

# DESSERTS!

## **Cookies**

Variety of chocolate chunk, sugar, and oatmeal cranberry

## **Fudge Iced Brownies**

Decadent brownies with a rich chocolate taste and chewy fudge texture, generously topped with a chocolate icing

## **Vanilla and Neapolitan Ice Cream Sandwich**

Velvety ice cream sandwiched between two chocolate cookie wafers

## **Cupcakes**

Variety of triple chocolate with fudge frosting and chocolate buttercream filling, white cake with strawberry buttercream frosting and strawberry fruit filling, and red velvet cake with cream cheese frosting and filling

## **Marshmallow Krispy Bars**

These crispy bites are made with a mixture of marshmallow and butter blended together with crisped rice for a soft and chewy traditional favorite

## **Salted Caramel and Pretzel Brownies**

Brownies are filled with salted caramel, and drizzled with more salted caramel, and dark chocolate, on a unique chocolate covered caramel crust

## **Lemon Bars**

Lively lemon curd is served on buttery shortbread and dusted with confectioners sugar

## **Berry Crumble Bars**

Dessert bars combine fresh strawberries, raspberries, and a variety of other berries and fruits with an oatmeal crust and a traditional golden crumble

## **Chocolate Cheesecake**

Rich and creamy cheesecake is filled with a variety of bittersweet chocolate chips and baked on an all-butter, chocolate cookie crust, creating the ideal complement of tangy and sweet flavors

## **Red Velvet Cake Roll**

Red velvet cake rolled around cream cheese frosting

## **Chocolate Cake**

Dreamy chocolate fudge cake is layered with gooey fudge frosting

## **Chocolate Eclairs**

Eclairs are filled with Bavarian cream and have rich chocolate icing

## **Bread Pudding with Maple Anglaise**

Creamy and custardy, this maple bourbon bread pudding is a rich and delicious dessert boasting an appealing homemade flavor. Served with a sweet maple flavored custard cream sauce

