



Brown Butter Cake ▼ with Sausage and Maple Syrup

The divine taste of our Manifesto® Brown Butter Cake pairs perfectly with savory sausage and the delightful sweetness of maple syrup.

Slice thawed Manifesto® Brown Butter Cake in half, griddle until golden. Add fully cooked breakfast sausage and drizzle with Maple syrup.



Bananas Foster Vegan ▼ Banana Cake

Our moist, flavorful Manifesto® Vegan Banana Cake features a delightful blend of bananas, walnuts and coconut. When paired with a rich, warm Bananas Foster Caramel cravings abound.

Over medium heat mix brown sugar and butter. Once sauce thickens whisk in apple juice and cinnamon. Bring to a boil and remove from heat. Stir in your rum of choice. Drizzle atop a plated Vegan Banana Cake.



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WARM & HEARTY WINTERTIME IDEAS



Sweet Street Scoopables™ Apple Crisp

Our fresh-cut Granny Smith apple compote is blended with fragrant cinnamon, nutmeg, pure apple cider and a touch of candied ginger.

Simply scoop apple compote into vessel. Sprinkle with your favorite buttery crumb and serve. Can be warmed for 30 seconds in the microwave and topped with locally churned vanilla ice cream for an Ooh-la-la, A-La-Mode favorite.

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



Gluten Free ▲ Brownie Bowl

Honduran Chocolate Manifesto® Brownie heaven topped with Peruvian crème fraiche and ganache, showered with the crunch of Amaretto cookie crumbles and black currant pearls. And of course we didn't forget the Amerina cherries to top!

Slice the brownie into 4 even pieces and stack in a crisscross pattern. Spoon lightly whipped Peruvian Crème Fraiche over the brownie stack. Drop 2 Amerina Cherries on top and drizzle with a spoonful of Amerina Cherry Syrup. Sprinkle 2 teaspoons of Crushed Amaretto Cookies over and around the perimeter of the bowl. Place ½ teaspoon of Black Currant Pearls on top.



Brunch'd Up Maple Bacon ▲ Xangos®

Our traditional Cheesecake XANGO'S® brunch'd up for an indulgent twist.

Fry thawed XANGOS® until golden brown. Allow at least 30 seconds to cool, then coat in cinnamon sugar. Cut XANGOS® in thirds and plate with creme fraiche. Top with a drizzle of maple syrup and crumbled bacon.



For LTO recipes visit
the Mix-up section of
sweetstreet.com

