

A slice of

perfection





Desserts open doors,
hearts and conversation.

—Sandy Solmon, Founder

We travel the world to locate the ultimate ingredients combined in perfect harmony to unlock the greatness in every dessert we conceive. We've dedicated our hearts and souls at Sweet Street to making luscious desserts with intriguing full flavors, textures that excite and visual landscapes that tantalize.

Discover the power of luscious



Cakes

Lemonade Cake with Meyer Lemon Curd

Meyer lemons, coveted by chefs around the world for their distinctive flavor—sweetly tart, mellow, with a hint of Mandarin orange—have been called into service to create the ultimate lemon cake. Using lemonade as an inspiration, we've layered lemon cake with a luscious, cool lemon mousseline and Meyer lemon curd.

CODE	UNITS PER CASE	PORTIONS PER UNIT	UNIT WT
2541	2	14	4 lbs 1 oz

Plate this cake by placing frozen slices on their side. 





Salted Caramel Vanilla Crunch Cake

Salt is a perfect foil for sweet, a balance of crave upon crave. This showstopper brings this trendy combo to perfection. Our supernaturally light, but buttery, vanilla-flecked pudding cake holds waves of rich caramel cake. Drama builds with a salted caramel crunch layer, a creamy custard layer and a sexy caramel finish.

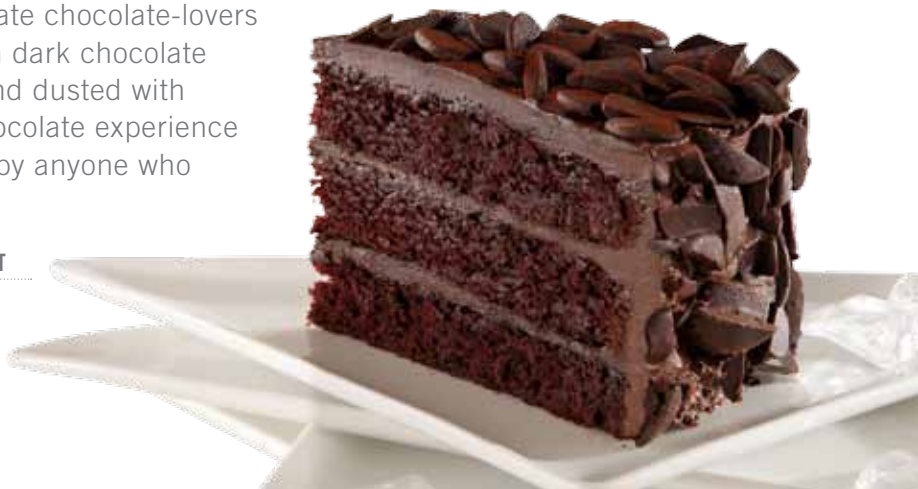
CODE	UNITS PER CASE	PORTIONS PER UNIT	UNIT WT
2548	2	14	4 lbs 14 oz



Chocolate Thunder

Covered in a hail of top quality soft couverture chocolate pieces, our Chocolate Thunder is the ultimate chocolate-lovers indulgence. Rich, dark cake exploding with dark chocolate icing, deep semi-sweet chocolate pieces and dusted with Dutch cocoa provides the chocolate-on-chocolate experience craved not only by chocoholic purists, but by anyone who loves chocolate.

CODE	UNITS PER CASE	PORTIONS PER UNIT	UNIT WT
2552	2	14	4 lbs



Chocolate Raspberry Crisp Cake

The classic, elegant combination of raspberries and a blend of seven different dark chocolates has been updated in an open-faced dark chocolate cake. Layer after layer of dark chocolate icing and raspberry-glazed cake can be seen under a covering of dark chocolate ganache. The top is sprinkled with crisp chocolate pearls, providing a texture note and bringing this classic right up to current.

CODE	UNITS PER CASE	PORTIONS PER UNIT	UNIT WT
2542	2	14	3 lbs 10 oz



Piña Colada Cake

We pile high three big layers of moist piña colada-glazed coconut cake with refreshing pineapple compote and creamy coconut custard. All covered with a light cream and toasted and candied shards of coconut, a tropical dream.

CODE	UNITS PER CASE	PORTIONS PER UNIT	UNIT WT
2240	2	14	7 lbs 2 oz



Mr. German's Chocolate Cake

American chocolatier Sam German created the mild, dark chocolate used on the cake recipe that appeared on the back label of Baker's Chocolate. Mr. German's Chocolate Cake was a favorite of home bakers for more than a century. In our rendition, we top our moist chocolate layers with heaps of golden brown craveable coconut-pecan filling and creamy milk chocolate icing. The whole cake is smothered in milk chocolate ganache and crunchy, toasted pecans.



