

Corporate & Holiday Gifts



- **“Hiccup” Rum Cake**

A truly moist rum cake using the finest dark rum for that extra layer of depth and flavor.

- **Y²Kitchen Fruit Cake**

This dense cake is loaded with 6 different dried fruits, candied ginger and a host of spices all marinated in Jamaican rum. The final cake is then basted with a fine French brandy.

- **Y²K Brownies**

This is a truly rich, velvety brownie that hits the spot and leaves you longing for more.

- **Kugelhopf**

This traditional German ring-shaped cake is perfect with your breakfast coffee. The cake has golden raisins, almonds, and just a bit of Kirsch liquor all dusted with a light layer of confectioner’s sugar.

- **Panettone**

This Italian holiday bread is made with wild-yeast fermentation and not your typical store-bought version. This traditional method offers a longer shelf life and slightly increased acidity. The cake itself is loaded with golden raisins and dried fruits and a proper amount of brandy.

- **Old-Fashioned Gingerbread**

This is the traditional gingerbread of your youth made with a fine, dark molasses bringing out the deeper, richer flavors you most remember.

- **Holiday “Jewel” Bread**

This loaf is filled with apricots, oranges, cranberries and walnuts, making a healthy, pretty and festive treat.

- **Ying’s Peanut Brittle**

The flavor and crunch you’ll love without the bone jarring, teeth breaking hardness often found in other brittles.

- **“Taste of Texas” Pralines**

Smooth, creamy texture blends with the crunchiness that comes from using the freshest Texas pecans. These tasty treats have just the right blend of sweetness that will melt in your mouth.

Small Batch Biscotti Selections

- **Jeweled Cranberry & Apricot Biscotti**

These biscotti are a feast for the eyes as well as the palette. A touch of amaretto liquor adds depth to the dried fruits, while the anise, fresh zest of lemon and bits of crushed almond add texture and richness of each bite.

- **Chocolate Marble Biscotti**

We bring some of our favorite things together in this tasty little cookie: vanilla, chocolate and walnuts. What could be better?

- **Semolina Cranberry & Pistachio Biscotti**

The combination of the rich flavors of fennel seed and ground cloves is balanced against the slight crunchiness added from the cornmeal and the bits of pistachio makes for delightful and delicious biscotti you are sure to enjoy.

- **"Chocolate Times Two" Almond Bark Biscotti**

These biscotti bring the creamy flavor of white chocolate into combination with the home made goodness of freshly made chocolate almond bark. These visually appealing biscotti really do taste even better than they look!

- **"Cowboy Cookie"**

Our version offers a hearty cookie packed with oats, nuts, chocolate and just a hint of coconut.

We also offer a selection of everyone's favorites including...

- **Classic Sugar Cookies**
- **Ginger Snaps**
- **Oatmeal-Raisin Cookie**
- **Cranberry Oatmeal Cookie**
- **Peanut Butter Cookie**
- **Traditional Chocolate Chip**

***What's YOUR favorite?
We'll make it for you!***



Don't see what you're looking for? Give us a call,
we can probably make it for you!

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or

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