



ALLIED PINNACLE

Festive Showstoppers

**Eye-catching sweet and
savory treats**

'Tis the season to go viral! Give your counter a festive glow-up with creations made to be snapped and shared. From fabulous finger food to trending sweet and swicy flavours in vibrant hues, put a fresh twist on nostalgic favourites and give your customers something worth queuing out the door for. Play with unexpected flavour combinations, shapes and finishes to create showstoppers that catch the eye and keep customers coming back for more.



BAKER'S VOICE



Even after 30 years as a pastry chef and baker, I still love the magic of festive baking. My career has taken me around the world, allowing me to experience many different baking traditions, flavours and techniques.

For me, this time of year is about family, tradition and good memories. It's a chance to slow down, come together and enjoy the food we associate with special occasions. The classics will always have their place, but I also love experimenting and giving customers something unexpected. There's a new wave of flavours worth exploring, and customers especially love my white chocolate, pistachio and cranberry fudge!

Ross Archie

New Product Development Lead, Allied Pinnacle



Red Velvet Cheesecake Swirl Slab



YIELDS
50

1 full slab, cut
into 50 pcs

INGREDIENTS:

Red velvet batter

2kg	AP Cake Mix Red Velvet 15kg RA MB 50111892
700g	Water
300g	Canola oil
400g	Eggs

Cheesecake swirl

1.5kg	AP Cheesecake Mix 10kg MB 50160160
975g	Water

Finish

600g	AP Mallo Sno 12.5kg 50105336
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METHOD:

- Red velvet batter:** Place **AP Cake Mix Red Velvet**, water, oil and eggs into a mixing bowl. Mix on 1st speed for 1 minute, scrape down, then 2nd speed for 3 minutes.
- Pour batter into a fully lined slab tray, reserving a small amount for swirling.
- Cheesecake swirl:** Whisk **AP Cheesecake Mix** with water on 2nd speed for 3 minutes until thick and smooth.
- Dollop cheesecake mixture over the red velvet batter and swirl gently with a skewer for a marbled effect.
- Bake at 160–170°C for 30–40 minutes until just set with a slight wobble in the centre.
- Finish:** Place **AP Mallo Sno** into a microwave safe bowl or saucepan to melt until no lumps can be seen. Add to a mixing bowl and whisk until firm (about 10 minutes).
- Cool fully, then pipe **AP Mallo Sno** over the top and lightly torch or grill until golden.
- Chill for 1 hour before cutting into 50 pieces.



CAKE MIX RED VELVET 15KG RA MB 50111892

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



Chilli-Chocolate Spiced Shortbread



YIELDS
50
50 x 35g
biscuits

INGREDIENTS:

Dough

1kg	Unsalted butter
500g	Sugar Caster 15kg 60106007
80g	Cocoa powder
10g	Chilli flakes / mild chilli powder
10g	Salt flakes
1.8kg	AM Flour Premium Biscuit 10kg 50103284

Finish

400g	Dark chocolate, melted
150g	AP Fondant White Extra Soft 15Kg 50105409
100g	Coconut Desiccated Fine 11.34kg, toasted 60105677



METHOD:

1. **Dough:** Cream butter, **Sugar Caster**, cocoa powder, chilli and salt until light and smooth.
2. Add **AM Flour Premium Biscuit** and mix on 1st speed until a smooth dough just comes together – do not overmix.
3. Rest dough for 20–30 minutes, then roll to 8mm thickness and cut into star or tree shapes.
4. Bake at 150–160°C for 15–18 minutes; do not brown.
5. Cool completely, then dip half of each biscuit into melted dark chocolate.
6. Warm the **AP Fondant White Extra Soft** and drizzle in a fine lace pattern.
7. **Finish:** Top with a light scatter of toasted **Coconut Desiccated**, or a pinch of chilli flakes.



AM FLOUR PREMIUM BISCUIT 10KG 50103284

A low protein flour milled from clean, sound, soft Australian wheats ideal for creating biscuits and cookies.





