

From our kitchen  
to your Christmas table



## The Christmas Collection

Inspired by timeless recipes and reimagined for today, our Christmas Collection is where heritage meets creativity. Warm spices, rich fruits, and golden pastry, bakes that bring people together, one slice at a time.

# A season of comfort, connection, and cake

This Christmas,  
we bake with  
heart. Our  
collection  
blends Greek  
heritage with  
British holiday  
favourites,  
spiced, syrupy,  
and sweetly  
modern.

This Christmas, Simple Bakes brings together two worlds, the warmth of Greek festive tradition and the cosy charm of a British Christmas table. Inspired by heritage, shaped by creativity, and baked with heart, our collection celebrates comfort, connection, and the quiet magic of the season.



From syrup-soaked classics to buttery mince pies and marzipan-kissed brownies, each bake tells a story, a meeting of old and new, of Mediterranean sunshine and winter spice. Our Christmas pudding bars, spiced tray bakes, and rich fruit cakes are lovingly handcrafted in small batches, balancing familiar flavours with thoughtful twists that make every bite feel special.



## Sweet, spiced, and beautifully simple

# Tradition never tasted this fresh

**Simple  
bakes**  
Gluten Free & Vegan

We honour tradition, but we're never afraid to play with it, reimagining festive favourites through the lens of our Mediterranean roots. Think orange zest and cinnamon folded into soft batters, a hint of almond or olive warmth beneath dark chocolate, and a spirit of generosity in every slice.



Whether you're sharing them around a table, pairing them with coffee by the fire, or gifting them to someone special, these bakes are made to bring people together, to celebrate, to connect, and to savour the season one golden bite at a time.

Because  
Christmas,  
to us, isn't just  
a holiday,  
it's a feeling.  
Sweet, spiced,  
and baked  
with love



**Because Christmas tastes best  
when it's homemade**

**Simple  
box**  
Products & Meals





# The Christmas Collection





# Mini Christmas Loaf Cake

A little loaf, a lot of Christmas magic

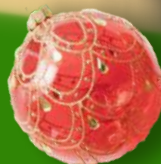


Golden, spiced, and brimming with brandy-soaked raisins, sultanas, currants, figs, prunes, dates, and mixed peel, this mini Christmas loaf is studded with crunchy almonds and festive spices. Finished with delicate icing and marzipan decorations, it's a small but indulgent treat, perfect for gifting, sharing, or enjoying by the fire.



Flat White,  
Espresso, Cappuccino

Chai Latte,  
Earl Grey, Spiced Black Tea



# Christmas Pudding Bars

Rich, spiced, and perfectly festive

Packed with rum-soaked raisins, sultanas, currants, figs, prunes, dates, and mixed peel, and balanced with walnuts, almonds, and warming Christmas spices. Finished with smooth marzipan decorations, these bars are indulgent, gift-ready, and full of holiday charm.



Flat White,  
Espresso, Mocha



Chai Latte,  
Spiced Black Tea, Earl Grey





# Spiced Christmas Traybake

Golden, fragrant, and full of festive cheer



A moist, aromatic traybake with Kahlua, walnuts, almonds, dried fruits, orange, mixed peel, Christmas spices, and a hint of rose water. Perfect for slicing and sharing, each bite offers warmth, spice, and seasonal joy.



Flat White,  
Cappuccino, Espresso

Chai Latte, Earl Grey,  
Orange & Cinnamon Tea





# Marzipan Blondie

Sweet, nutty, and festive to the last bite

Rich blondie studded with chocolate chips and dried fruits soaked in orange juice, finished with delicate marzipan decorations. Fruity, nutty, and citrus-kissed, a modern festive twist on a classic treat.



Flat White,  
Cappuccino, Mocha

Earl Grey, Chai Latte,  
Orange & Spice Tea





# Sundried Tomato, Lime and Gochujang with Gin

**Bold, bright, and unapologetically festive**

A savoury mince pie with attitude, vibrant beet-root pastry filled with a rich blend of sundried tomatoes, festive spices, a whisper of gin, and a daring gochujang heat. Balanced with fresh lime for lift, it's a modern, colourful twist designed to surprise, delight, and steal the festive spotlight



Espresso ,  
Flat White, Mocha

Chai Latte, Earl Grey,  
Matcha Latte





# Classic Mince Pie

A gentle twist on a timeless classic



A

light, fragrant take on the traditional mince pie, filled with citrus-bright minced fruit sweetened with orange juice and wrapped in our signature matcha pastry for a soft, modern lift. No alcohol, no heaviness, just pure festive comfort with a delicate green glow. Perfect for those who love tradition with a touch of playful elegance.



Espresso ,  
Flat White, Mocha

Chai Latte,  
Earl Grey, Matcha Latte





# Pistachio Baklava Mince Pie with Orange Crumble & Kahlua

A festive bite with Mediterranean soul



Where classic mince pies meet pistachio baklava. Layers of minced fruit, spices, and Kahlua mingle with crunchy nuts and a fragrant orange crumble, all tucked into a buttery pastry. A rich, aromatic fusion that blends Greek heritage with festive indulgence, golden, nutty, and unforgettable.



Espresso ,  
Flat White, Mocha  
Chai Latte,  
Earl Grey, Matcha Latte





# Chilli Chocolate & Rum Mince Pie

Dark, daring, and delightfully festive



A bold festive creation layered with rum-rich fruit, dark chocolate, gentle chilli warmth, and wrapped in a striking matcha-beetroot pastry. A pie for those who like their Christmas with a little heat, a little colour, and a lot of personality.



