

HUDSON VALLEY BAKERY



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Small Batch Delicacies, Hudson Valley Baked

55 Washington Avenue, Kingston, NY 12401



OUR STORY

Located in Kingston, NY, Hudson Valley Bakery creates French-inspired desserts and quiches using the finest grade A ingredients from the local Hudson Valley, distributed with care throughout the Tri-State area. Meticulously handcrafted, our treats reflect a passion for quality that can be tasted in every bite. From our kitchen to your table, savor the excellence of Hudson Valley Bakery's artisanal creations.



FOOD FOR THOUGHT

Inquire about our seasonal specialties and gluten free products. Please note, there is currently no gluten-free options for quiche or apple tart tatin and all items are subject to change. Unsliced pies are available upon special request.

CAKES

- Carrot Cake with Cream Cheese Frosting
- Chocolate Mousse Cake
- Flourless Chocolate Torte
- Key Lime Pie with Graham Crust
- Traditional Cheesecake
- Chocolate Cheesecake
- Marble Cheesecake (seasonal)
- Pumpkin Cheesecake (seasonal)
- Apple Cranberry Pie (seasonal)
- Tres Leches (special request)



TARTS

- Apple Tart in a Sugar Cookie Crust
- Pecan Tart in a Sugar Cookie Crust
- Honey Almond Tart in a Sugar Cookie Crust
- Lemon Tart in a Sugar Cookie Crust
- Pear Tart in a Sugar Cookie Crust
- Apple Tart Tatin
- Pumpkin Tart (seasonal)

QUICHES

- Cheddar Broccoli Quiche
- Quiche Lorraine
- Spinach Quiche

Coming Soon

- Seasonal Quiches



FULL MENU

Flourless Chocolate Torte

Premium imported Callebaut chocolate, chocolate chips, sugar, unsalted farm-style pure butter, farm fresh eggs and cocoa. Available *Gluten-Free*

Key Lime Pie with Graham Crust

Creamy with that hint of tartness. We use authentic key lime juice from Florida, fresh limes with real lime zest and baked from scratch with a graham crust.

Carrot Cake With Cream Cheese Frosting

Traditional french recipe blended to perfection using freshly shredded carrots, farm fresh eggs, cinnamon and spices, a walnut blend and our cream cheese frosting.

Traditional Cheesecake

Grade A cream cheese, farm fresh eggs, sugar, heavy cream, vanilla & sour cream over a Hudson Valley Bakery handcrafted sugar cookie crust.

Chocolate Cheesecake

Premium imported Callebaut chocolate, Grade A cream cheese, heavy cream, and sour cream finished with a touch of cocoa powder.

Chocolate Mousse Cake

Premium imported Callebaut chocolate, a shot of Italian espresso, pure farm-style butter, farm fresh eggs and heavy cream atop a chocolate sponge cake finished with a touch of cocoa powder

FULL MENU *(continued)*

All orders can be made on our website, email, or by phone.

Apple Tart in a Sugar Cookie Crust

Local, Hudson Valley Golden Delicious apples layered over an apple compote filling topped with an apricot glaze all in a Hudson Valley Bakery handcrafted sugar cookie crust.

Apple Tarte Tatin

Authentically prepared following the Tatin sisters process using Hudson Valley Golden Delicious apples caramelized with butter and baked on a short-crust pastry.

Cheddar Broccoli Quiche

Creamy, yet light and fluffy traditional French quiche using farm fresh eggs, heavy cream and onions with cheddar & broccoli.

Spinach Quiche

Creamy, yet light and fluffy traditional French quiche using farm fresh eggs, heavy cream, spinach & onions.

Quiche Lorraine

Creamy, yet light and fluffy traditional French quiche using farm fresh eggs, heavy cream with Swiss cheese, bacon & onion.

Honey Almond Tart in a Sugar Cookie Crust

Crunchy sliced almonds over with a filling of almond flour, farm fresh eggs, pure farm-style butter and glazed with real honey, all in a Hudson Valley Bakery handcrafted sugar cookie crust.

Lemon Tart in a Sugar Cookie Crust

Perfectly lemon, perfectly tart dessert using real lemons and real lemon zest, all in a Hudson Valley Bakery handcrafted sugar cookie crust.

Pear Tart in a Sugar Cookie Crust

Pear halves layered on a filling of almond flour, farm fresh eggs and pure farm-style butter with an apricot glaze, in a Hudson Valley Bakery handcrafted sugar cookie crust.

Pecan Tart in a Sugar Cookie Crust

Crunchy pecans coating a filling of farm fresh eggs, pure farm-style butter and dark syrup in a Hudson Valley Bakery handcrafted sugar cookie crust.

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Pumpkin Cheesecake *(seasonal)*

Fresh pumpkin puree, grade A cream cheese, farm fresh eggs, sugar, heavy cream, vanilla, spices, and sour cream.

Marble Cheesecake *(seasonal)*

Premium imported chocolate, our delectable Hudson Valley cheesecakes all in one. For those who can't make up their minds.

Apple Cranberry Pie *(seasonal)*

Hudson Valley farm apples and/or cranberries, cinnamon, sugar, and pure butter filling in a delicate pastry crust.

Apple Pie *(seasonal)*

Hudson Valley farm apples, cinnamon, sugar, and pure butter filling in a delicate pastry crust.

Pumpkin Tart *(seasonal)*

Pure farm fresh eggs, Libby pumpkin cream, filled with spices including nutmeg and cloves, in a Hudson Valley Bakery handcrafted sugar cookie crust.

Tres Leches *(special request)*

"Three Milks" sponge cake made with fresh whole, condensed, and evaporated milks, using a traditional Mexican family recipe.