



ALLIED PINNACLE

season TRENDS

Summer Edition

Refresh your menus
with trending seasonal
flavours and recipes



Berry Valentine's

Love up your Valentine's treats
with cheeky raspberry recipes

Dubai Choc Easter

Hop into the latest trend – with
mouth-watering choccy creations

Summer Lemon

Add some zing to your summer
with these trending desserts

Coffee Moments

Elevating coffee pairings and infusing
desserts with rich coffee flavour



ALLIED PINNACLE

SHARE THE LOVE ON

Valentine's DAY

Valentine's Day is a growing occasion for indulgence - whether it's a romantic dessert for two or a 'Galentine's' treat with friends. Elevate your offerings with the global love for raspberries and timeless appeal of red velvet cake.

LOVERS CUPCAKES

Top baked red velvet cupcakes with **AP Cream Cheese Topping** and fresh raspberries, or fill with raspberry jam for extra tangy sweetness. Bake extra large muffins or small mini-cakes and serve as a romantic shared dessert.



Other calendar moments to celebrate with raspberry-based desserts:

- International Women's Day
- Easter
- Chinese / Lunar New Year
- Holi
- Ramadan
- Eid

RASPBERRY RED VELVET BROWNIES



Combine prepared **AP Red Velvet Cake Mix** and **AP Raspberry Flavoured Kularome** with fresh raspberries and white chocolate chunks, place in a sheet pan and bake until just set. Cool and top with buttercream flavoured with **AP Raspberry Flavoured Kularome**, drizzle with raspberry sauce, fresh raspberry and white chocolate curls.

RED VELVET RASPBERRY LAMINGTON



Bake **AP Red Velvet Cake Mix** and **AP Raspberry Flavoured Kularome** in a sheet pan, cool then cut into cubes. Make coating with icing sugar, **AP Raspberry Flavoured Kularome**, melted butter and water. Toss cubes of cake in icing, then toss in desiccated coconut and chill until set. Serve or slice and fill with mock cream for a different presentation. Full recipe on page 13.

WHAT YOU'LL NEED

AP Raspberry Flavoured Kularome

1L
50105490

A highly versatile 3-in-1 liquid concentrate, that delivers a bold raspberry flavour, colour and aroma.



AP Red Velvet Cake Mix

15kg
50111892

An expertly blended cake mix to create delicious red velvet cakes, mini cakes, muffins, Swiss rolls, trifles, puddings and much more.



AP Cream Cheese Topping

6kg
50105569

A ready-to-use, shelf stable, full flavoured cream cheese topping that's the perfect partner for red velvet cake.





ALLIED PINNACLE

HOP INTO A *Dubai Chocolate* EASTER



The **Dubai Chocolate** sensation swept the world in 2025 and is set to continue well into 2026. Ride the wave by introducing this enticing mix of **chocolate**, **pistachio cream** and **kataifi pastry** to your Easter range of sweets and desserts.

DUBAI CHOCOLATE MUDCAKE

Infuse **AP Cake Mix Mudcake** with fragrant ground cardamom, **AP Espresso Flavoured Kularome** and bake. Top with pistachio cream, drizzle of date syrup and chopped pistachios.

Elevate the classic
Dubai Chocolate flavour
with these bold flavour
pairings:

- Salted Caramel & Hazelnut
- Orange Zest & Almonds
- Turkish Delight & Rose Petals
- Raspberry & Rosewater
- Pear and Cardamom

DUBAI CHOC-CROISSANT



Don't forget breakfast and brunch - Dubai-style croissants are a perfect Easter special for your menu. Simply bake a **Pinnacle Croissant**, fill with pistachio paste, top with **AP Chocolate International Icing** and sprinkle with pistachios.

DUBAI CHOCOLATE CROFFLE



Combine 2 trends into 1 - place an unbaked **Pinnacle Croissant** into a waffle machine and cook until golden. Top with pistachio paste, drizzle with dark chocolate and sprinkle with pistachios.

