



ALLIED PINNACLE

Classic Comforts

There's nothing more comforting in winter than a warm cake, pancake or pudding with cream or custard.

Use your dessert and cake menus to boost average spend per diner for lunch, dinner or between meals to sweeten up your bottom line. Try these satisfying ideas for treats at any time of day.

Occasions:

- Bastille Day 14 July
- International Self Care Day 24 July
- Senior Citizens Day 21 August



STICKY DATE PUDDING WITH CARAMEL FILLING



Spoon AP Caramel Filling into individual pudding bowls and top with AM Sticky Date Cake Mix batter. Bake low and slow for a moist and luscious pudding.



MAPLE BUTTER PANCAKES



Flavour AM Buttermilk Pancake Mix with cinnamon and serve with a sauce made with melted butter and maple syrup and a hint of flaked salt.

BROWN BUTTER SPICED APPLE CAKE



Prepare 2 cakes using AM Cake Mix Super Sponge and layer with apple spiced compote made with AP Filling Caramel and top brown butter cream. Garnish with additional cream and sprinkle with cinnamon and dried apple slices.

WHAT YOU NEED

AM Cake Mix Super Sponge

10kg MB
50036352

A blend of quality ingredients to create a classic light sponge.



AM Buttermilk Pancake Mix

10kg MB
50027586

A delicious blend of ingredients to create light and fluffy pancakes with a hint of buttermilk.



AM Sticky Date Pudding Mix

10kg MB
50036341

A high quality cake mix to create decadent sticky date puddings, cakes and desserts.





ALLIED PINNACLE

TRENDING RECIPES

Featuring



AM CAKE MIX SUPER SPONGE 10KG MB 50036352

A blend of quality ingredients to create a classic light sponge.



CLASSIC COMFORTS

BROWN BUTTER SPICED APPLE CAKE



YIELDS
46

INGREDIENTS:

Stage 1 Cake
3kg **AM Cake Mix Super Sponge 10kg MB 50036352**
1.2L Water
600g Whole eggs (approximately 12)
300g canola oil

Stage 2 Compote
2kg Granny Smith apples, peeled and diced 1cm
200g **AP Filling Caramel 5kg 50106374**
12g **Spice Mixed 1Kg 60105661**

Stage 3 Brown Butter Cream
1.5kg Thickened cream
200g Unsalted butter, browned and cooled
Cinnamon and dried apple slices to garnish

Stage 4 Garnish
1kg **AP Filling Caramel 5kg 50106374**
1kg **AP Fondant White Extra Soft 15Kg 50105409** (warmed)

Cinnamon and dried apple slices, to garnish.

METHOD:

1. Preheat oven to 170°C fan. Grease and line twelve 20cm round tins.
2. Stage 1 – Cake: Paddle **AM Cake Mix Super Sponge**, eggs, water and oil on 1st speed 1min, scrape down, then 2nd speed 3min.
3. Deposit 600g per tin. Bake 30–35min until springy. Cool fully on racks.
4. Stage 2 – Compote: cook apples, **AP Filling Caramel** and **Spice Mix** over medium heat 10–12min until soft and syrupy. Cool completely.
5. Stage 3 – Brown butter cream: whip cream to soft peaks, then whisk in cooled browned butter. Refrigerate until needed.
6. Assemble: spread cream and compote on first layer, sandwich with second layer and top with remaining cream.
7. Stage 4 – Garnish: Top with remaining cream then drizzle with alternating lines of **AP Filling Caramel**, **AP Fondant White Extra Soft** (warmed to 35°C) and garnish with apple slices and cinnamon sticks. Refrigerate then cut each cake into 8 slices.

