Wholesale Catalog

No Trans Fats or Artificial Ingredients

About the Baking Institute

At The Baking Institute we are committed to providing our food service customers with a wide selection of high quality innovative frozen dessert options. We use quality ingredients, never use any trans fats or artificial flavors and follow time-honored recipes to create a variety of products sure to please your customers.

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Individual Fruit Pies

An individual serving of an All American classic dessert! Our fruit pies are made with an old fashioned butter tart crust and are overstuffed with house-made fresh seasonal fruit fillings. Pies are fully baked in 4 inch aluminum tins and are ready to heat and serve. NO SUGAR ADDED options are available for all flavors.

Apple Pie

Cherry Pie

Blueberry Pie

Peach Pie

Size	4" round
Count	6 per Box
Master Case	36

Banana Cream Cake

Moist and fruity combination of chocolate and banana cake baked with fresh bananas. This cake is filled with layers of banana buttercream and dark chocolate fudge. It is then topped off with banana buttercream and decorated with a buttercream rosette and a slice of dried banana.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Blueberry Grand Marnier Cake

Layers of fresh blueberry cake are smeared with house made orange preserves and soaked with Grand Marnier simple syrup. This delicious cake is filled with vanilla and praline buttercream and is topped with a dense layer of toasted almond pieces and praline buttercream rosette.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Carrot Cake With Cream Cheese

This luscious cake is bursting with flavors of fresh carrots, pineapple and walnuts. Filled and finished with a light and creamy cream cheese, it is decorated with a piped buttercream baby carrot. Any carrot cake fanatic will love this traditional cake!

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Chocolate Hazelnut Cake

A combination of hazelnut cake baked with freshly ground hazelnuts and chocolate cake is then filled with delicious Nutella buttercream filling. This cake is topped with dark chocolate gananche and a buttercream rosette sprinkled with toasted hazelnuts.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Cranberry Orange Cake

Layers of moist vanilla cake are filled with tart cranberry and sweet orange buttercream. This cake is topped with chunky homemade cranberry preserves and decorated with a buttercream rosette and dried cranberries.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Chocca Mocca Pecan Cake

Dark chocolate cake filled with dark chocolate and espresso mousse filling. It is then topped with chocolate buttercream and dark chocolate ganache and sprinkled with crunchy toasted pecans and dark chocolate shavings.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Dulche De Leche Cake

Layers of moist vanilla cake filled with caramel butterscotch buttercream filling. Topped with a homemade condensed milk dark chocolate ganache and finished with a thick caramel drizzle and a buttercream rosette.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

German Chocolate Cake

This original recipe consists of our extremely rich chocolate cake filled with German chocolate buttercream and a mixture of finely chopped coconut and pecans. Each piece is finished with a chocolate buttercream rosette and sprinkled with chunks of house-made dark chocolate fudge.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Italian Cannoli Cake

Our version of a delicious Italian classic dessert! Three layers of vanilla yellow cake filled with our homemade cannoli cream and chocolate chips. This cake is finished with toasted pistachios.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Key Lime Cake

Layers of airy white cake filled with delicious homemade lime mousse. Each piece is iced with lime buttercream icing and decorated with a buttercream rosette and candied lime wedges.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Lemon Poppy Seed Cake

Our light and fluffy lemon poppy seed cake is filled with homemade lemon jam and lemon buttercream filling. This cake is decorated with a lemon buttercream rosette topped with lemon jam.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Mango Mousse Cake

Three layers of light and delicious white cake filled with hand whipped white chocolate mousse and mange puree. Each piece is covered with decadent house made dark chocolate ganache decorated with white chocolate swirls and pieces of chocolate.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Neapolitan Cake

Layers of chocolate, red velvet and vanilla cake filled with rich pistachio cream cheese are decorated with toasted crunchy pistachios, a buttercream rosette and a piece of European chocolate.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Rocky Road Cake

A delicious classic! Three layers of moist chocolate and marble marshmallow cake filled with chocolate buttercream and our homemade chocolate fudge are topped with dark chocolate ganache and covered with toasted slivered almonds and mini marshmallows.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Triple Chocolate Cake

Three layer chocolate cake filled with rich dark chocolate buttercream and iced with dark chocolate fudge. This cake is decorated with a buttercream rosette and a chocolate heart.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Tuxedo Truffle Mousse Cake

An extravagant creation combining a layer each of creamy dark chocolate and white chocolate mousse floating between three layers of chocolate, marbled and dark chocolate cake. This cake is finished off with dark chocolate ganache drizzled with white chocolate.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Bananas Foster
Vanilla cake baked with bananas sautéed in liquor and brown sugar topped with a banana buttercream rosette and a dried banana slice.

Coconut Cream Cake
Rich coconut cake topped with condensed milk buttercream icing and toasted coconut shavings.

Crème De Menthe
Dense chocolate cake topped with cool minty buttercream decorated with fudge drizzle.

Chocolate Fudge Cake
Dense chocolate cake topped with dark chocolate fudge and chocolate shavings.

Dulce De Leche
Moist vanilla cake topped with dulce de leche buttercream drizzled with freshly cooked caramel.

Nutty Marble Cake
Swirled vanilla and chocolate cake topped with nutty hazelnut buttercream finished with a drizzle of Nutella.

Mystic Lemon
Sweet lemon cake is topped with tangy lemon buttercream and a buttercream rosette with a candied lemon wedge.

Red Velvet with Cream Cheese Classic red velvet cake topped with creamy tangy cream cheese frosting and red velvet cake crumbles.