WHAT YOU'LL NEED

AP Cake Mix Mudcake

15kg

50103908

A rich chocolate mudcake mix made with cocoa - just add water and oil for an easy, moist, and decadent mudcake or versatile mudcake-based desserts.



Pinnacle Large Croissants

100 x 85g

50106601

A laminated croissant dough made with real butter. Great for making filled or topped croissants, almond croissants filled with almond frangipane and croffles - waffle toasted croissants.



AM Crème Muffin Mix

10kg and 15kg

50036251 & 50103902

A versatile muffin mix that creates rich, creamy muffins with a moist crumb. Use as is or customise with additions like spices, chocolate chips, nuts, berries, or fruit pieces for endless flavour possibilities.





ALLIED PINNACLE

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THE MOST OUT OF SUMMER

It's the season for cafés, bakeries and casual eateries to showcase **light and refreshing** menu options.

Trending **lemon and citrus** flavours add zest and a taste of sunshine to any sweet treat or dessert.

LEMON-UP YOUR BAGELS

Lather **NYB Poppyseed** Bagels with whipped cream cheese, then top with a drizzle of lemon curd, lemon zest and fresh mint.

Brighten your menu with these zesty lemon ideas:

- Lemon Coconut Bar
- Lemon Curd Danish
- Lemon Custard Filled Croissant
- Lemon & Almond Biscotti
- Lemon & Poppyseed Drizzle Loaf

RASPBERRY LEMON MINI SLAB CAKES



Combine **AM Utility Cake Mix** with a few drops of **AP Lemon Flavoured Kularome** and bake according to pack instructions. Cut into portions and top with **AP Cream Cheese** whipped with **AP Raspberry Flavoured Kularome**. Full recipe on page 11.

LEMON MERINGUE BLISS



For double deliciousness, line a cake tin with biscuit base, top with **AP Cheesecake Mix** combined with **AP Lemon Flavoured Kularome**, and bake according to pack instructions. Top with lemon curd, and finish with piped meringue and torch until golden.



WHAT YOU'LL NEED

NYB Poppyseed Bagels Baked

16 x 120g
50111122

A delicious authentic bagel topped with crunchy poppyseed. Perfect for sweet and savoury toppings.

ALSO IN THE RANGE
NYB Everything
Bagels Baked
16 x 120g
50111118

An irresistible savoury mix of sesame, linseeds, poppy seeds and onion flakes.



AM Utility Cake Mix

10kg & 15kg
50036381 & 50103912

A blend of selected ingredients to create a multipurpose cake that you can add your own flavours, fillings and toppings to.



AP Cheesecake Mix

10kg
50160160

A delicious mix to create baked or chilled cheesecakes with ease and consistency.





ALLIED PINNACLE

ALL ABOUT THOSE

COFFEE *Moments*

Coffee and espresso are taking desserts by storm. From tiramisu to layered cakes and espresso slices, these rich, aromatic flavours bring a bold, indulgent twist to your bakery offerings.

ESPRESSO SLICE

Top an ANZAC biscuit base with a layer of AP Espresso Flavoured Kularome mixed with whipped cream, top with caramel and finish with chocolate ganache.

Elevate coffee moments with these sweet pairings:

- Cappuccino + Almond Biscotti
- Macchiato + Dark Chocolate Espresso Tart
- Nitro Brew + Tiramisu Layered Cake
- Iced Coffee + Coffee Panna Cotta
- Latte + Mocha Mudcake



WHAT YOU'LL NEED

AP Cheesecake Mix

10kg
50160160

A delicious mix to create baked or chilled cheesecakes with ease and consistency.



TIRAMISU CHEESECAKE



A fresh take on an Italian classic. Top a biscuit base with prepared **AP Cheesecake Mix**, add **AP Espresso Flavoured Kularome** and stir through mascarpone. Add mixture to biscuit base, alternating with sponge fingers dipped in espresso coffee. Leave to set and finish with grated chocolate.

