



# Super Dulce

Sweet with a twist

Contact me:

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Sweets that don't make you feel guilty? Something sweet can still give you that moment of pleasure, and with the right ingredients, also be good for you!

I'm always on the lookout for the best ways to use plant-based ingredients, ways to kick out high-refined sugars, and simply make fresh, guilt-free sweets.

If you have questions or requests don't hesitate to contact me!

# Guilt-Free Menu

Banana Bread .....slice €2 / loaf €15

bananas, oats, dates, oat milk, gram flour

Snickers Balls

peanuts, dates, peanut butter, pure chocolate

Bounty Balls

cashew, coconut, maple syrup

Choco Balls

almonds, dates, cacao nibs, cacao

Box of 10 balls.....€8

mix or choose 1 type

Super Fruity Cereal bars

nuts, dried fruit, seeds, bananas, oats, gram flour

Chocolade Chip oat bars

oats, dates, almonds, chocolate, coconut

Box of 4 bars.....€5

mix or choose 1 type

Vegan Cheesecake (28 cm).....€30

home-made cashew "cheese", dates, coconut oil

You can choose between

Strawberry,

Chocolate, or

Salty caramel toppings



All products are low in gluten,  
vegan, and without high-refined  
sugars.

If you have any allergies let me know  
and I can adapt the recipes to fit your  
needs!