

Little Secrets BAKEHOUSE



Product Catalogue

Cherry Crumble
Cheesecake Slice



Boutique wholesale bakery specialising in the manufacturing and distribution of gluten free muffins, slices, tarts, cookies and individual desserts to the food service industry.



Little Secrets BAKEHOUSE

Our Little Secrets

Little Secrets Bakehouse was born out of the passion for baking and the creation of boutique cakes for Sydney's best specialty coffee houses. Stocking a variety of gluten free options is now essential for all food service businesses, so we have developed a truly unique range which is consistent in quality, superior in taste and visually spectacular.

All our products are made from scratch recipes, using only the finest of ingredients. No preservatives or artificial flavourings.

Available delivered to your food service business throughout NSW up to 6 days a week.



**WE THANK YOU FOR THE OPPORTUNITY TO SUPPORT YOUR FOOD SERVICE BUSINESS
AND TRUST YOU WILL LOVE OUR PRODUCTS AS MUCH AS WE LOVE BAKING THEM.**

Become a Stockist

Becoming a stockist is simple. Please visit our website www.littlesecretsbakehouse.com.au and click on the wholesale tab and complete our online wholesale credit application form. Alternatively call us directly on 02 8094 9249 or email us at sales@littlesecretsbakehouse.com.au

Orders & Deliveries

Deliveries are available Mondays through to Saturday, on selected days depending on your postcode. Orders close at 3pm for delivery the following day with the exception to Monday deliveries which are required by 3pm on a Friday. Minimum order requirement is 4 boxes for free delivery.

Once your account is approved, orders can be placed directly via our shopping cart featured on our website. Alternatively orders can be texted to us at 0405 960 192, emailed to sales@littlesecretsbakehouse.com.au or by calling our customer service team on 02 8094 9249.



LITTLESECRETSBAKEHOUSE.COM.AU

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ABN: 59626853889

Orange & Almond Cake



Cocktail Selection

A range of your trusted favourites in mini, canape sizes to complete your catering, high tea's, buffet's and function menu's. Sold in packs of 12 per flavour.



Strawberry & Pistachio
Mini Muffin



Chocolate, Salted Caramel
& Hazelnut Petite Slice

Mini Muffins



*Banana, Hazelnut
& Nutella*

Hazelnut meal muffin base mixed with fresh banana and topped off with Nutella, banana chips and white chocolate crumbs.



*Blueberry &
Lemon*

A light fluffy almond meal muffin base mixed with sweet blueberries and topped off with a flavoursome lemon curd and a freeze dried blueberries.



*Strawberry
& Pistachio*

A light fluffy almond meal based muffin mixed with sweet strawberries and topped with a rich pistachio cream and freeze dried strawberries.

Petite Slices



*Cherry Crumble
Cheesecake*

Butter biscuit base, baked cheesecake filling, topped with cherry compote, baked crumble and dusting sugar.



*Chocolate, Salted Caramel
& Hazelnut*

Hazelnut friand base, topped with rich buttery salted caramel, couverture chocolate and roasted hazelnuts, very addictive.



*Raspberry
Bakewell*

Butter Shortbread base layered with raspberry jam and almond frangipane. Finished with toasted almonds and dusting sugar.



Cocktail Selection Continued

A range of your trusted favourites in mini, canape sizes to complete your catering, high tea's, buffet's and function menu's. Sold in packs of 12 per flavour.



Spiced Carrot & Walnut Mini Cake



Cherry Clafoutis Cocktail Tart

Mini Cakes



Orange & Almond

Golden moist cake made with fresh whole oranges and almonds, garnished with cream cheese icing, candied orange, pistachios and dried rose petals.



Spiced Carrot & Walnut

A flavoursome cake made with freshly grated carrot and toasted walnuts, garnished with compulsory rich cream cheese icing, chopped apricots and pumpkin seeds.