TIRAMISU LAYERED CAKE



Bake cake rounds, slice into halves and layer with mascarpone cream flavoured with **AP Espresso Flavoured Kularome**, dust with cocoa and chill before serving.

AP Espresso Flavoured Kularome

1L NEW SKU
50170556

A 3-in-1 liquid colouring, flavouring and aroma that delivers the rich flavour of espresso coffee. Highly versatile for use in many baking and sweet applications.



AP Cream Cheese Topping

6kg
50105569

A ready-to-use, shelf stable, full flavoured cream cheese topping or filling. Suitable for topping and finishing cakes, danishes, tarts, pastries and more.





ALLIED PINNACLE

TRENDING RECIPES

Featuring



AM CRÈME MUFFIN MIX

A versatile muffin mix that creates rich, creamy muffins with a moist crumb. Use as is or customise with additions like spices, chocolate chips, nuts, berries, or fruit pieces for endless flavour possibilities.



COFFEE TREND

PICCOLO CAPPUCCINO MUFFINS



YIELDS
30
PORTIONS

INGREDIENTS:

- 1kg AM Crème Muffin Mix 50036251
- 20g AP Espresso Flavoured Kularome 50170556
- 100g Canola oil
- 420g Water
- 500g AP Cream Cheese Topping 50105569
- 30 Chocolate coated coffee beans
- Plus Cocoa to dust

METHOD:

- 1 Using a paddle, place **AM Crème Muffin Mix**, **AP Espresso Flavoured Kularome**, oil and water into mixing bowl.
- 2 Mix on 1st speed for 1 minute, scrape down.
- 3 Mix on 2nd speed for 1 minute.
- 4 Using small muffin liners, add 40-45g of batter to each.
- 5 Bake at 180°C for approximately 22-25 minutes, remove from pan.
- 6 Once cooled, pipe a swirl of **AP Cream Cheese Topping** onto muffins, dust with cocoa and top with a chocolate coated coffee bean.

DUBAI CHOCOLATE TREND

DUBAI CHOCOLATE MUFFINS



YIELDS
8
PORTIONS

INGREDIENTS:

- 1kg AM Crème Muffin Mix 50036251
- 20g AP Cake Chocolate Flavoured Kularome 50105505
- 100g Canola oil
- 420g Water
- 200g Chocolate chips
- 300g AP Cream Cheese Topping 50105569
- Plus Pistachios, finely chopped to decorate

METHOD:

- 1 Using a paddle, place **AM Crème Muffin Mix** and **AP Cake Chocolate Flavoured Kularome**, oil and water into mixing bowl.
- 2 Mix on 1st speed for 1 minute, scrape down.
- 3 Mix on 2nd speed for 1 minute.
- 4 Add chocolate chips and fold until combined.
- 5 Using large muffin liners, add 120g of batter to each.
- 6 Bake at 190°C for approximately 30-32 minutes, remove from pan.
- 7 Once cooled, decorate as desired with **AP Cream Cheese Topping** and chopped pistachios.



ALLIED PINNACLE

TRENDING RECIPES

Featuring



AM UTILITY CAKE MIX

A blend of selected ingredients to create a multipurpose cake mix that you can add your own flavours, fillings and toppings to.



LEMON TREND

RASPBERRY LEMON MINI SLAB CAKES



YIELDS
6
PORTIONS

INGREDIENTS:

- 400g Water
- 200g Whole eggs
- 1kg **AM Utility Cake Mix 50036381**
- 20g **AP Lemon Flavoured Kularome 50105488**
- 500g **AP Cream Cheese Topping 50105569**
- 10g **AP Raspberry Flavoured Kularome 50105490**

METHOD:

- 1 Place water, eggs, **AM Utility Cake Mix** and **AP Lemon Flavoured Kularome** into mixing bowl.
- 2 Using sponge whisk, blend on 1st speed for 1 minute, then scrape down.
- 3 Whisk on 3rd speed for 5 minutes, then 2nd speed for another 5 minutes.
- 4 Deposit 600g into 2 small lined tins (8 inch x 6 inch).
- 5 Bake at 180°C for about 50 minutes.
- 6 Cool in tin for about 5 minutes, then remove and let cool completely.
- 7 Add **AP Cream Cheese Topping** and **AP Raspberry Flavoured Kularome** into mixing bowl, mix with paddle until just combined.
- 8 Trim cake edges and evenly slice each cake into 3 mini slabs (approximately 7cm x 15cm).
- 9 Decorate as desired with raspberry cream cheese topping.

