

Sweet Street takes caramel to a whole new level of cravable.

The debate on how to pronounce caramel may rage on forever. Is it CAR-mull? Or CARE-uh-mell? Either way, one thing's for sure: caramel is a hugely popular treat that mixes perfectly into a host of decadent dessert possibilities.

To fully appreciate the magic of caramel, let's start with a brief chemistry lesson. According to Wikipedia, the process of caramelization consists of heating sugar slowly to around 340°F. This process removes water from the sugar and causes the molecules to break down. The sugar then reforms into a new compound with a characteristic color and flavor. Cooking the sugar at just the right temperature for just the right amount of time is critical in order to create the desired color and sweetness.

At this point, science gives way to art. When you introduce additional flavors such as milk/cream, butter, chocolate, vanilla, salt, etc., you can create soft caramels or caramel sauce—aka the building blocks of sweet masterpieces. And the widespread appeal of caramel creations among dessert lovers is undeniable. Salted caramel in particular is mentioned as a flavor to watch in 2015, according to *Restaurant Business*.

Sweet Street appreciates the gooey goodness of caramel too, and we've created enticing new ways to celebrate it. Our Salted Caramel Crunch Skillet Cookie is hand-mixed with browned butter, white chocolate, pretzel bites, sea salt and HEATH® toffee pieces for an amazing salty sweet experience. And a graham crumb crust makes the perfect host for the rich cheesecake and caramel flavors in our Salted Caramel Individual Cheesecake.

We've also taken the appeal of salted caramel to our new line of Bandes. The Chocolate Peanut Butter Caramel Crunch Bande is a sophisticated rendition of America's favorite pairing—chocolate and peanut butter. Our Caramelized Pineapple Coconut Bande is a tropical temptation featuring layers of moist coconut cake, caramelized pineapple and salted caramel.

Looking for even more ways to tempt patrons with exciting new twists on the dessert menu? Check out our new line of savory desserts featuring handcrafted pretzels.



Salted Caramel Crunch Skillet Cookie is hand-mixed with browned butter, white chocolate, pretzel bites, sea salt and HEATH toffee pieces. With pretzel salt and demerara sugar atop, each bite is dangerously better than the last.