



Red Velvet Cake

Brilliant red velvet cake layers, stacked four high, are spread with deep chocolate truffle filling, then filled and frosted with tangy cream cheese icing.

Red Velvet Cake

Ingredients

Ingredients: Sugar, Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], Cream Cheese [cream, milk, cultures, lactic acid, salt, locust bean & carob bean, xanthan & guar gums, cheese cultures], Buttermilk, Greek Yogurt Flavored Drops [sugar, palm kernel oil, nonfat dry milk, Greek yogurt powder (nonfat milk solids, cultures, lactic acid, natural flavor), lactic acid, soy lecithin, natural flavor], Butter, Soybean Oil, Glucose, Chocolate [sugar, unsweetened chocolate (processed with alkali), cocoa butter, milk fat, soy lecithin, vanilla], Eggs, Maltitol Syrup, Water, Margarine [soybean oil, palm oil, water, salt, mono & diglycerides, nonfat dry milk, sunflower lecithin, natural flavor, vitamin A palmitate, beta carotene], Palm Oil, Cream, Cocoa [processed with alkali], Chocolate Cookie Crumbs [enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, canola oil, cocoa (processed with alkali), salt, sodium bicarbonate], Modified Food Starch, Red Food Color [water, sugar, US certified colors (Red 40, Red 3, Yellow 6), modified corn starch, vegetable gum, citric acid, sodium benzoate, potassium sorbate], Salt, Nonpareil Dots [sugar, corn starch, carnauba wax], Evaporated Milk [milk, vitamin D3], Baking Soda, Fiber Gum, Coconut Oil, Vinegar, Madagascar Vanilla, Cocoa, Sunflower Lecithin.

Contains: Egg, Milk, Soy, Wheat.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

Defrosting/Handling Tips

Whole Cake: Under Refrigeration: 8 ? 10 Hours Or Overnight. Defrosting a Whole Cake At Room Temperature is Not Recommended Due To the Delicate Nature of Cream Cheese Icing. If You?ve Underestimated Your Level of Business And Need To Defrost Frozen Product Quickly | It?s Better To Defrost a ¼ Or ½ Cake | Slices Separated | Under Refrigeration. Plated Slices: Under Refrigeration: 6 Hours Room Temperature: 30 Minutes Can Be Served Refrigerated Or At Room Temperature But Should Be Kept Refrigerated Because of the High Proportion of Cream Cheese In the Icing. Good Hold On Dessert Tray? Should Be Rotated Hourly.



Nutrition Facts

Servings Per Container 14

Serving Size (251g/8.85oz)

Amount per serving

Calories 1000

% Daily Value*

Total Fat 55g 71%

Saturated Fat 28g **140%**

Trans Fat 1g

Cholesterol 115mg 38%

Sodium 630mg 27%

Total Carbohydrates 119g 43%

Dietary Fiber 3g **11%**

Total Sugars 76g

Includes 69g Added Sugars **138%**

Protein 9g

Vitamin D 1mcg 6%

Calcium 144mg 10%

Iron 3mg 15%

Potassium 248mg 6%

* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Shelf Life

Holds Best When Kept Covered In Cooler | Away From the Door And From Foods With Strong Odors. Frozen: 18 Months Under Refrigeration: 5 Days (Must Be Covered) Room Temperature: 2 - 3 Hours

Updated 1/20/2020

NO ARTIFICIAL TRANS FAT. Any trans fat in this product is naturally occurring in the pure dairy products we use, such as milk, butter and cream cheese.

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