

CREAMY, DREAMY SUMMERTIME IDEAS

Our most popular desserts dressed up for summertime with a Sweet Street twist.



S'MORES CHEESECAKE ▲

Bring the deliciousness of S'mores inside for a decadent, nostalgic end to your meal.

Place one slice of NY Cheesecake in a skillet. Spoon hot fudge over the slice. Load on graham cracker pieces and/or crumbs. Top with a dollop of marshmallow fluff and torch. For extra effect, torch at the table or immediately prior to serving so it is still smoking.

MANDARIN AND GINGERED PEAR XANGOS® ROLLS ▼

Asian inspired, our Xangos® are paired with caramel, gingered pears, mandarin oranges, lime zest and coconut for a fresh dessert option at the table or to enjoy at home.

Fry thawed Xangos® until golden brown. Allow at least 30 seconds to cool, then coat in cinnamon sugar. Spoon caramel sauce on plate or in bowl. Cut Xangos® on the bias and place half on top of caramel sauce. Add diced gingered pears, mandarin oranges and candied lime zest. Top with basil and toasted coconut.



XANGOS® DESSERT SUSHI ▲

Flaky, crisp and creamy. Our Xangos®, cut in bite size rolls are the "sushi" for this fun and visually stunning dessert recipe, topped with grapefruit pearls, raspberry puree and lime zest.

Fry thawed Xangos® until golden brown. Allow at least 30 seconds to cool, then coat in orange infused sugar. Cut Xangos® into bite size pieces and place on plate. Top with grapefruit pearls, drizzle with raspberry puree and lime zest.



REFRESHING LEMON ▲ BLUEBERRY MINT PLATE

This sprightly plated cookie dessert will brighten any menu, year round.

Smear lemon curd on plate. Splatter plate with blueberry compote. Slice Lemon Blueberry Manifesto® Cookie in half and place on plate. Dot plate with pieces of mint, mint oil and blueberries. Place meringue shard and top with a dollop of lemon sorbet.



DARK CHOCOLATE ▲ DIPPED CHEESECAKE

Refreshing! Enjoy frozen cheesecake, dipped in melted chocolate—perfect treat year round'.

Freeze cheesecake for about 2 hours or until firm. Line a tray with parchment paper and set to the side for dipped cheesecake slices. Fill a shallow bowl or tray with chocolate curls (or nuts/candy) for dipping. Spear each slice with a Popsicle stick and dip in Dark Chocolate Magic Shell coating. Set each dipped slice in the toppings. Then drizzle with white chocolate ganache. Place on parchment paper lined tray and return to freezer, until shell is hard. Serve from a refrigerated state (not frozen).



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