CHOCOLATE SELF SAUCING PUDDING CUPS



YIELDS
60

INGREDIENTS:

Stage 1	Cake
3kg	AM Cake Mix Super Sponge Choc 10kg MB 50036239
1.2l	Milk (warm)
480g	Unsalted butter, melted
360g	Whole eggs (approx 7)
Stage 2	Sauce
600g	Dark Brown Sugar
100ml	Pinnacle Kularome Chocolate 1L 50105497
1.8l	Boiling water

METHOD:

1. Preheat oven to 180°C. Grease 60 × 200ml ramekins and place on lined trays.
2. Stage 1 – Cake: Paddle **AM Cake Mix Super Sponge Choc**, warm milk, melted butter and eggs – 1st speed 1min, scrape down, 2nd speed 3min.
3. Deposit 80g batter into each ramekin (approx. half full).
4. Stage 2 – Sauce: Mix brown sugar, **Pinnacle Chocolate Kularome** and boiling water and pour 30ml of mixture over the back of a spoon onto each cup. Do not stir.
5. Bake 18–22min. Top should be set; base should wobble slightly when shaken.
6. Rest 5min. Dust with icing sugar and serve warm with cream or ice cream.
7. To reheat: cover with foil and warm at 160°C for 6–8min.





ALLIED PINNACLE

TRENDING RECIPES

Featuring



**AM CAKE MIX STICKY
DATE PUDDING
10KG MB
50036341**

A high quality cake mix to create decadent sticky date puddings, cakes and desserts.



CLASSIC COMFORTS

STICKY DATE & TOFFEE SAUCE LOAF CAKE



YIELDS
50

INGREDIENTS:

Stage 1	Dates
1.2l	Boiling water
20g	Bicarbonate of soda
900g	Medjool dates, pitted and chopped
Stage 2	Cake
3kg	AM Sticky Date Pudding 10kg MB 50036341
600g	Whole eggs (approx. 12), beaten
300ml	Canola oil
Stage 3	Sauce
2kg	AP Filling Caramel 5kg 50106374
800g	Thickened cream
400g	Unsalted butter, cubed

METHOD:

1. Stage 1 – Dates: Stir bicarb into boiling water, then add dates. Soak 20min, mash to a rough paste. Cool to room temperature.
2. Preheat oven to 165°C fan. Grease and line 50 × 150ml mini loaf tins or muffin tins.
3. Stage 2 – Cake: Paddle **AM Sticky Date Pudding Mix**, eggs and oil – 1st speed 1min, scrape down. Fold in cooled date paste 30sec on 1st speed.
4. Deposit 110g per tin. Bake 35min until a skewer comes out with just a few moist crumbs.
5. Stage 3 – Sauce: **AP Filling Caramel**, cream and butter in a saucepan. Stir over medium heat until dissolved, simmer 4–5min. Remove from heat.
6. While warm in tins, skewer multiple holes over each cake. Spoon 30g toffee sauce over each and soak 5min before unmoulding.
7. Turn out base-side up. Spoon 30g more toffee sauce over each for a glossy glaze and serve.



ALLIED PINNACLE

TRENDING RECIPES

Featuring



**AM PANCAKE
BUTTERMILK
10KG MB
50027586**

A delicious blend of ingredients to create light and fluffy pancakes with a hint of buttermilk.



CLASSIC COMFORTS

CINNAMON BUTTERMILK HOTCAKE STACK



YIELDS
22

INGREDIENTS:

Stage 1 Sauce

- 1kg Unsalted butter, softened
- 600g Pure maple syrup
- 5g Flaked salt

Stage 2 Batter

- 500g Whole eggs (approx. 10), beaten
- 5.5l Full-cream milk
- 5kg **AM Pancake Buttermilk 10kg MB 50027586**
- 18g Ground cinnamon

METHOD:

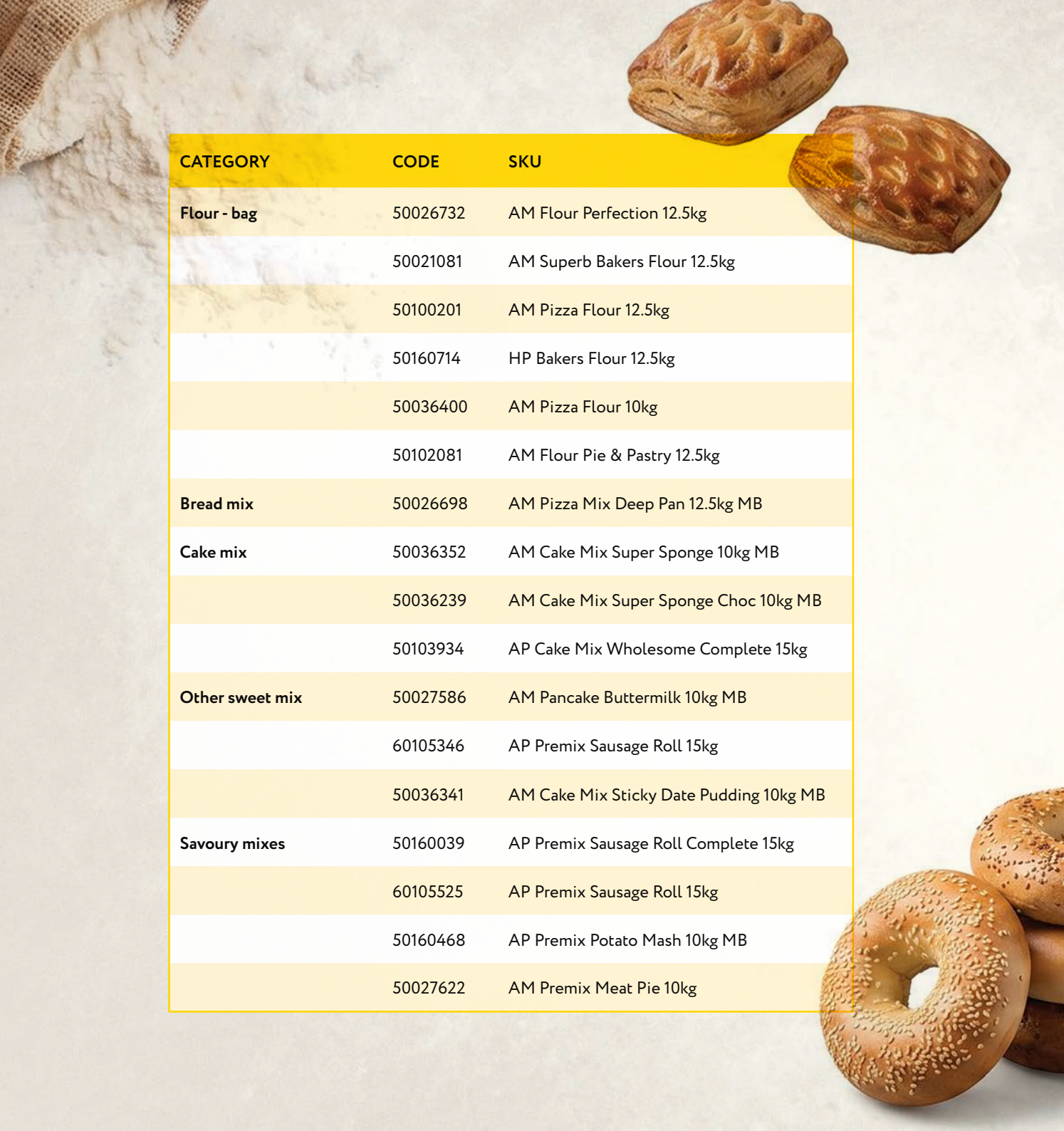
1. Stage 1 – Sauce: whisk butter until fluffy. Stream in maple syrup and salt. Transfer to squeeze bottles and hold at 38–42°C for service.
2. Stage 2 – Batter: Combine eggs and milk. Pour into bowl with **AM Pancake Buttermilk Mix** and cinnamon. Paddle 1st speed 60sec. Do not overmix – small lumps are fine. Rest 5min.
3. Heat griddle to 170–180°C. Brush lightly with clarified butter.
4. Ladle 120ml batter per hotcake. Cook until bubbles break on the surface and edges are set – approx. 2–2.5min.
5. Flip once. Cook 1.5–2min until golden. Centre should spring back when pressed.
6. Hold cooked hotcakes in a single layer at 60°C. Do not stack until service.
7. Serve: stack 3 per portion, drizzle with maple butter, dust with icing sugar and cinnamon.
8. Batter keeps refrigerated up to 6hrs – stir gently before use. Yield: 22 × 3-stack portions.