Croissant Fairy Bread Trees / Diamonds

YIELDS
50

INGREDIENTS:

- 50 units **TPH Croissant FTO**
90 x 50g 50111021
- 600g Unsalted butter, softened
or **AP Icing International**
Vanilla 10Kg 50160930
- 800g **Caketops Non Pariels 10kg**
60106046



METHOD:

1. Split **TPH Croissants** lengthways and flatten gently with a rolling pin to create a triangle (Christmas tree) or just flatten for a diamond, then bake until golden brown.
2. Spread generously with softened butter or **AP Icing International Vanilla**, right to the edges.
3. Press the buttered side face-down into a tray of **Caketops Non Pariels** until fully coated.
4. Serve immediately for the best crunch and colour.



TPH CROISSANT FTO 90 x 50G 50111021

A delicious ready to bake croissant made with premium butter and expertly laminated dough to deliver a golden finish, crisp outer layer and soft, airy interior.





YIELDS
50

Australia Day Lamington

INGREDIENTS:

Stage 1 Sponge

- 600g **Whole egg**
- 550g **Water**
- 1.5kg **AM Cake Mix Super Sponge Mix 50036352**

Lamington dip

- 2kg **Icing Mixture 60105954**
- 60g **Unsalted butter**
- 600ml **Boiling water**
- 50g **AP Kularome Lemon 1L 50105488**
- 50g **AP Kularome Apple 1L 50105502**

Finishing

- 1kg **Coconut Desiccated Fine 11.34kg 60105677**
- 1.5kg **Mock cream**



METHOD:

1. **Sponge:** Place Whole Egg and water into mixing bowl, then add **AP Super Sponge Mix**.
2. Using whisk, blend on 1st speed for 1 minute. Scrape down bowl.
3. Whisk on 3rd speed for 10 minutes for a light, open texture.
4. Deposit batter into a paper lined sponge full sheet tray (66cm x 45.7cm). Bake at 180°C for about 25 minutes. Cool completely.
5. Trim edges and cut into 6cm squares (approx. 55 squares, allowing for trim loss).
6. **Lamington dip:** whisk icing sugar, unsalted butter and boiling water until smooth. Divide into 2 bowls and add **AP Kularome Lemon** to one bowl and **AP Kularome Apple** to the other. Keep warm.
7. Dip squares into the lamington dip and place on wire rack, allowing excess to drip off.
8. **Finishing:** Roll through desiccated coconut and place on wire rack for about an hour to allow the dip to set.
9. Once set, slice each lamington in half and fill with approx. 30g mock cream.



AM CAKE MIX SUPER SPONGE MIX 50036352

A perfect blend of selected ingredients to create a consistent, light, soft sponge cake with ease.





Strawberry Christmas Brownies



YIELDS
50

1 full slab, cut
into 50 pcs

INGREDIENTS:

Batter

3kg	AP Brownie Mix Choc Fudge Slice 15kg 60105338
600g	Eggs
300g	Canola oil
300g	Water
300g	Raspberry lollies, halved
400g	White chocolate, chopped

Finish

300g	White chocolate, melted, for drizzle
400g	Festive lollies (red ball, spearmint leaves, strawberry and cream lollies etc)



METHOD:

1. **Batter:** Combine **AP Brownie Mix Choc Fudge**, eggs, oil and water; mix on low speed for 3 minutes.
2. Fold through halved raspberry lollies and chopped white chocolate.
3. Pour into a lined tray and bake at 160°C for 30–35 minutes until just set with a slight wobble in the centre.
4. **Finish:** Cool fully, then drizzle with melted white chocolate.
5. Scatter with festive lollies while the chocolate is still tacky.
6. Cut into 50 pieces.



AP BROWNIE MIX CHOC FUDGE SLICE 15KG 60105338

A delicious blend of selected ingredients to create a sweet chocolate flavoured brownies, with a traditional fudgy style texture.





