

Manifesto® Desserts Are Very Nice, Be Sure to Check Your Gift List Twice

Gift to those on your gift list to these wholesome and delicious cookie options, visit the Manifesto™ products page on our website.

'Tis the Time to Give

With the hectic nature of the holiday season, finding the perfect gift for your friends and family can be quite the task. From party planning to list-making, everyone yearns to discover a simple, yet special gift they can feel good about giving. Sweet Street's Manifesto™ individually wrapped desserts are gifts you not only feel good about giving, but also a gift your loved ones will feel even better about enjoying.

Made with Ingredients You'll Want to Share

Every batch of freshly baked Manifesto™ desserts is made from simple ingredients befitting of your pantry. Mixed with only pure cane sugar, cage-free eggs and sustainably grown chocolates, these gourmet desserts are deserving of their two Food and Beverage Innovation Awards for breakthrough, cleaner desserts. Because they're individually wrapped, gifting can be simplified when adding Sweet Street desserts to your gifting list.



Spread holiday cheer by gifting Salted Caramel Manifesto™ Cookies.

If You Like Toffee, Then You'll Love These Delights

These all-natural cookies promise ingredients that are GMO-free, additive-free and sustainable. There are two decadently wholesome flavors to choose from, making every bite pure indulgence. The Salted Caramel Manifesto™ Cookie has a salty sweet flavor profile that plays hopscotch with the crunch of toffee, pretzels and white chocolate - perfect for the entire office or customized for someone who loves these flavors. If you think those on your gift list will like the Salted Caramel Manifesto™ Cookie, then you should add the Toffee Crunch Manifesto™ Blondie to your list of Sweet Street gourmet dessert gifts. Dense, caramelized and chewy, stuffed with milk and semisweet chocolate chunks and scattered throughout with crunchy, buttery toffee, this blondie will have the recipients of this mouth-watering treat forever grateful to you. Each bite of our individually wrapped Manifesto™ Bars is crafted to preserve and honor the rich culture of these beloved classics the best way we know how... deliciously. Send a gourmet gift to your employees or your family to enjoy with nationwide cookie delivery.

How to Buy for Those on the Nice List

When you add these decadent indulgences to your holiday gifting list, you are inviting everyone to experience the power of good food, shared. To treat those on your gift list to these wholesome and delicious cookie options, visit the Manifesto™ products page on our website.

Why should dessert be limited to one course?

Why should dessert be limited to one course? One of the most exciting trends happening in foodservice today is the phenomenon of dessert tastings. Many forward-thinking restaurateurs are now encouraging their patrons to skip the main meal and dive straight into dessert. And they're making the experience a multiple-course foray of the most decadent and enticing variety.

But "permission" to adopt this dessert-only mindset ultimately lies within patrons themselves. Consumers today appear more willing than ever to explore something new when it comes to their food choices and eating habits. In other words, they want what they want when they want it. If you're considering a dessert tasting to tap into this growing opportunity, Sweet Street can help you plan an entire lineup of lusciousness—whether you need a complete portfolio of products or just one or two to round out your own offerings.



Thinking about a fruit-themed presentation? Sweet Street's [Raspberry White Chocolate Cheesecake](#) and [Luscious Lemon Bar](#) are ready to take starring roles. Or if something a bit more rich and savory will fit the bill, look no further than our [Salted Caramel Cream Puff](#), [Peruvian Chocolate Manifesto™ Brownie](#) and [Sandy's Amazing Chocolate Chunk Cookie-Pie Rave®](#), which packs enough chocolaty, chewy goodness for an entire table to enjoy.

These are just a few ideas to get the multiple-dessert conversation started. So plan your menu, explore the entire line of Sweet Street offerings and then put dessert in the spotlight it richly deserves.

