

FREQUENTLY ASKED QUESTIONS

WHAT MAKES OUR BROWNIES GOURMET?

We use superior quality ingredients and wherever possible we support British producers and local suppliers in East Anglia. We batch bake in small quantities to ensure a perfect brownie with a crisp crust and a rich indulgent flavour.

HOW LONG HAVE YOU BEEN BAKING BROWNIES?

Having started commercial baking in 2006 we focused on brownies from 2013, so we've really got the hang of it now.

WHAT INGREDIENTS DO WE USE?

As you might imagine, it's about using the best quality ingredients available, so full cream butter, organic British flour, Belgian Chocolate, British sugar and fresh, free range eggs from our local farmer. All additional ingredients are carefully sourced from specialist suppliers.

HOW LONG DO THE BROWNIES KEEP?

Our retail packs have a 17 day shelf life from arriving with you. Once opened they should be consumed within 3 days.

Most orders arrive on a Friday so you get three weekends of sales.

CAN I FREEZE THE BROWNIES?

The slabs can be frozen for up to one month. Remove from the freezer 3 hours before serving.

ARE THERE ALLERGENS IN THE BROWNIES?

All our brownies contain milk, eggs, gluten, and some contain nuts. All products are made in our commercial kitchens and therefore have the possibility of coming into contact with nut products, although we strive to prevent cross contamination.

IS GLUTEN FREE OR VEGAN OPTION?

We now produce Gluten Free Brownies and Flapjacks in our dedicated GF kitchen.

ARE YOUR BROWNIES SUITABLE FOR VEGETARIANS?

For sure... dig in and enjoy.

DO WE PAY FOR DELIVERY & HOW ARE THEY DELIVERED?

Free delivery is available when ordering multiples of 24 retail packs or a box of slabs.

Once your order is baked, topped and packed, we use DPD Local next day delivery.

WHAT IS THE USUAL SELLING PRICE?

This varies considerably depending on your location, but generally our prices range from £2.00 - £3.50 for a slice of brownie and our brownie packs from £5.99 to £8.00.

DO YOU CREATE SEASONAL SPECIALS?

We have lots of fun creating special brownies at different points in the year. We will keep you up to date through newsletters and email.

WHICH FOOD SAFETY STANDARDS DO YOU ADHERE TO?

We are approved under European Union Regulation 853/2004 as we use freshly shelled eggs.

Our approval number is UK AO 023 EC as listed with the Food Standards agency.

This approval is based upon a robust HACCP system that is in place. All our team have at least level 2 food hygiene certification



Kirstyn

Andrew

Gourmet Brownie is a traditional family baker from the heart of Cambridgeshire. All our brownies are hand baked to order in small batches. Kirstyn built the business slowly, spending time to find out what works for our customers both locally and further afield. We are proud of the short, 17 day shelf life we put on our brownies, creating a product that maintains the taste and quality of a home baked brownie. It also allows us to have a weekly relationship with our customers. We speak to most of them every week, allowing us to always know how business is going, what issues there may be and resolving them efficiently.

We also sell direct to the public, either at shows and events or with our on-line gift box. This has allowed us to get immediate feedback on our flavours, resulting in a proven range as well as a continuous test market for Kirstyn's irrepressible creativity.

Check out our Instagram page for the latest creations at [gourmet_brownie](#)

OUR CORE RANGE



Signature - all-butter brownies with a perfectly crisp crust and a rich, indulgent centre. This recipe is also used as the core for all our other creations.



Triple Chocolate - A triple hit of rich and indulgent Belgian chocolate, with dark, milk and pure white chocolate baked in and hand drizzled on the top.



Raspberry Delight - A deliciously moist, raspberry brownie, drizzled with white chocolate and freeze-dried raspberry pieces to give it that amazing zing.



Salted Caramel - A sticky twist that melts in the mouth, with a caramel drizzle and sea salt topping.



Orange Infusion - A zesty burst of citrus flavour made with decadent dark chocolate and real orange pieces.



Walnut Crunch - Rich and velvety chocolate brownie with a generous helping of walnuts for a satisfying crunch.



Peanut Butter - Indulgent chocolate brownie baked with peanuts and peanut butter creating a perfect sweet and salty combination.



	Price		Portions	Price Per
Retail Packs				
24 Brownie Bags (Includes free shipping)	£97.20	A selection of our core flavours packed ready for your retail shelf. Pick and mix from any of the following flavours to make up a box suited to your customers: - Signature - Salted Caramel - Peanut Butter - Raspberry Delight - Triple Chocolate - Walnut Crunch - Orange Infusion - Cookies and Cream	24	£4.05
24 Gluten Free Flat Packs	£100.80	Produced in our dedicated GF kitchen using Doves Farm gluten free flour. Flavours include: Signature, Triple Chocolate, Raspberry Delight and Salted Caramel	24	£4.20
24 GF Flapjack Flat Packs	£103.20	Naturally Gluten Free and available in the following flavours: Traditional, Bakewell, Chocolate Chip and Hazelnut	24	£4.30
Flat Pack Free Shipping		Mix and Match brownie or flapjack flat packs in boxes of 24 for Free shipping		
Seasonal Specials	£4.65	Some extra special flavour combinations only available at certain times of year, particularly Christmas	1	£4.65
Pre-cut Slabs				
Signature Brownie	£14.50	“Great Taste Award” winning, Indulgent signature chocolate brownie, velvety rich in the centre with a delicious crisp crust.	18	£0.81
GF Signature Brownie	£15.30	Produced in our dedicated GF kitchen using Doves Farm gluten free flour	18	£0.85
Flavoured Brownie Slabs	£18.00	Choose from: Triple Chocolate, Raspberry Delight, Salted Caramel, Orange Infusion, Walnut Crunch, Peanut Butter or Cookies and Cream	18	£1.00
GF Flavoured Slabs	£18.70	Produced in our dedicated GF kitchen using Doves Farm gluten free flour. Flavours include: Triple Chocolate, Raspberry Delight and Salted Caramel	18	£1.04
Traditional Flapjack	£15.48	Made with Gluten Free oats in our dedicated GF kitchen	18	£0.86
Flavoured Flapjack Slabs	£18.90	Choose from: Bakewell, Chocolate Chip and Hazelnut	18	£1.05
Seasonal Specials	£19.80	Easter, Christmas, Father’s and Mother’s Day, are all great opportunities to get our creative juices flowing and produce some amazing seasonal flavours	18	£1.10
Extreme Brownie Slabs				
Extreme Brownie Slabs	£35.28	Brownies but not as you have seen them before. Take our Signature recipe and add hand made caramel and nougat. Our current range is: Peanut - layers of peanut filled caramel and peanut butter nougat, topped with Belgian milk chocolate Hazelnut - a hazelnut filled caramel layer with a Belgian milk chocolate top crowned with a Ferrero Rocher Almond - which has an almond butter nougat layer and a Toblerone chunk on the top held in place again with Belgian milk chocolate	24	£1.47
Free Slab Shipping		Free shipping is offered for each full box of slabs. Each outer shipping box has four inner boxes that take either one extreme slab or two standard slabs. The box can therefore take any of the following combinations: 8 standard slabs, 6 standard slabs and 1 extreme, 4 standard slabs and 2 extreme, 2 standard slabs and 3 extreme or just 4 extreme slabs		