COFFEE TREND

TIRAMISU LAYERED CAKE



YIELDS
2 X 7"
CAKES

INGREDIENTS:

- 400g Water
- 200g Whole eggs
- 1kg **AM Utility Cake Mix 50036381**
- 20g **AP Espresso Flavoured Kularome 50170556**
- 400g **AP Cream Cheese Topping 50105569**
- 8g **AP Espresso Flavoured Kularome 50170556**
- Plus Cocoa to dust

METHOD:

- 1 Place water, eggs, **AM Utility Cake Mix** and 20g **AP Espresso Flavoured Kularome** into mixing bowl.
- 2 Using sponge whisk, blend on 1st speed for 1 minute, then scrape down.
- 3 Whisk on 3rd speed for 5 minutes, then 2nd speed for another 5 minutes.
- 4 Deposit 350g into 2 paper lined 7 inch round tins.
- 5 Bake at 180°C for around 40 minutes.
- 6 Remove from tin and let cool completely.
- 7 Add **AP Cream Cheese Topping** and remaining **AP Espresso Flavoured Kularome** into mixing bowl, mix with paddle until just combined.
- 8 Assemble cake: level the cake layers, place first layer on cake board and spread an even layer of topping. Place second layer on top, then crumb coat and apply final layer of topping. Decorate with remaining topping as desired and dust cocoa powder to finish.



ALLIED PINNACLE

TRENDING RECIPES

Featuring



AP CAKE MIX MUDCAKE

A rich chocolate mudcake mix made with cocoa - just add water and oil for an easy, moist, and decadent mudcake or versatile mudcake-based desserts.



DUBAI CHOCOLATE TREND

DUBAI CHOCOLATE MUDCAKE



YIELDS
2x7"
CAKES

INGREDIENTS:

- 200g Canola oil
- 450g Water
- 1kg **AP Cake Mix Mudcake 50103908**
- 4g Ground cardamom
- 20g **AP Espresso Flavoured Kularome 50170556**
- 20g **AP Cake Chocolate Flavoured Kularome 50105505**
- 200g Dark chocolate
- 200g Cream
- 20g Pistachio spread, slightly melted
- 20g Pistachios, chopped

METHOD:

- 1 Place oil and water, then **AP Cake Mix Mudcake**, cardamom, **AP Espresso Flavoured Kularome**, **AP Cake Chocolate Flavoured Kularome** into a mixing bowl.
- 2 Using a paddle, blend on 1st speed for 1 minute then scrape down.
- 3 Mix on 1st speed for 2 minutes.
- 4 Deposit 600g into 2 paper lined 7 inch round tins.
- 5 Bake at 170°C for about 50 minutes, remove from tins.
- 6 Whipped chocolate ganache: heat dark chocolate and cream in microwave safe bowl in 30 second bursts, whisking until combined. Cover and cool in fridge for at least 4 hours, then whip for 2-3 minutes.
- 7 Decorate cake with whipped ganache, drizzle with pistachio spread and top with chopped pistachios.

