

## Pair frozen desserts with other luscious treats to heat up

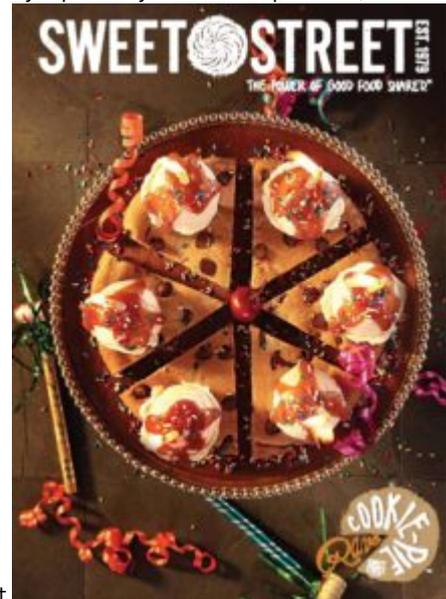
**sales.** There's no mystery as to why ice cream is so universally appealing. It is, after all, just plain wonderful and delicious. But it is interesting to note other factors that contribute to its widespread popularity—not the least of which is its ability to play so well with other desserts.

Who wants birthday cake without a little ice cream on the side? And just think about how a cold scoop of vanilla provides the perfect finishing touch to a warm dessert.

With the dog days of summer in full swing, now is the perfect time to leverage the appeal of ice cream and other frozen desserts with lusciously complementary offerings from Sweet Street.

Getting back to the appeal of a cold/warm combo, why not start with our [Caramel Ginger'd Apple Crisp](#) or [Cinnamon Crumble Apple Crisp®](#). You can serve these offerings heated up and a la mode for a delightful treat of sensational proportions.

Additionally, our colossal 8-inch [Salted Caramel Crunch Cookie-Pie Rave™](#) offers not only a perfectly sharable experience, but also an



upsell opportunity for you. Just ask who wants a scoop of ice cream to go along with it.

Cookies and bars are also ideal partners for ice cream, and our new Manifesto™ line offers the added appeal of wholesome, GMO-free and sustainable ingredients. The [Just Chocolate Manifesto™ Cookie](#), [Peruvian Chocolate Manifesto™ Brownie](#) and [Lemon Manifesto™ Bar](#) are just a few of the decadent possibilities.

You can take the lusciousness a step further by creating monumental ice cream sandwiches made with Manifesto™ cookies and bars. The [Chewy Marshmallow Manifesto™ Bar](#) is a great place to start. Just beware of blissful patrons who may in fact want to hug you.

Sure, we all scream for ice cream. But don't forget to double the pleasure with luscious offerings from Sweet Street.

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## COMMITMENT TO CLEAN INGREDIENTS REINVENTS

### AMERICAN COOKIE CULTURE

Headquartered in Reading, PA, Sweet Street is known worldwide as the leading innovator in the dessert industry, baking for restaurants and cafés in over 60 countries, on every continent. Rooted in Sandy Solmon's, Founder and CEO of Sweet Street Desserts, longstanding personal commitment to eating naturally, the Company has once again reinvented itself with a new line of innovative, clean ingredient



bake-off cookies dubbed “Manifesto™”.

Sweet Street’s passionately perfected Manifesto™ Cookies are an all-butter, hormone-free, non-GMO, sustainable chocolate, and sea salt reinvention delivered in a form only imagined in childhood. Passionate about their ingredients, their Manifesto™ proclaims unwavering commitment to sourcing ingredients free of GMO’s, additives and preservatives, the use of pure cane sugar, sustainable chocolates, cage-free and free range eggs and the support of local dairy farms.

“Our work to bake cleaner, more wholesome desserts began over 10 years ago,” shares Sandy “and we have stayed the course, using our stature as innovators, to educate, convince and sometimes cajole some of the largest ingredient suppliers’ to change their path. As our commitment to being relentless advocates for our customers strengthens, we are proud to be an agent of change in making our food supply wholesome.”

With 8 decadently wholesome flavors to be enjoyed, each bite of a Manifesto™ Cookie is truly a **pure** indulgence to feel good about. From their Sandy’s Amazing Chocolate Chunk Manifesto™ Cookie, rich with giant morsels of chocolate sustainably grown in the Peruvian Andes, then melded into a brown butter caramelized chewy-crisp edged wonder to the Salted Caramel Crunch Manifesto™ Cookie; salty sweet perfection that plays hopscotch across your tongue. Each bite filled with all-natural toffee and specially made GMO free pretzels for added crunch.

### **About Sweet Street**

Sweet Street Desserts, [www.sweetstreet.com](http://www.sweetstreet.com), was born in 1979, when founder Sandy Solmon began baking oversized chocolate chip cookies in a 2-bay garage in Reading, Pennsylvania. Today, Sweet Street is the leading innovator in the dessert industry, baking for restaurants and cafes in over 60 countries, on every continent. The Company’s commitment to community, passion for artful food and dedication to quality remain the motivation behind every creation. Sweet Street offers over 400 luscious gourmet desserts from big cakes to brulee’d cheesecakes and macarons, dessert bars to loaves, and of course, Sandy’s legendary cookies. Amazed by the power of good food shared, Sandy’s collaborative experiences inspired her to open Café Sweet Street, in Reading, PA. A locavore concept, Café Sweet Street features made-from-scratch lunches from pure, locally sourced ingredients. Her latest project, The Sweet Street Mobile Art Kitchen, is a food truck serving up American cuisine throughout the streets of Europe. Questions can be directed to [csintl@sweetstreet.com](mailto:csintl@sweetstreet.com)