Shareable Desserts...Enough Lusciousness To Go Around

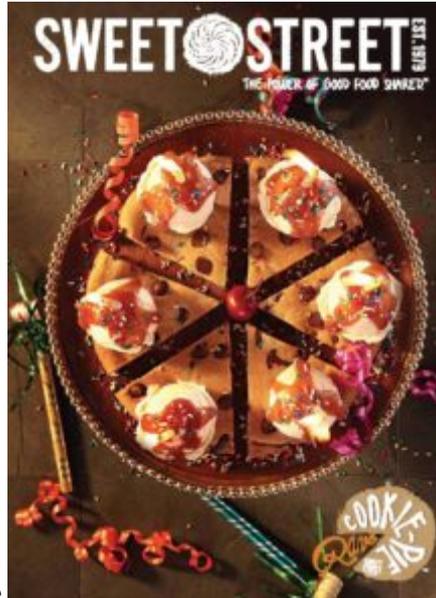
The dessert occasion is particularly ideal for sharing, as the rich and enticing flavors are even sweeter when enjoyed in the company of friends and loved ones. Not surprisingly, this creates a great opportunity to offer larger dessert formats that are easily shared among multiple guests.

Sweet Street offers many dessert options that are worthy of the "extra-large" moniker, by virtue of both their actual size and their mega lusciousness. So explore some of the decadent possibilities—and make sure you grab enough forks and plates for everyone.

Skillet Cookies

Skillet Cookies from Sweet Street bring cookie lovers together for a shareable, craveable and simply irresistible new kind of cookie experience. Every skillet cookie is uniquely crafted to caramelize when freshly baked, serving up a warm moment of goodness to be savored by all who are lucky enough to get a bite of it.

Three irresistible varieties are available: [Sandy's Amazing Chocolate Chunk Skillet Cookie](#), the [Just Chocolate Skillet Cookie](#) and the



Salted Caramel Crunch Skillet Cookie.

Cookie-Pie Rave™

Another uniquely shareable experience, the Cookie-Pie Rave™ from Sweet Street packs enough blissfulness for the entire table to enjoy. These colossal 8-inch caramelized offerings come prebaked and ready to serve, perfect either as is or topped with ice cream and your favorite sauces.

Sweet Street offers two intensely flavorful options: the [Salted Caramel Crunch Cookie-Pie Rave™](#) and [Sandy's Amazing Chocolate Chunk Cookie-Pie Rave™](#).

Sweetness is best shared. And Sweet Street is second to none when it comes bringing people together over dessert.

Sweet gets savory—salty, sweet and lusciously good to eat. So the trend and buzzes that this is necessary evidence of the trend and is sweet to eat. The trend to be able to eat has been interpreted in various dessert offerings for years—most notably in the form of salted caramel, which was developed by a French pastry chef in the early 1980's.

In recent years, the popularity of salted caramel has skyrocketed. Research from CCD Innovation indicates that the incidence of salted caramel desserts on menus has increased 675% from 2010 to 2014.

We at Sweet Street have done our own luscious explorations of salty and sweet dessert offerings, many of which begin with salted caramel. Our Salted Caramel Individual Cheese is a classic dessert favorite that appeals to patrons. Plus, its convenient serving format makes it a great choice for picnics, pool parties and other summer gatherings.



For our caramel, we cook sugar until dark amber, then we stir in fresh whipping cream and butter. It's blended into the graham crumb crust, folded into a layer of the cheesecake batter and then salted and dolloped on top. Bruleed for a golden caramelized edge.

Another savory treat that's perfect both for restaurant patrons and on-the-go customers is our Salted Caramel Crunch Skillet Cookie. It's hand-mixed with browned butter, white chocolate pretzel bites, sea salt and HEATH® toffee pieces for a taste that's simply out of this world.

Of course, the possibilities go beyond salted caramel as well. Our [Sweet & Salty Blondie Bites](#) are stuffed with butterscotch and chocolate chips, walnut pieces and shredded coconut. They get their savory kick from an unexpected source: kettle-fried potato chips. And for the full-on savory experience, explore our line of [handcrafted pretzels](#).

The appeal of salty sweet desserts is certainly far reaching. But it's still a good idea to offer a variety of flavor profiles to satisfy every patron taste. With summer in full swing, why not try our Summerberry Stack®? It features bright berries strewn across citrus-flecked cake for a cool, tart treat.

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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.

Sweet Street takes custard from throwback to thrilling.

Custard first found its way to the United States in the 17th century, brought to the continent by immigrants from the British Isles. The abundance of eggs, and the abundance led to experimentation and ideas borrowed from the Greeks' cooking knowledge. At its advent, custard was considered a health food, according to *Platina's De Honesta Voluptate*, published in 1475. Medieval cooks appreciated its soft texture and simple ingredients (egg, milk and flavoring) for both health and "right pleasure."

