



# Summerberry Stack

Bright berries strewn across citrus flecked cake aswirl with cool tart key lime and creamy white chocolate cheese. So cool, on a buttery crunch layered with vibrant raspberry. A look that plays across the seasons.

## Summerberry Stack

### Ingredients

Ingredients: Sugar, Margarine [soybean oil, palm oil, water, salt, mono & diglycerides, nonfat dry milk, sunflower lecithin, natural flavor, vitamin A palmitate, beta carotene], Enriched Flour [enriched bleached wheat flour, wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], Cream Cheese [pasteurized milk & cream, salt, cheese cultures], Eggs, White Confection [sugar, palm kernel oil, nonfat dry milk, soy lecithin, salt], Raspberries, Raspberry Jam [sugar, raspberry puree, raspberry juice concentrate, lemon juice concentrate, pectin], Blueberries, Buttermilk [cultured milk, salt, sodium citrate], Cream, Butter, Fondant [sugar, glucose syrup, water], Water, Sweetened Condensed Milk [milk, sugar], Graham Crumbs [enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), graham flour, sugar, palm oil, brown sugar, honey, salt, baking soda, natural flavor], Oats, Lime Juice [filtered water, lime concentrate, lime oil], Sour Cream [cultured cream, nonfat milk, enzymes], Palm Oil, Emulsifier [starch, polyglycerol esters of fatty acids, mono & diglycerides], Brown Rice Syrup, Lime Juice Concentrate, Coconut Oil, Soybean Oil, Glucose, Modified Corn Starch, Lemon Peel [lemon peel zest, cane sugar, lemon oil essence], Vital Wheat Gluten, Corn Starch, Baking Powder [sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate], Salt, Natural Flavor [lemon], Milk, Buttermilk Solids [whey solids, buttermilk powder], Modified Tapioca Starch, Vinegar, Baking Soda, Xanthan Gum, Guar Gum, Cellulose Gum, Natural Madagascar Vanilla, Vanilla Bean Seeds.

**Contains:** Egg, Milk, Soy, Wheat.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

### Defrosting/Handling Tips

Remove Pastry From Tray While Still Frozen.  
Place desired amount in Refrigerator Overnight to defrost for 12 hours.

Can be refrozen.



## Nutrition Facts

Servings Per Container 8	
<b>Serving Size</b>	<b>(146g/5.16oz)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>540</b>
% Daily Value*	
<b>Total Fat</b> 32g	<b>41%</b>
Saturated Fat 16g	<b>80%</b>
Trans Fat 0g	
<b>Cholesterol</b> 60mg	<b>20%</b>
<b>Sodium</b> 300mg	<b>13%</b>
<b>Total Carbohydrates</b> 56g	<b>21%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 40g	
Includes 36g Added Sugars	<b>72%</b>
<b>Protein</b> 5g	
Vitamin D 0mcg	0%
Calcium 61mg	4%
Iron 1mg	6%
Potassium 121mg	2%
* 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

Frozen: 18 months  
Under Refrigeration: 7 days. (Covered)  
Under Ambient: 5 days (covered)

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