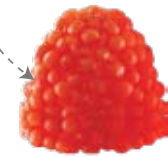




The anatomy of luscious.

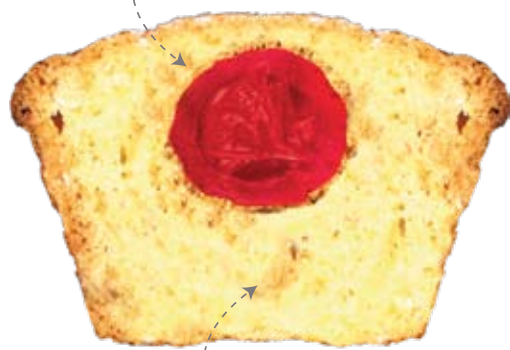
Hand-placed garnish celebrating the fun



Light, creamy swirl of seductive icing



Playful surprise of hidden filling



Flavorful, moist cake of lovely crumb









Colorful paper to accessorize your moment

offer our little pleasures

Our stainless steel caddy displays eight luscious cupcakes.
For more merchandising ideas, visit us online at foodservice.sweetstreet.com.



	CODE	UNITS PER CASE	PORTIONS PER UNIT	UNIT/WT		CODE	UNITS PER CASE	PORTIONS PER UNIT	UNIT/WT
	2083	8	4	2.6 oz		2087	8	4	2.5 oz
	2084	8	4	2.3 oz		2088	8	4	2.2 oz
	2085	8	4	2.5 oz		2089	8	4	2.6 oz

TIPS

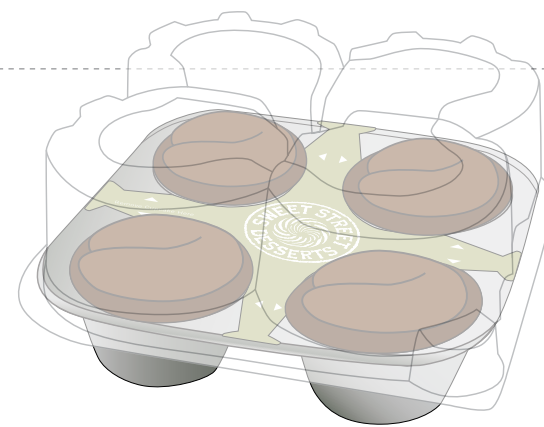
Defrosting/Handling

STORE IN FREEZER.

TO THAW: While still frozen, remove cupcakes from foil pan. Defrost under refrigeration for up to 4 hours or at room temperature for 1 hour.

Shelf Life

Frozen	1 year
Under Refrigeration	6 Days (covered)
Room Temperature	3 Days (covered)



Welcome to luscious.™

Offer your customers huge excitement with a little pleasure. Contact us at 1-800-793-3897.

722 Hiesters Lane, Reading, PA 19605 | foodservice.sweetstreet.com

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Cupcakes by Sweet Street

little pleasures

Our adorable cupcakes bring out the inner child in all. Fun, colorful and on-trend. With a surprise filling in each...who could resist?

Jelly Roll

Bright raspberry filling rolled up in our moist vanilla cupcake, its top aswirl with our raspberry fluff icing delivering bright berry flavor in every bite. Colorfully dressed in a magenta paper to enliven your bakery case, this all natural sweetie awakens your taste buds. Garnished with a naughty black or red raspberry jelly candy.

Lemon Meringue

Our all natural, light lemon cake, buttery and moist, is filled with a tart, fresh lemon curd and finished with a dollop of toasted meringue. What better way to brighten the palate and delight your senses?

Peanut Butter Cup

Our all natural rich chocolate cake meets its match with a decadent peanut butter-chocolate truffle center and fluffy peanut butter icing. A naughty miniature peanut butter cup sits on top, perfect for scooping.

Vanilla Bean

The finest Madagascar Bourbon vanilla is the centerpiece of our natural vanilla bean cupcake, infusing all parts of this delectable small pleasure. We begin with our moist, buttery vanilla cake, fill it with a vanilla bean-flecked cream and finish it off with a swirl of craveable buttery vanilla-flecked icing garnished with a jaunty white chocolate coin.

Red Velvet

Festive, colorful and all natural, our classic cake of the South, poured into a ravishing red paper, is deep red and moist. We fill it with a creamy chocolate truffle center and swirl it with just enough cream cheese-buttermilk fluff frosting. Finished with a naughty nonpareil-covered chocolate, it might be our best-dressed cupcake of all.

Chocolate on Chocolate

Hand-picked chocolates from South America and Africa assure a deep, satisfying chocolate experience from the moment you bite into our all natural petite chocolate indulgence. Rich, moist dark chocolate cake, a creamy bittersweet truffle center and the pleasure of our delectable, deep chocolate frosting are finished with a pure dark chocolate coin.

big trend

Offer our small pleasures. Enjoy.