YIELDS
50
savoury cups

Pesto, Tomato & Bocconcini Croissant Cups

INGREDIENTS:

5kg	AP Puff Pastry Roll 10kg 60106346
500g	Basil Pesto
1kg	Bocconcini, halved
1kg	Cherry Tomatoes, halved
100ml	Olive Oil, for drizzling

Salt and black pepper to taste

As needed Fresh Basil Leaves, to garnish



METHOD:

1. Layout **Puff Pastry roll** and cut into 7cm squares and place into a greased muffin tin cavity to form a cup shape.
2. Top with a dessert spoon (10g) of pesto into the base of each croissant cup.
3. Top with a piece of bocconcini and half a cherry tomato.
4. Drizzle lightly with olive oil and season with salt and pepper.
5. Bake at 180–190°C for 10–12 minutes until the pastry is golden and the cheese has softened.
6. Finish with a small basil leaf before serving.



PUFF PASTRY ROLL 10KG 60106346

Unbaked frozen margarine puff pastry in a roll format ideal to create pastries, danishes and baked goods.





Lavosh with Whipped Feta, Pomegranate Molasses & Dukkah

YIELDS
100
shards

INGREDIENTS:

Lavosh

1kg	AM Flour Plain 12.5kg 50026703
150g	Olive oil
400g	Water
15g	Salt
50g	Sesame / Nigella seeds, for topping

Whipped feta

1kg	Feta, crumbled
500g	Greek yoghurt or cream cheese
100g	Olive oil
50g	Lemon juice

Finish

200g	Pomegranate molasses
200g	Dukkah
150g	Fresh pomegranate arils (optional)



METHOD:

1. **Lavosh:** Combine **AM Flour Plain**, olive oil, water and salt into a smooth, firm dough. Rest for 20 minutes.
2. Roll dough out as thinly as possible (aim for almost translucent) and cut into shards or rounds.
3. Scatter with sesame or nigella seeds and a little extra salt.
4. Bake at 180–190°C for 8–10 minutes until crisp and golden, watching closely as lavosh can burn quickly.
5. **Whipped feta:** Blitz feta, yoghurt, olive oil and lemon juice until smooth and whipped.
6. Spread whipped feta generously over each lavosh shard, or serve alongside for guests to build their own.
7. **Finish:** Drizzle with pomegranate molasses and finish with a generous scatter of dukkah and fresh pomegranate arils.



AM FLOUR PLAIN 12.5KG 50026703

A flour ideal for general purpose baking including buns, cakes, biscuits and pizza. Also works well as a thickener in sauces and pie mixes.





YIELDS
100

NYB Bagel Crostini Bites – 4 Ways

INGREDIENTS:

Base

4 packs (64 bagels) **NYB Bagel Plain Baked 16x120g 50110765**

300ml Olive oil, for brushing to taste salt & pepper

Topping A

Pea hummus & mint

1.5kg Frozen peas, tahini, lemon, garlic, olive oil
as needed fresh mint, to garnish

Topping B

Beetroot dip & goat's curd

1.5kg Roasted beetroot, Greek yoghurt, tahini, cumin
200g Goat's curd, to garnish

Topping C

Roasted tomato & fetta

1.2kg Semi-dried tomatoes, marinated fetta, basil

Topping D

Caramelised onion & camembert

1.2kg Caramelised onion jam, Camembert cheese, chives



METHOD:

1. **Base:** Using a serrated knife, Slice **NY Bagels** vertically into thin rounds (approx. 3–4mm)
2. Arrange rounds on a lined tray, brush lightly with olive oil, and season.
3. Dry out in a low oven at 130–140°C for 20–25 minutes, turning once, until crisp and golden but not deeply browned – a melba-toast style base that carries toppings without going soggy.
4. Cool completely before topping (crostini can be made 2–3 days ahead and stored airtight).
5. **Toppings:** Blitz peas with tahini, lemon, garlic and olive oil then season to taste; for the pea hummus; blitz roasted beetroot with yoghurt, tahini and cumin for the beetroot dip and season; prepare remaining toppings per their components.
6. Pipe or spoon topping onto each crostini just before service, keeping varieties separate for a colourful grazing platter.
7. Finish each variety with its own garnish – mint for pea hummus, goat's curd for beetroot, basil for tomato & fetta, chives for caramelised onion & camembert.



