

SWEET STREET
- EST. 1979 -

MANIFESTO[®] BREAK N' BAKE[™]

Every batch of our hand crafted, Manifesto[®] Break N' Bake[™] cookies starts with our all-butter dough, free of additives and GMO's, mixed with sustainable chocolates, cage-free eggs and **MADE JUST FOR YOU WITH LOTS OF LOVE.**



ARTIFICIAL COLORS

ARTIFICIAL FLAVORINGS

HIGH FRUCTOSE CORN SYRUP

ALCOHOL

TRANS FATS

Simple Indulgence

- ✓ Break-off a cube of dough
- ✓ Sheet
- ✓ Bake
- ✓ Enjoy The Power of Good Food Shared[™]

Why you will love our Manifesto[®] Break N' Bake[™] cookies:

- Pre-scored for operational ease
- Craveable solution for freshly baked options
- Better-for-you ingredients your customers demand
- Indulgent add-on for to-go, catering and bakery

**NON
GMO**

Our Manifesto[®] products use only **non GMO** ingredients



Our Manifesto[®] desserts use **cage free eggs** only



SALTED CARAMEL CRUNCH MANIFESTO®, BREAK N' BAKE™ COOKIE

We've combined sweet and salty in this unique and addictive Manifesto cookie. It starts with our all butter, pure cane sugar and cage free egg dough and is loaded with premium white sustainable chocolate, pretzel bites and toffee candy pieces. Topped with pretzel salt and golden demerara sugar. Non GMO and additive free.



SANDY'S AMAZING CHOCOLATE CHUNK MANIFESTO®, BREAK N' BAKE™ COOKIE

Giant morsels of sustainable chocolate grown in the Peruvian Andes, milk, semisweet and dark coins, coalesce in our dough of all butter, pure cane sugar and cage free eggs. Caramelized chewy-crispy-edged wonder. Non GMO and additive free.



Our Manifesto®
desserts use
cage free eggs only



SPECS

CODE	PRODUCT	UNITS PER CASE	PORTIONS PER UNIT	PORTION WEIGHT
3610	Salted Caramel Crunch Manifesto®, Break N' Bake™ Cookie	4	81	1 oz
3611	Sandy's Amazing Chocolate Chunk Manifesto®, Break N' Bake™ Cookie	4	81	1 oz

BAKING INSTRUCTIONS

1. Line an appropriate sized sheet pan with parchment paper.
2. Place frozen cookie puck topped side up (course sugar or particulates) on baking sheet and arrange (4 of a half tray, 9 on a full tray) on baking tray.
3. Preheat oven to the desired temperature before baking.
4. Convection oven (hot forced air) - Set at 300° F, high fan setting (if adjustable). Bake for 11 minutes.
5. Conventional oven - Set at 375° F. Bake for 15 minutes.