COFFEE TREND

MOCHA MUDCAKE



YIELDS
2x7"
CAKES

INGREDIENTS:

- 200g Canola oil
- 450g Water
- 1kg **AP Cake Mix Mudcake 50103908**
- 20g **AP Cake Chocolate Flavoured Kularome 50105505**
- 20g **AP Espresso Flavoured Kularome 50170556**
- 400g White chocolate
- 130g Thickened cream
- 4g **AP Espresso Flavoured Kularome 50170556**

METHOD:

- 1 Place oil and water, then **AP Cake Mix Mudcake**, **AP Cake Chocolate Flavoured Kularome** and **AP Espresso Flavoured Kularome** into mixing bowl.
- 2 Using a paddle, blend on 1st speed for 1 minute then scrape down.
- 3 Mix on 1st speed for 2 minutes.
- 4 Deposit 600g into 2 paper lined 7 inch round tins.
- 5 Bake at 170°C for about 50 minutes, remove from tins.
- 6 Whipped white chocolate ganache: heat white chocolate and cream in microwave safe bowl in 30 seconds bursts, whisking until combined. Whisk in 4g of **AP Espresso Flavoured Kularome**. Cover and cool in fridge for at least 4 hours, then whip for 2-3 minutes.
- 7 Decorate cake with whipped ganache as desired.



ALLIED PINNACLE

TRENDING RECIPES

Featuring



AP RED VELVET CAKE MIX

An expertly blended pre-mix recipe to create red velvet cakes, mini cakes, muffins, Swiss rolls and self saucing puddings.



RASPBERRY TREND

RED VELVET RASPBERRY LAMINGTONS



YIELDS
12
PORTIONS

INGREDIENTS:

600g	Water	100g	Water
100g	Canola oil	100g	Butter, melted
1kg	AP Red Velvet Cake Mix 50111892	200g	Desiccated coconut
400g	Icing Mixture	300g	Mock cream
8g	AP Raspberry Flavoured Kularome 50105490	Plus	Fresh raspberries to garnish

METHOD:

- 1 Place water and oil into mixing bowl, then add **AP Red Velvet Cake Mix**.
- 2 Using paddle, blend on 1st speed for 1 minute, then scrape down. Mix on 1st speed for 2 minutes. Mix on 2nd speed for 1 minute.
- 3 Deposit 600g into a paper lined tin (8 inch x 6 inch).
- 4 Bake at 160°C for about 40 minutes. Cool in tin for 5 minutes, then remove from tin to cool completely.
- 5 Trim edges of cake and slice into 6cm squares.
- 6 Add icing mixture, **AP Raspberry Flavoured Kularome**, water and butter and whisk until combined.
- 7 Dip cake squares into icing and place on wire rack, allowing excess to drip off.
- 8 Roll through desiccated coconut and place on wire rack for about an hour to allow icing to set.
- 9 Once set, slice lamington in half and fill with mock cream and raspberries.

RASPBERRY RIPE SLICE



YIELDS
45
PORTIONS

INGREDIENTS:

600g	Water
100g	Canola oil
1kg	AP Red Velvet Cake Mix 50111892
10g	AP Raspberry Flavoured Kularome 50105490
400g	AP Cream Cheese Topping 50105569
200g	Fresh raspberries

METHOD:

- 1 Place water and oil into mixing bowl, then add **AP Red Velvet Cake Mix** and **AP Raspberry Flavoured Kularome**.
- 2 Using paddle, blend on 1st speed for 1 minute, then scrape down.
- 3 Mix on 1st speed for 2 minutes.
- 4 Deposit 1350g into a medium paper lined tin (14 inch x 8 inch) or 675g into 2 small paper lined tins (8 inch x 6 inch).
- 5 Bake at 160°C for about 50 minutes (medium) or 40 minutes (small).
- 6 Cool in tin for 10 minutes, then remove from tin to cool completely.
- 7 Remove edges of cake, then slice into 4cm squares.
- 8 Decorate with **AP Cream Cheese Topping** and top with fresh raspberries.



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TRENDING RECIPES

Featuring



AP CHEESECAKE MIX

A delicious mix to create baked or chilled cheesecakes with ease and consistency.