CODE	UNITS PER CASE	PORTIONS PER UNIT	UNIT WT
2545	2	14	4 lbs 1 oz





Chocolate Nut Torta made with Nutella®



GLUTEN FREE

The “flour” for this toothy cake is composed of lightly roasted hazelnuts and almonds, so it’s **gluten-free**. Layers are sandwiched with the creamiest milk chocolate icing and finished off with a generous hand-slathered milk chocolate icing of Nutella® to make this Old World classic a modern flavor profile favorite.

CODE	UNITS PER CASE	PORTIONS PER UNIT	UNIT WT
2547	2	14	3 lbs 2 oz

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GLUTEN FREE

Flourless Chocolate Torte

Simple, elegant and timeless, like a little black dress. Perfect when you crave a knock-out chocolate punch in an unassuming delivery, this flourless—and **gluten-free**—chocolate torte is made with a blend of four chocolates and finished with a sexy ganache topping. Ready for dressing up or presenting as-is.

CODE	UNITS PER CASE	PORTIONS PER UNIT	UNIT WT
2544	2	16	2 lbs 14 oz



Cheesecakes

Blueberry White Chocolate Cheese Brulée®

White chocolate cheesecake artistically swirled with vibrant wild Maine blueberries that imbue their luscious flavor along with their prized antioxidant properties. Hand-fired and glazed.

CODE	UNITS PER CASE	PORTIONS PER UNIT	UNIT WT
2536	2	14	5 lbs 1 oz

GMO-Free





All natural and GMO-Free

Strawberry Cream Cheesecake

A touch of crème brulée custard lightens the texture of this super creamy, all natural cheesecake while still making it rich and luscious. The just-picked strawberry compote provides a slight tart contrast. Cool, creamy, refreshing, flavorful—an instant classic.

CODE	UNITS PER CASE	PORTIONS PER UNIT	UNIT WT
2549	2	14	4 lbs 15 oz

Bundts



Red Velvet Bundt

Our **all natural** red velvet bundt isn't just eye candy. It also delivers on deeply satisfying flavor with true and rich chocolate notes. Dipped in bittersweet chocolate, and piled with a luscious cream cheese center, its bright red cake crumbs and flourish of white chocolate have it dressed for the red velvet carpet.

CODE	UNITS PER CASE	PORTIONS PER UNIT	UNIT WT
2583	4	9	4.6 oz



Pumpkin Spice Bundt

Moist pumpkin bundt soaked with heavenly orange glaze, filled with delicate, gingered, spiced whipped cream and drizzled generously with buttery caramel. Though delicious from refrigeration, this dessert takes on a new character when warmed briefly in your microwave, creating a self-saucing crème Anglaise.

CODE	UNITS PER CASE	PORTIONS PER UNIT	UNIT WT
2535	4	9	5.3 oz



Try the gorgeous new cakes from Sweet Street's *Collection*

CODE	PRODUCT	UNITS PER CASE	PORTIONS PER UNIT	PORTIONS PER CASE	UNIT WEIGHT	CASE CUBE	GROSS WEIGHT (LBS)
2541	Lemonade Cake with Meyer Lemon Curd	2	14	28	4 lbs 1 oz	.76 cu ft	10.56 lbs
2548	Salted Caramel Vanilla Crunch Cake	2	14	28	4 lbs 14 oz	.76 cu ft	12.19 lbs
2552	Chocolate Thunder	2	14	28	4 lbs	.76 cu ft	10.44 lbs
2542	Chocolate Raspberry Crisp Cake	2	14	28	3 lbs 10 oz	.76 cu ft	9.63 lbs
2240	Piña Colada Cake	2	14	28	7 lbs 2 oz	.92 cu ft	14.42 lbs
2545	Mr. German's Chocolate Cake	2	14	28	4 lbs 1 oz	.76 cu ft	10.77 lbs
2547	Chocolate Nut Torta made with Nutella®	2	14	28	3 lbs 2 oz	.76 cu ft	8.68 lbs
2544	Flourless Chocolate Torte	2	16	32	2 lbs 14 oz	.49 cu ft	7.62 lbs
2536	Blueberry White Chocolate Cheese Brulée®	2	14	28	5 lbs 1 oz	.49 cu ft	12.07 lbs
2549	Strawberry Cream Cheesecake	2	14	28	4 lbs 15 oz	.49 cu ft	11.79 lbs
2583	Red Velvet Bundt	4	9	36	4.6 oz	1.43 cu ft	14.3 lbs
2535	Pumpkin Spice Bundt	4	9	36	5.3 oz	1.43 cu ft	15.74 lbs

Defrosting Instructions

Refrigerator: 7–8 hours or overnight
Lemonade Cake – Defrost by plating frozen slices on their sides.

Shelf Life

Frozen: 18 months
Refrigerated:
Whole Cake – 5 days (Kept in box)
Plated Slices – 2 days (Uncovered)
Plated Slices – 5 days (Covered)

**To order, contact your broker or call 1-800-793-3897.
For more information, visit sweetstreet.com.**

Welcome to luscious.™
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