

## **GLUTEN FREE FAQ**

### **What types of ingredients do you use?**

The ingredients we use include but are not limited to (recipes vary): Unsweetened & sweetened cocoa, Cream of Tartar, Baking Soda, Sea Salt & Kosher table salt, Xanthan Gum, Potatoe Starch, Tapioca Starch, Cinnamon, Nutmeg, Soy Lecithin, Butter, Milk, Eggs, Vanilla extract, Sugar, Chocolate Chips, White Rice Flour, Almond Flour, Corn Starch, Powdered Sugar, Brown Sugar and the usual as eggs, milk, etc. that can be omitted if there are more allergies.

### **Does Sweet Euphoria Pastries offer Gluten Free baked goods?**

Yes! We do! We offer Cakes, Cupcakes and Cookies. Ask for our delicious Flourless Chocolate Cake. Other items are available by special order, just ask.

### **Is Sweet Euphoria Pastries a Gluten Free facility?**

No! We are not. We produce gluten containing products. However, we keep separate utensils and clean, well before we start production on any of our gluten free products.

### **Is it safe to order GF products from Sweet Euphoria?**

Well, that is up to you! As stated above, we keep a very clean environment and we do our very best not to contaminate the GF products. If you are Gluten Allergic then you might be a little more cautious than if you are just Gluten Sensitive. Gluten sensitivity is a little more lenient than Gluten allergic. You know your condition better than we do. If you are unsure you should consult with your doctor.

### **What are your Gluten Free Prices?**

Gluten Free pricing is a little higher than our regular pricing. Besides the additional time involved in producing the GF products, there are also specialty ingredients that must be used that come with a higher price tag. Please call us or send us an email to inquire about our pricing.

We can make most of our Cake Flavors Gluten Free.