Raspberry & Passionfruit

A delicious vanilla bean cake filled with tangy sweet raspberries garnished with a passion fruit curd and a freeze dried raspberry and sprinkled with icing sugar.

Cocktail Tarts



Cherry Clafoutis

Crisp sweet short crust base lined with a sweet cherry jam, then filled with a moist tender almond custard, whole sour cherries and dusted with icing sugar and freeze dried cherries.



Citrus Meringue

Sweet short crust tart base filled with smooth lemon & lime curd and topped with light meringue and candied lime zest.



Pecan, Maple & Bourbon

Rich and moreish pecan maple caramel custard filled chocolate short crust tart glazed and sprinkled with roasted crushed pecan nuts.



Delicious Gluten Free Cakes, Slices, Muffins, Tarts and Cookies

All of our products are sold in packs of 6. Please visit our website for ordering & delivery details or call us today!



Bueno Choc Chip Loaded Cookie



Macadamia, White Chocolate & Caramel Loaded Cookie

Loaded Cookies

We've taken cookies to the next level. Our range of Loaded Cookies are just that, generously stuffed with chunks of goodness. Crisp and chewy with a gooey centre. A must have treat for the ultimate cookie lover! Cookies are best stored ambient in airtight container. Sold in Packs of 6 per flavour.



Banana Bread, Dulce De Leche & Walnut

Soft chewy cookie made with real bananas, stuffed with chunky walnuts, banana chips and filled with the sweet goodness of dulce de leche. Topped with lashings of dulce de leche and crushed walnuts.



Bueno & Choc Chip

Bueno inspired crisp and chewy cookie, mixed with white and dark chocolate chips and stuffed with a luxurious velvety hazelnut cream and garnished with a drizzle of both white and dark chocolate.



Chocolate, Marshmallow & Caramel Popcorn

A rich and indulgent chocolate cookie stuffed with dark chocolate chips, topped off with homemade marshmallow and garnished with a generous amount of salted caramel honey popcorn and chocolate crumbs.



Macadamia, White Chocolate & Caramel

Shortbread cookie bursting with macadamia nuts, white chocolate chips and stuffed with our signature salted caramel. Garnished with white chocolate drizzle and crushed macadamia nuts.



Nutella, Choc Chip & Hazelnut

A crisp but chewy cookie generously loaded with all the favourites. Dark choc chip chunks, hazelnuts and stuffed with Nutella. Garnished with a drizzle of bittersweet chocolate and crushed hazelnuts.



Pistachio & Cranberry Shortbread

Crisp and chewy shortbread cookie filled with an abundance of sweet cranberries and pistachio. Then topped off with a rich pistachio cream, drizzled with white chocolate and a sprinkle of freeze dried cranberries.



Strawberry & Pistachio
Muffin



Raspberry & White Chocolate
Muffin

Muffins

All our muffins are handmade from scratch recipes. No premixes allowed! We use only the finest ingredients to create a light, fluffy and flavourful eating experience. Each muffin bursting with the described flavour inclusion and spectacularly decorated. Sold in packs of 6 per flavour.



Banana, Hazelnut
& Nutella

Hazelnut meal muffin base mixed with fresh banana and topped off with Nutella, banana chips and white chocolate crumbs.



Blueberry &
Lemon

A light fluffy almond meal muffin base mixed with sweet blueberries and topped with a flavoursome lemon curd and a whole freeze-dried blueberry.



Mandarin &
Redcurrant

Our signature light fluffy almond meal based muffin mixed with tangy redcurrants and topped off with a fresh mandarin curd and finished with a sweet redcurrant compote.



Raspberry &
White Chocolate

A light fluffy almond meal muffin base mixed with tangy raspberries and white chocolate chips finished with a velvety white chocolate ganache and freeze dried raspberries.



Strawberry &
Pistachio

A light fluffy almond meal based muffin mixed with sweet strawberries and topped with a rich pistachio cream and freeze dried strawberries.



