listed below:

Dinner Rolls.... a package of 6 dinner rolls to accompany your holiday meal. Gluten/Dairy/Soy/Nut and GMO free. Vegan and Yeast free options available.

\$7.99, Vegan Herb, 6 pack, also corn free

\$7.99, Sweet Sesame, 6 pack, contains eggs, also corn free

\$7.99 Brown Bread rolls, 6pk, vegan, yeast free, contains corn

Hot Cross Buns: Easter and hot cross buns...an annual event! Organic raisins nestled in a sweetened bun, baked in a 9 bun pan. Perfect warmed in the oven or placed in the microwave for that just baked experience. We provide icing packaged separately so you may apply the icing after the buns are warmed. Gluten/dairy/soy/peanut/tree nut and GMO free...contains non gmo corn starch and eggs. Not available vegan.

9 rolls per package \$13.99

Please place orders with La Piastra by Thursday, March 25th.

Call 860.757.3052 to order.