NYB BAGEL PLAIN BAKED 16X120G 50110765

A New York–style bagel with light and chewy texture a shiny crust and delicious crisp first bite. Simply warm, bake or toast and serve with different toppings and fillings.





Brown Butter Hazelnut Blondies with Toasted Meringue



YIELDS
50

1 full slab, cut
into 50 pcs

INGREDIENTS:

Blondie base

1kg	Unsalted butter, browned
1.2kg	Brown sugar
500g	Eggs
1.2kg	AM Flour Plain 12.5kg 50026703
500g	Chopped hazelnuts, toasted
20g	AP Vanilla Special 08.1189 1Ltr 60105400

Meringue topping

100g	AP Meringue Powder 1kg 60105341
800g	Sugar Caster 15kg 60106007
150g	Water



METHOD:

1. **Blondie base:** Brown the butter over medium heat until nutty and golden; cool slightly.
2. Whisk browned butter with brown sugar and eggs until combined.
3. Fold through **AM Flour Plain**, toasted hazelnuts and **AP Vanilla Special**.
4. Pour into a lined tray and bake at 160–170°C for 25–30 minutes until just set with a slight wobble.
5. **Meringue topping:** Whisk **AP Meringue Powder**, **Sugar Caster** 15kg and water to stiff, glossy peaks.
6. Once the blondie has cooled, pipe or spread meringue over the top in peaks.
7. Lightly torch or grill the meringue until golden before cutting into 50 pieces.



AP MERINGUE POWDER 1KG 60105341

A sweet egg white meringue mixture ideal for use in both cold and cooked meringue, Royal icing, Coconut macaroons and marshmallows.



Festive Cake with Pistachios



YIELDS
1
full slab or
5x7" cakes

INGREDIENTS:

Batter

1kg	Unsalted butter
1kg	Sugar Caster 15kg 60106007
900g	Eggs
1.2kg	AM Flour Plain 12.5kg 50026703

Inclusions

1kg	Cranberries
300g	Glacé cherries
600g	Chopped pistachios
30g	Orange zest

Finish

300g	Pistachios, whole, for topping
200g	Cranberries, for topping
300g	Pistachio paste OR
200g	Neutragel



METHOD:

1. **Batter:** Cream butter and **Sugar Caster** until light; add eggs gradually.
2. Fold in **AM Flour Plain**, then fold through cranberries, cherries, chopped pistachios and orange zest.
3. Scale into lined tins or a full slab tray.
4. **Inclusions:** Arrange whole pistachios and cranberries decoratively over the top.
5. Bake at 150–160°C for 60–90 minutes depending on tin size, until a skewer comes out clean.
6. **Finish:** Drizzle with warmed pistachio paste for more pistachio flavour OR brush with warmed Aprigel once baked for a glossy, jewel-toned finish.



AM FLOUR PLAIN 12.5KG 50026703

A flour ideal for general purpose baking including buns, cakes, biscuits and pizza. Also works well as a thickener in sauces and pie mixes.





Pantry List

FLOURS

FLOURS

- 50026703** AM Flour Plain 12.5kg
p.5, 10, 15, 20, 21, 30, 32, 33
- 50026732** AM Flour Perfection 12.5kg p.14
- 50103284** AM Flour Premium Biscuit 10kg p.7, 25
- 50103815** AM Flour Hi Ratio Cake 10kg p.17
- 50021081** AM Superb Bakers Flour 12.5kg p.19