ALLIED PINNACLE

*Be
Inspired*

ALLIED PINNACLE HAS ALL YOU
NEED TO MAKE ANY OF THE
EXCITING **CROWD FAVOURITES,**
PINSA & PIZZA OR **CLASSIC**
COMFORT RECIPES, AND MORE!
TRY SOME OF THESE DELICIOUS
INGREDIENTS LISTED HERE.



CATEGORY	CODE	SKU
Flour - bag	50026732	AM Flour Perfection 12.5kg
	50021081	AM Superb Bakers Flour 12.5kg
	50100201	AM Pizza Flour 12.5kg
	50160714	HP Bakers Flour 12.5kg
	50036400	AM Pizza Flour 10kg
	50102081	AM Flour Pie & Pastry 12.5kg
Bread mix	50026698	AM Pizza Mix Deep Pan 12.5kg MB
Cake mix	50036352	AM Cake Mix Super Sponge 10kg MB
	50036239	AM Cake Mix Super Sponge Choc 10kg MB
	50103934	AP Cake Mix Wholesome Complete 15kg
Other sweet mix	50027586	AM Pancake Buttermilk 10kg MB
	60105346	AP Premix Sausage Roll 15kg
	50036341	AM Cake Mix Sticky Date Pudding 10kg MB
Savoury mixes	50160039	AP Premix Sausage Roll Complete 15kg
	60105525	AP Premix Sausage Roll 15kg
	50160468	AP Premix Potato Mash 10kg MB
	50027622	AM Premix Meat Pie 10kg



CATEGORY	CODE	SKU
Savoury mixes	50160764	AP Mix Meat Pie 15kg
	50160763	AP Mix Meat Pie No MSG 15kg
	50160038	Le Bon Premix Meat Pie 15kg
	50160162	AP Seasoning Meat Pie Deluxe 15kg
	50160766	AP Seasoning Steak Pie 15kg
	60105480	AP Flavour Meat Pie 07.1075 5Ltr
	60105797	AP Meat Pie Gel 15kg
Bagels	50110766	NYB Bagel Cheese Baked 16x120g
Croissants	50106601	Croissant Large 100x85g MB
Sweet danish	50111810	TPH Danish 4 Variety Pk FTO 120x30g
	50111811	TPH Danish 4 Variety Pk FTO 92x45g
	50112021	Danish Square 120X100g
	50111858	Danish Square Blank 130x90g
	50160692	Strudel Apricot FTO 120 x 30g
	50112111	Danish Apple Mini FTO 150x42g MB
	50110073	Danish Lattice Mixed RTB 56x130g
	50106550	Danish Lace Blueberry RTP 36x130g

CATEGORY	CODE	SKU
Sweet danish	50106548	Danish Lace Apple & Sultana 36x130g
	50106551	Danish Lace Custard 36x130g
	50106549	Danish Lace Apricot 36x130g
	50112110	Danish Vanilla Mini FTO 150x42g MB
Savoury pastry	50106612	Sausage Roll 70x145g
	50106616	Gourmet Roll Italian 50x200g
	50107768	Pizza Rope 80x85g
	50106617	Gourmet Roll Spinach & Ricotta 50x200g
	50106615	Gourmet Roll Vegetable 50x200g
Blank pastry	60160956	Ready Bake Pastry Shell Savoury Pie Bottom 180x102mm
	60160954	Ready Bake Pastry Puff Pie Top 180x120mm
Fondants, icings	50105409	AP Fondant White Extra Soft 15kg
Fillings & jams	50106380	AP Filling Blueberry 15kg
	50106374	AP Filling Caramel 5kg
Yeast	60049635	Yeast Instant Dry Rekord 1125 20x500g
Kularomes	50105497	AP Kularome Chocolate 1Ltr
Herbs and spices	60105661	Spice Mixed 1kg