A comfort food has emotional connections, providing "a nostalgic or sentimental feeling to the person eating it," says Wikipedia. Custard is a comfort food that truly reflects its moniker, spooned by mothers to their children and given to many babies as their first solid food. ProChef SmartBrief reports from The Desert Sun, Palm Springs, "We all should embrace the joys and affections we have with our own personal favorites because they're good for body and soul."

So imagine how exciting it is to take a traditional comfort food, already beloved, and turn it into an unexpected ingredient in fabulous desserts. Sweet Street has done so with custard, fully embracing the trend of "traditional with a twist."

Custard appears as a silken layer in Sweet Street's Salted Caramel Vanilla Crunch Cake, offering drama between a salted caramel crunch layer and a sexy caramel finish in this craveable cake. Several of Sweet Street's cheesecakes go refined, richer, yet lighter with crème brûlée custard, luscious with egg yolks and fresh whipping cream, folded into the batter. This innovation is part of the appeal of Strawberry Brulée Cheesecake, Crème Brulée Cheese, Vanilla Bean Brulée Individual Cheese—each hand-fired for a chef-like finish—and Strawberry Cream Cheesecake, which combines bright, just-picked fruit with custard-infused cheesecake.

Velvety cream custard is the center of Sweet Street's beautiful cream puffs, the Puff Daddies of the industry. Our Chocolate Ganache Vanilla Cream Puff is a happening for the mouth—all flavor, texture and sensation. Filled with vanilla bean-infused custard cream and topped with milk chocolate ganache and crispy chocolate pearls, it's irresistible. Our Salted Caramel Cream Puff is filled with caramelized sugar custard, topped with salted caramel and finished with a sprinkle of candied and salted, toasted almonds.

Sweet Street has taken loveable custard to new levels, creating magnificent desserts sure to draw in customers seeking the comfort connection with a twist. Welcome to luscious.®



Salted caramel perfection! Crave upon crave. Our supernaturally light, but buttery, vanilla-flecked pudding cake holds waves of rich caramel cake. Drama builds with a salted caramel crunch layer, a creamy custard layer and a sexy caramel finish.

Creativity drives excitement on the dessert menu

Consumers have grown more adventurous, but they love "adventurous" with a twist. They like the flavors that harken back to childhood, but they adore an unexpected ingredient that introduces a new flavor or texture. They like a dessert they know will be good, but they revel in a surprise.

"They know more about food than consumers ever did in the past. They are more adventurous, millennials particularly," says Laura

McGuire, senior manager of Technomic, Inc.

In the exacting and exuberant process of developing our desserts, Sweet Street has earned 15 patents in design. Our R&D staff, led by founder and CEO Sandy Solmon, puts together creative concepts every day, the best of which turn into innovative flavor and texture combinations. While many are familiar with the Chocolate Molten Cake that has been a favorite for a couple of years, the Turtle Molten Bundt Cake from Sweet Street puts a pecan-covered twist on it. Modeled after the popular candy, it's filled with a buttery-luscious caramel center that oozes deliciously when warmed.

Our Sweet & Salty Blondie Bites, stuffed with both butterscotch and chocolate chips, walnuts and coconut, are set apart with an unexpected ingredient—old-fashioned, kettle-fried potato chips—for a uniquely textured craveable. The one-inch square size of all four Sweet Street Bites are making exciting inroads as snacks in bars, garnish on ice cream, adorable skewered desserts and other sharable indulgences.

Salted caramel is a beautiful flavor that has come into its own in the past couple of years. Sweet Street has employed its popularity in our Salted Caramel Vanilla Crunch Cake that has a salted caramel crunch layer, a creamy custard layer and a sexy caramel finish, a creative combination of textures. Salted caramel has proven so popular, we've used it to make extremely tempting bruléed cheesecake, cheesecake individuals, cupcakes and cream puffs that have excited the marketplace.

Our recently debuted collection of Cheesecake Individuals introduced new ingredients and flavor combos, including Yuzu Lime, Goat Cheese with Thyme Honey and Blackberry Cabernet. Blackberry is the flavor of the year according to flavor predictor Firmenich, and it mixes wonderfully with a fruity, floral California Cabernet for a wine and cheese tasting in one personal, yet sharable dessert.