Triple Chocolate
Indulgence

A rich chocolate muffin base filled with an abundance of chocolate chips and finished off with a bittersweet ganache and chocolate drops.



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Cherry Clafoutis Tart



Pecan Maple & Bourbon Tart

Tarts

Our sweet short crust tart shells are hand moulded and then generously filled with premium inclusions, to give the perfect ratio of pastry to filling. A taste and texture sensation! Sold in packs of 6 per flavour.



Apple & Walnut

Fragrant spiced baked apple and sultana mixed with a walnut frangipane, baked in a crisp sweet short crust base and dusted with icing sugar.



Cherry Clafoutis

Crisp sweet short crust base lined with a sweet cherry jam, then filled with a moist tender almond custard, whole sour cherries and dusted with icing sugar and freeze dried cherries.



Citrus Meringue

Smooth lemon and lime curd filled sweet short crust tart base topped off with light meringue and candied lime zest.



Passionfruit Meringue

Smooth passionfruit curd filled sweet short crust base finished with torched meringue and dusted with freeze dried raspberries.



Pecan, Maple & Bourbon

Rich and moreish pecan maple caramel custard filled chocolate short crust tart glazed and sprinkled with roasted crushed pecan nuts.



Pear & Hazelnut

Rich hazelnut frangipane with fragrant poached pears baked in our sweet short crust base and topped off with roasted hazelnuts.



Raspberry Bakewell
Slice



Lime, Yoghurt & Coconut
Individual Cake

Slices

Using only the finest of ingredients our slices are superior in texture, moist, delectable and bursting with flavour. These are an absolute must have.



Cherry Crumble
Cheesecake

Butter biscuit base, baked cheese cake filling, topped off with cherry compote, baked crumble and dusting sugar.



Chocolate, Hazelnut & Cranberry
Fudge Brownie

A rich fudgy moist Belgium chocolate brownie filled with cranberries, roasted hazelnuts and topped off with a chocolate cream cheese swirl.



Chocolate, Salted Caramel & Hazelnut

Hazelnut friand base, topped with rich buttery salted caramel, couverture chocolate and roasted hazelnuts, very addictive.



Raspberry
Bakewell

Butter Shortbread base layered with raspberry jam and almond frangipane. Finished with toasted almonds and dusting sugar.



Mango & Coconut
Cheesecake

A coconut shortbread biscuit base topped with creamy cheesecake and decorated with a refreshing layer of mango compote and sprinkled with moist sweetened coconut.



Rocky
Road

A classic made with our signature flare. A mixture of vanilla & raspberry marshmallow, shortbread chunks, pistachios, cranberries, coconut, coated in delicious milk chocolate and decorated with a sprinkle of freeze-dried raspberries.



Delicious Gluten Free Cakes, Slices, Muffins, Tarts and Cookies

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Individual Cakes

Our signature range of individual desserts are sure to bring joy to your customers. We have paired modern and unique flavour combinations to create refreshing, light and moreish individual desserts. All topped and decorated with Chef Daniel's signature flair. Elevate your pastry cabinets by combining a variety of these to create a gallery of treats your customers can not refuse.



Banana & Honeycomb

A light, fluffy and flavourful banana base cake topped with a honeycomb vegan cream cheese icing and decorated with banana chips, almond slivers and chocolate crumbs.

DF & V



Black Forest

Rich and moist cake containing Callebaut chocolate filled with sweet cherries and soaked in a Kirsch syrup then garnished with a light cream cheese icing, freeze dried cherries and chocolate crumbs.



Chocolate Mud

Rich, moist and decadent chocolate cake topped off with luxurious chocolate ganache and finished with white chocolate crumbs.



Date, Pecan & Espresso

Fresh date and pecan cake garnished with an espresso cream cheese icing, chocolate crumbs, roasted pecan nuts and dates.



