

bakeries and
cake shops





Paneton French Bakery

www.panetonbakery.co.nz

Paneton was one of the first specialist bakeries in Auckland and it is still going strong.

Started by Dominique Colombie, this family-run business is a leader in supplying authentic French baguettes, breads, croissants and pastries direct to the public and through many specialty food stores.

Paneton pioneered creating ready-to-proof croissants, pain au chocolat and pain au raisin for the home baker. These frozen pastry doughs can be kept in the freezer and proofed overnight in a cold oven, ready to bake in the morning.

Recently they have added frozen pastry to their range so that the home cook can use a top quality pastry in their baking.

The distinctive striped Paneton packaging can be found in the frozen foods section of many supermarkets. Visit the bakery for the complete range of baked and frozen products. The small café offers savouries, sandwiches and pastries to enjoy with coffee.

TIP: From time to time Paneton offers a croissant-making class. Find out more by emailing them on info@panetonbakery.co.nz.

Location details

VISIT MAP

21 Halsey Street,
AUCKLAND CBD
(09) 309 5338

M 7:00am – 5:00pm
T 7:00am – 5:00pm
W 7:00am – 5:00pm
T 7:00am – 5:00pm
F 7:00am – 5:00pm
S 7:00am – 4:00pm
S CLOSED

Paris Mount Eden Bakery

This is a traditional Kiwi bakery with a surprising French twist. This bakery is popular for its sausage rolls, pies, filled rolls, and classic baking such as vanilla slice and ginger crunch.

You will also find French baguettes, specialty breads and such tempting French pastry classics as palmiers, meringues, tarte aux pommes and tarte amandines.

Location details

VISIT MAP

464 Mt Eden Road,
MT EDEN
(09) 630 1426

M 6:45am – 5:00pm
T 6:45am – 5:00pm
W 6:45am – 5:00pm
T 6:45am – 5:00pm
F 6:45am – 5:00pm
S 7:00am – 5:00pm
S 7:00am – 5:00pm

Paris-Berlin Organic Bakery

www.parisberlin.co.nz

New name and new owner but Isabel Pasch continues the tradition of handmade traditional organic sourdough breads of L'Epi started by Sylvie Delobel.

The selection now includes French sourdough baguettes, German sourdough breads, fresh pretzels and pretzel breads. A gluten and dairy free loaf is available.

Isabel loves to make pastries and cakes, so you will find goodies like Normandy apple cake, almond croissants or a German custard-filled pastry with a crunchy crumb topping included in the line-up of treats on offer.

Join the locals and crowd into the small shop to make your selection and enjoy it with a coffee at one of the picnic tables out front.

Location details

VISIT MAP

64 Michaels Avenue,
ELLERSLIE
(09) 579 5240

M CLOSED
T CLOSED
W 8:00am – 3:00pm
T 8:00am – 3:00pm
F 8:00am – 3:00pm
S 8:00am – 3:00pm
S 8:00am – 3:00pm

Petal Cupcakes

www.petalcupcakes.co.nz

Chef Laurel Watson has created this business as an oasis of deliciousness in Newmarket.

She aims to make beautifully decorated and flavourful cupcakes. There are “Kiwi” flavours such as Golden Syrup, Hawkes Bay Peach and Manuka Honey cupcakes, as well as all the usual flavours. A gluten-free cupcake is also on offer.

They take phone orders and will deliver. You will also be able to order online in the near future.

Location details

VISIT MAP

8 Teed Street,
NEWMARKET
(09) 551 1635
0800 4 PETAL

M CLOSED
T 9:30am – 5:00pm
W 9:30am – 5:00pm
T 9:30am – 5:00pm
F 9:30am – 5:00pm
S 9:30am – 5:00pm
S 11:00am – 4:00pm