Espresso,  
Flat White, Mocha  
Chai Latte,  
Earl Grey, Matcha Latte









A curated collection of traditional Greek delights, lovingly crafted with a modern twist. Inspired by recipes passed down through generations, each bake celebrates the soulful warmth and festive spirit of Greeks.

These classics are not yet gluten-free or vegan, we've chosen to honour their authentic form for now, as we work behind the scenes to perfect new recipes that capture the same flavour, texture, and joy you love. Because when we reinvent tradition, we make sure it still feels like home.

# Greek Bakes



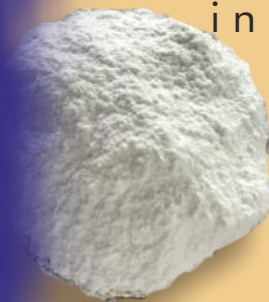
# Kourabiedes

## Butter & Almond Cookies

### Snow-dusted bites of joy



Delicate almond shortbread coated in a flurry of icing sugar, buttery, crumbly, and melt-in-the-mouth. A true Greek classic, baked to celebrate life's sweetest moments. Simple, festive, and irresistibly nostalgic, one bite and it's Christmas in Greece.



Espresso  
Vanilla Latte

Rosehip Tea  
Cinnamon Tea





# Melomakarona

## Cinnamon, Orange and Honey Cookies

### Honey, spice, and everything Greek

Soft,  
spiced biscuits  
soaked in golden honey  
syrup and sprinkled with  
crushed walnuts, fragrant,  
festive, and irresistibly moreish. A  
Greek Christmas classic that tastes  
like warmth, joy, and celebration  
in every bite. Vegetarian by  
tradition, indulgent by  
nature



Greek or Turkish Coffee  
Spiced Latte

Chai Tea  
Orange Spice Tea





# Baklavas

## Nuts and Honey Dessert

### Layers of love, honey, and heritage



Crisp  
, golden filo filled  
with roasted nuts and  
drenched in fragrant honey  
syrup, sweet, nutty, and  
endlessly satisfying. A timeless  
Greek masterpiece that  
balances crunch and syrup in  
perfect harmony, baked to  
celebrate life's sweetest  
moments.



Greek or Turkish Coffee  
Espresso

Mint Tea  
Cinnamon-Spiced Black Tea





# Vasilopita/Tsoureki

## Sweet Brioche Style New Year's Bread

Soft, sweet, and beautifully Greek



Our Vasilopita is a beautifully soft, aromatic New Year's cake that brings Greek tradition to the heart of your table. Delicately scented with citrus and gentle spices, it's baked to celebrate hope, warmth, and togetherness, but its real magic lies in the tradition hidden within. Inside every cake is a lucky coin, tucked into the batter just before baking. When the Vasilopita is cut on New Year's Day, the person who finds the coin is said to be blessed with good fortune for the year. This cake is more than a festive bake, it's a moment of joy, a shared ritual, and a delicious wish for a sweet year to come.

Coffee pairing  
Green Tea pairing  
Mint Tea pairing  
Flat White  
Light Roast Americano



# Spanakopita

## Spinach & Feta Cheese Pie

Crisp layers, vibrant greens, pure Greek soul

Flaky  
golden filo  
wrapped around a rich  
filling of spinach, herbs, and  
creamy feta — fresh, savoury,  
and deeply satisfying. A beloved  
Greek classic that captures the  
taste of sun, sea, and simplicity in  
every bite. Perfect warm or  
cool, shared or savoured  
solo, it's comfort with  
character.



Greek Coffee  
Latte Macchiato

Green Tea with Lemon  
Peppermint Tea







## Karydopita, Walnut Cake

Spiced, soaked, and simply Greek

A moist walnut cake infused with cinnamon and bathed in light syrup, rich, aromatic, and full of warmth. A timeless Greek classic that tastes like celebration in every bite.



## Ekmek Kantaifi

Layers of light, syrup, and cream



Crisp kataifi pastry soaked in syrup, topped with smooth custard and clouds of whipped cream. Sweet, delicate, and irresistibly indulgent, a Greek dessert made to linger over coffee.



## Revani, Orange Semolina Cake

Golden, fragrant, and full of sunshine



Mocha, Latte

Greek Coffee, Vanilla Latte

Flat White, Cardamom Latte

Cinnamon Black Tea, Chai

Rose Tea, Cardamom Black Tea

Chamomile, Orange Blossom Tea



A

soft semolina cake soaked in light syrup and scented with citrus. Sweet, moist, and effortlessly elegant, a Greek classic that brings a taste of summer to every bite.



**Glyka**  
**Greek Sweet Bakes**  
Syrup-soaked, spiced, and simply divine

# Let's Bake Inclusivity Simple

## Contact Us



If you  
have any  
questions or need  
assistance, feel free to  
reach out to our customer  
service team. We're here to  
make your gluten-free and  
vegan baking  
experience  
delightful!



**London-based, baked fresh overnight**

Request your  
complimentary  
sample box  
and see how Simple  
Bakes can bring  
colour, joy, and  
inclusivity to your  
café counter



[bakes@simple-box.co.uk](mailto:bakes@simple-box.co.uk)



+44 7918 207498



@simpleboxuk



@simple\_box\_uk



[www.simple-box.co.uk](http://www.simple-box.co.uk)