LEMON TREND

LEMON BASQUE CHEESECAKE



INGREDIENTS:

- 700g Milk
- 700g **AP Cheesecake Mix 50160160**
- 15g **AP Lemon Flavoured Kularome 50105488**
- 3 Eggs
- 500g Cream
- 75g **Flour**
- 15g Cornflour
- Plus Icing sugar to dust

METHOD:

- 1 Add milk and **AP Cheesecake Mix** into a mixing bowl.
- 2 Mix on low speed for 1 minute, scrape down.
- 3 Mix on high speed for 3 minutes, scrape down.
- 4 Add **AP Lemon Flavoured Kularome**, eggs, cream, flour and cornflour.
- 5 Mix on 2nd speed 2 minutes until smooth.
- 6 Pour into a paper lined 10 inch tin and bake at 200°C for 25-35 minutes or until just set and golden brown on top.
- 7 Chill for at least 6 hours or overnight and serve slices dusted with icing sugar.

COFFEE TREND

TIRAMISU AND WHITE CHOCOLATE CHEESECAKE



INGREDIENTS:

- 50g Butter
- 350g Biscuit crumb
- 500g Milk
- 500ml **AP Cheesecake Mix 50160160**
- 10g **AP Espresso Flavoured Kularome 50170556**
- 20g White chocolate curls
- 20g Chocolate coffee beans
- Plus Cocoa to dust

METHOD:

- 1 Melt butter, combine with biscuit crumbs and press into a 9 inch ring with no base and refrigerate for 1 hour.
- 2 Add milk and **AP Cheesecake Mix** to a bowl and mix for 5 minutes on high speed
- 3 Divide the mix in half and add **AP Espresso Flavoured Kularome** to half of the mixture and place on the base and refrigerate for 1 hour.
- 4 Melt white chocolate and add to remaining **AP Cheesecake Mix**, and place on top of espresso cheesecake layer. Refrigerate until set. Finish with white chocolate curls, chocolate coffee beans and dust with cocoa.



ALLIED PINNACLE

TRENDING RECIPES

Featuring



AP CREAM CHEESE TOPPING

A ready-to-use smooth full flavoured cream cheese topping or filling. Suitable for topping and finishing cakes, danishes, tarts, pastries and more.



SUMMER TOPPING TRENDS

RASPBERRY CREAM CHEESE TOPPING



INGREDIENTS:

- 500g AP Cream Cheese Topping 50105569
- 10g AP Raspberry Flavoured Kularome 50105490

METHOD:

- 1 Add AP Cream Cheese Topping and AP Raspberry Flavoured Kularome into mixing bowl, mix with paddle until just combined.
- 2 Use as topping for cakes.

TIRAMISU TOPPING



INGREDIENTS:

- 500g AP Cream Cheese Topping 50105569
- 10g AP Espresso Flavoured Kularome 50170556
- Plus Cocoa to dust

METHOD:

- 1 Add AP Cream Cheese Topping and AP Espresso Flavoured Kularome into mixing bowl, mix with paddle until just combined.
- 2 Use as topping for cakes, dust with cocoa powder to finish.

LEMON CREAM CHEESE TOPPING



INGREDIENTS:

- 500g AP Cream Cheese Topping 50105569
- 10g AP Lemon Flavoured Kularome 50105488

METHOD:

- 1 Add AP Cream Cheese Topping and AP Lemon Flavoured Kularome into mixing bowl, mix with paddle until just combined.
- 2 Use as topping for cakes.

DUBAI CHOCOLATE TOPPING



INGREDIENTS:

- | | |
|---------------------|---------------------------------------|
| 200g Dark chocolate | 20g Pistachio spread, slightly melted |
| 200g Cream | 20g Pistachios, chopped |

METHOD:

- 1 Heat dark chocolate and cream in a microwave safe bowl in 30 second bursts, whisking until combined.
- 2 Cover and cool in fridge for at least 4 hours, then whip for 2-3 minutes.
- 3 Top cake with ganache, drizzle with pistachio paste and finish with chopped pistachios.



ALLIED PINNACLE



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