Fig & Apple

Fig and apple compote flavoured cake garnished with cream cheese icing, wild baby figs, pistachios and dried flowers.



Lemon & Blackcurrant

Fragrant lemon flavoured cake filled with tangy blackcurrant and garnished with cream cheese icing and a sweet blackcurrant compote.



Lime, Yoghurt & Coconut

Tangy cake folded with yoghurt and dipped in fresh lime syrup, garnished with coconut cream icing, shaved coconut and dried flowers.



Lychee & Strawberry

Fresh lychee flavoured cake garnished with a strawberry cream cheese icing, a white chocolate disk, pistachios, freeze dried strawberry and dried flowers.



Orange & Almond

Golden moist cake made with fresh whole oranges and almonds, garnished with cream cheese icing, candied orange, pistachios and dried rose petals.



Orange & Chocolate

A light and flavourful orange cake topped with a whipped dark chocolate ganache. Garnished with candied orange, rose petals and crushed pepitas.

DF & V



Raspberry & Passionfruit

A delicious vanilla bean cake filled with tangy sweet raspberries garnished with a passion fruit curd and freeze dried raspberries and a sprinkle of icing sugar.



Spiced Carrot & Walnut

A flavoursome cake made with freshly grated carrot and toasted walnuts, garnished with compulsory rich cream cheese, chopped apricots and pumpkin seeds.

Little Secrets

BAKEHOUSE



Our Story

Founded in 2015 by Executive Chef Daniel Collins, Little Secrets Bakehouse was born from a passion for exceptional baking and a vision to redefine gluten-free desserts. After settling in Australia from the UK in 2007, Daniel brought with him a wealth of European expertise, honed through his experience with prestigious organisations such as Gordon Ramsay Holdings and Conran Restaurants..

Recognising a shift in consumer expectations and a growing demand for quality gluten-free options, Daniel set out to transform the market. The result was a distinctive range of boutique gluten-free desserts, crafted using only premium ingredients and innovative flavour combinations. Every product is handmade from Daniel's own secret recipes—never premixes—setting a new benchmark for wholesale gluten-free bakery manufacturing and distribution across Sydney.

As demand surged, the team expanded in October 2020 marking a significant milestone in the business's evolution with the strategic expansion of the ownership team. The addition of Mary Varnier whose expertise has been pivotal in supporting rapid growth, brought a depth of expertise and operational capability that proved instrumental. With a strong background in business operations and customer-focused management, Mary quickly became a driving force behind the company's ability to scale efficiently while maintaining the high standards and personal service that customers had come to expect.

At the same time, Gerhard Langreiter joined the business, bringing with him decades of leadership experience and a highly respected reputation within the wholesale bakery industry. Gerhard's guidance and mentorship have played a critical role in refining manufacturing systems, improving operational processes, and embedding a culture of continuous improvement throughout the organisation. Passionate about best-practice production and operational excellence, he has helped position the business for sustainable long-term success.

Together, Mary and Gerhard contribute a powerful combination of industry insight, practical experience, and entrepreneurial passion developed through years of leading successful wholesale bakery enterprises. Key priorities that would shape the company's next phase of growth and allow Daniel to dedicate greater focus to expanding production capacity and product innovation. Little Secrets Bakehouse quickly established itself as Sydney's trusted choice for premium gluten-free desserts, now proudly supplied to hundreds of cafés, clubs, restaurants, and function centres—delighting both businesses and their customers alike.

Looking ahead, Little Secrets Bakehouse remains committed to its mission: to stay true to its boutique roots while delivering excellence at scale. In a market where expectations are higher than ever, "ordinary" is simply not an option. With an unwavering dedication to quality, service, and a family-business approach, the team continues to create gluten-free products that not only taste exceptional but also bring vibrant appeal to every pastry cabinet.



Raspberry Passionfruit Cake



Nutella Choc Chip & Hazelnut Cookie



Lychee & Strawberry Cake

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