Single Layer Sheet Cakes

Bar Size Option	2" x 2"
Count	40 per Box
Master Case	160 Assorted
Flavor Count	8 per Case – 20 Pieces of Each Flavor

Miniature Fancy Pastries

Banana Caramel Mini
Rich banana cake layered with white chocolate mousse, caramel and chocolate ganache icing.

Carrot Cake Mini
Miniature version of our classic carrot cake is filled with tangy cream cheese and finished with a hand-piped buttercream baby carrot.

Chocolate Cream Cake Mini Layered chocolate cake filled with chocolate buttercream and frosted with sweet chocolate cream and a chocolate decoration.

Hazelnut Chocolate Cake Mini
Thin layers of chocolate cake filled with sweet hazelnut spread topped with hazelnut buttercream.

Lemon Cake Mini
Rich vanilla cake filled with our sweet and tart lemon buttercream filling. This mini pastry is iced in lemon buttercream and topped with decorative piping.

Mango Cake Mini
Vanilla cake filled with our sweet and tart mango buttercream filling. This mini pastry is iced with mango buttercream and topped with decorative piping.

Mint Chocolate Cake Mini
Chocolate cake layers filled with mint mousse, topped with chocolate fudge and decorative piping.

Pineapple Cake Mini
Airy white cake is filled with our sweet and tart pineapple buttercream filling and finished with vanilla buttercream and decorative piping.

Red Velvet Cake Mini
Moist red velvet cake filled with our signature cream cheese filling and topped with a buttercream rosette.

Strawberry Cake Mini
Light and spongy vanilla cake filled with a sweet strawberry cream filling and fresh-made strawberry jam. This cake is frosted with dark chocolate and garnished with white chocolate drizzle.

Bar Size Option	1 1/4" X 1 1/2 "
Count	60 per Box
Master Case	240 Assorted
Flavor Count	10 per Case – 24 Pieces of Each Flavor

Dark Chocolate Dome Mousse

Two layers of dark and milk chocolate mousse on top of a shortbread cookie base covered in our homemade dark chocolate ganache and decorated with chocolate flute pieces.

Size Option	4 Ounces Each
Count	12 Per Box
Master Case	48

Lemon Mousse

A light and airy lemon mousse sits atop of a buttery shortbread cookie crust. This mousse individual dessert is decorated with a buttercream rosette and a candied lemon slice.

Size Option	4 Ounces Each
Count	18 Per Box
Master Case	72

Triple Berry Mousse

White chocolate mousse with fresh blueberries, raspberries, and strawberries folded in sits atop of a buttery shortbread cookie base. This mousse individual dessert is decorated with an assortment of fresh berries.

Size Option	4 Ounces Each
Count	15 Per Box
Master Case	60

White Chocolate Dome Mousse

White chocolate mousse surrounds a shortbread cookie base and soft dark chocolate fudge center. Decorated with our homemade dark chocolate ganache and drizzled with white chocolate decoration.

Size Option	4 Ounces Each
Count	12 Per Box
Master Case	48

New York Cheesecake

The Baking Institute's delectable version of a New York classic! Our delicious soft and creamy cheesecake is decorated with a cream cheese rosette and is topped off with a Belgian dark chocolate diamond.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Red Velvet Cheesecake

If you love both red velvet cake and cheesecake, this cake is for you! Our delicious red velvet filling is topped with a creamy cheesecake layer and is baked on top of a dark chocolate Oreo cookie crust. This cake is topped off with a Belgian dark chocolate diamond making a wickedly delicious combination.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Apple Cobbler

Our apple cobbler bars feature our homemade tart and sweet apple filling crafted using freshly picked apples and spices and then topped with our crunchy cinnamon streusel.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Blondie Brownie

This rich and sweet dessert bar is made from the purest brown sugar mixed with natural ingredients including butterscotch chips and walnuts for a melt in your mouth experience.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Fudge Brownie

Our decadent hand churned fudge is mixed with our light and moist chocolate batter to create this chocolate fudge brownie delight. This brownie is topped off with creamy fudge.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Lemon Bars

Our unique lemon bars are made with a sugar cookie crust and our homemade lemon curd filling, they are finished off with a dusting of powdered sugar.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Peach Cobbler

Our peach Cobbler bars are made with a crunchy sugar cookie crust and a delectable peach filling made of fresh peaches and topped off with crumbly streusel topping.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Raspberry Bars

Our Raspberry bars are filled with a tart sweet homemade raspberry jam sandwiched in between crumbly streusel with a dusting of powdered sugar.

Bar Size Option	2.5"x 2.5"
Count	24 per Box
Master Case	96

Handling Information

All of our frozen desserts come in durable shrink wrapped boxes ensuring optimum freshness and durability. Every product is precut, portioned and is ready to thaw and serve. We do not recommend making additional cuts to product once it's been brought to room temperature.

Shelf Life

	Frozen	Refrigerated	Ambient Temperature
Dessert Cakes	9 Months	2 Days	Thaw and serve within 2 to 4 hours
Mousses	9 Months	2 Hours	Thaw and serve within 2 hours
Cheesecakes	9 Months	2 Days	Thaw and serve within 2 hours
Dessert Bars	12 Months	2 Days	Thaw and serve within 2 to 4 hours
Individual Fruit Pies	12 Months	2 Days	Thaw and warm according to box

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Hours: Monday - Friday 7:00 A.M. - 4:00 P.M. • Saturday 8:00 A.M. - 1:00 P.M.