MIXES & BASES

- 50160180** AP Cake Mix Universal Complete MB
10kg p.4, 6
- 50160160** AP Cheesecake Mix 10kg MB p.24
- 50111892** AP Cake Mix Red Velvet 15kg RA MB
p.24
- 60105338** AP Brownie Mix Choc Fudge Slice 15kg
p.28
- 60105347** AP Slice Mix Coconut 15kg p.8
- 50160777** AP Mix Custard Instant 15kg p.17, 21
- 50105336** AP Mallo Sno 12.5kg p.24
- 50036352** AM Cake Mix Super Sponge Mix p.27

FLAVOURS, FILLINGS & FINISHES

FILLINGS & FINISHES

- 50105398** AP Fruit Mince Deluxe 15kg MB p.7
- 50105409** AP Fondant White Extra Soft 15kg p.25
- 50160930** AP Icing International Vanilla 10kg p.26
- 50110866** AP Glaze Scroll 5kg p.14
- 60106046** Caketops Non Pariels 10kg p.26
- 60105341** AP Meringue Powder 1kg p.10, 32
- 60105677** Coconut Desiccated Fine 11.34kg p.25, 27
- 60105400** AP Vanilla Special 08.1189 1Ltr p.32
- 50106397** AP Filling Rasplum Natural 5kg p.17
- 60105684** AP Fruit Mix No Peel 12.5kg p.4, 5, 6
- 60105397** AP Flavour Vanilla 5L, p.9

PASTRY, BREAD & FROZEN

- 60106346** Puff Pastry Roll 10kg p.18, 29
- 60160964** Pastry Shortcrust Case 7cm x200
p.7, 16
- 50111021** TPH Croissant FTO 90x50g p.26
- 50110765** NYB Bagel Plain Baked 16x120g p.31

BAKERY ESSENTIALS

FATS & SUGARS

- 60106007** Sugar Caster 15kg
p.7, 10, 15, 17, 19, 20, 21, 25, 32, 33
- 60105954** Icing Mixture 15kg
p.7, 9, 10, 16, 17, 19, 20, 21, 27
- 60105667** Golden Syrup p.10
- 60105964** Pilot Shortening Utility 15kg p.9
- 60049635** Yeast Instant Dry Rekord 20x500g
p.14, 19

AP KULAROME FLAVOURS 1 LTR

- 50105488** Lemon also p.8, 27
- 50105491** Orange p.8
- 50105484** Banana p.8
- 50105500** Strawberry also p.8, 18
- 50105490** Raspberry also p.8, 17
- 50105502** Apple also p.8, 17, 27
- 50160360** Pandan p.8
- 50105498** Butterscotch p.8
- 50105437** Caramel p.8

HERO SKUS

Traditional Christmas



AP CAKE MIX UNIVERSAL
COMPLETE MB 10KG 50160180



AM FLOUR PLAIN 12.5KG
50026703



AP FRUIT MINCE DELUXE
15KG MB 50105398



AP SLICE MIX COCONUT
15KG 60105347



ICING MIXTURE 15KG
60105954



AP MERINGUE POWDER
1KG 60105341

Global Celebrations



AM FLOUR
PERFECTION
12.5KG 50026732



AM FLOUR PLAIN
12.5KG 50026703



PASTRY SHORTCRUST
UNBAKED CASE 7CM X
200 60160964



AP MIX CUSTARD
INSTANT
15KG 50160777



PUFF PASTRY ROLL
10KG 60106346



YEAST INSTANT DRY
BAKERS REKORD RED
20 X 500G 60049635



ICING MIXTURE 15KG
60105954

Festive Showstoppers



CAKE MIX RED VELVET
15KG RA MB 50111892



AM CAKE MIX SUPER
SPONGE MIX 50036352



AM FLOUR PLAIN
12.5KG 50026703



AM FLOUR PREMIUM
BISCUIT 10KG 50103284



AP BROWNIE MIX
CHOC FUDGE SLICE
15KG 60105338



AP MERINGUE
POWDER 1KG 60105341



TPH CROISSANT FTO
90 x 50G 50111021



NYB BAGEL PLAIN
BAKED 16X120G
50110765



PUFF PASTRY ROLL
10KG 60106346