



Same Dough, Different Oven A Newsletter from Sweet Production Inc

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Focus on small bundt cakes



New item alert! These individual size versions of the traditional bundt cake are such a sweet delight and very popular as an individual dessert. 3" in diameter and covered with icing, they are offered in chocolate with chocolate icing, strawberry with strawberry icing, and lemon with lemon icing. A traditional favorite, in a new incarnation.

The Latest Internet Meme: Green Tea Passion Fruit Cake



We have been quite please with out new website (<http://www.sweetpinc.com>), both by the traffic it is generating and the feedback we are getting. When we were looking through the statistics for June we noticed that the photo for Green Tea Passion Cake had received 1,651 hits, many times more than any other photo.

This is a lovely cake and we are pleased to have come up with it, however we weren't sure what accounted for its popularity. A little Internet sleuthing showed that a link to the image was embedded on a UK website for <http://adamtopia.com/index.cgi?board=daily&action=display&thread=978>. Web Poachers!!! This is a fansite for Adam Lambert, who as far as we can tell, is a crooner from San Diego. We could send the site a cease and desist order, but maybe some of the



Lambert fans will order this cake.

The cake is two layers of green tea cake made with the best quality green tea powder, layered by passion fruit mousse, topped with Chantilly cream and hand made chocolate pieces. Available to both fans and non-fans of Adam Lambert.

Facebook Page



So far 30 people are following us on Facebook. We are trying to post a photo or an idea once or twice a week. You can find us (and like us) by clicking [here](#) or searching on Facebook for "Sweet Production Inc".

In Season?

The summer fruit season is going strong, and we are working with some very nice stone fruit: plums, peaches and nectarines. Table grapes are coming into season, and we will be seeing the new crop of apples soon.



Brazilian Cheese Puffs

New item alert! Made of tapioca flour, these chewy and cheesy finger foods are a savory delicious treat.

These mouth watering bite size treats are made with tapioca flour, not wheat flour, which is gluten free and uniquely chewy. They are baked with cheese, and upon request, maybe baked with

herbs or even meat. An addictive and satisfying alternative to chips and other heavier snack food.

What is the Deal with Gluten?



Recently we have been receiving more orders for gluten free baked goods. Somewhere between .06 and 1 % of the US population is thought to have celiac disease, which is an inherited condition that makes them intolerant of gluten. However, many people not diagnosed with celiac disease are trying to eliminate gluten from their diet, because they feel this makes them healthier. We don't know whether this is just the latest groundless food fad or a breakthrough that could improve the health of the nation. In either case, we always strive to give our customers what they want.

Gluten is a protein composite found in wheat, rye and barley. It gives dough a "chewy" texture and the elasticity that we have come to associate with bread and pastry dough. Rice, corn, oats and tapioca and some other starches can be used to make flours without gluten, however since they behave differently than wheat

flour, baking with them is tricky if we are going to create a enjoyable product. We are continually experimenting with gluten free recipes, and have found that many of them requires a good deal of tweaking before we are happy with the product.

We have developed a number of recipes we are proud of, and now offer gluten free baked items which we feel are quite good. Among them are flourless chocolate mousse cake, brownies, muffins, danishes, cinnamon rolls, and cookies.

If your customers are asking for gluten free, give us a call and we can customize a product to help you satisfy their requests. Please keep in mind our gluten free products are processed in a plant which processes wheat gluten.

Holidays on the Way?

We were recently making Yule logs (Bûche de Noël), mincemeat tarts and other holiday treats for "Christmas in July" events. This started us thinking about what we will do for Halloween (3 months away), Thanksgiving (4 months) and Christmas/New Years/Chanukah (5 months). If you have any ideas or suggestions, please let us know.

"Everyone is kneaded from the same dough, but not baked in the same oven" - Yiddish Proverb

Same Dough, Different Oven is published at irregular intervals for the customer's of Sweet Production Inc. To unsubscribe, please write to us at info@sweetpinc.com with "UNSUBSCRIBE" in the subject line.

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