



Individual Desserts

To learn more about these exceptional desserts and other products we offer visit:
foodservice.davidscookies.com or call us: 1-800-217-2938.



Tuxedo Bombe

#95801 / 24 - 5.1 oz.

A rich chocolate cake base is layered with milk chocolate & white chocolate mousse and covered in handcrafted chocolate ganache drizzled with white chocolate.



Lil' Red Velvet

#95815 / 24 - 5.6 oz.

We've made the perfect serving of this American classic. Rich red velvet cake is layered with sweet cream cheese filling and finished with a dark chocolate feather garnish.



Mango Guava Cheesecake

#95808 / 24 - 6.5 oz.

A refreshing duo of brightly flavored mango & guava cheesecakes rest on a classic graham crust. We've topped this tropical dessert with a light mango mousse and finished it with toasted almonds.



Raspberry Lemon Drop

#95858 / 24 - 5.5 oz.

Light & refreshing! Yellow sponge cake is layered with lemon mousse and thick raspberry preserves. This lovely dessert is finished with a bright lemon glaze and mini white chocolate curls.



Tiramisu

#95856 / 24 - 4.75 oz.

A taste of Italy! Layers of yellow cake soaked in coffee and dark rum and are sandwiched with a light mascarpone mousse. This rich dessert is dusted with cocoa powder and topped with a chocolate swirl candy.



Flan Classico

#95880 / 18 - 6.2 oz.

Our scratch recipe has hints of vanilla throughout this rich custard dessert that overflows with traditional caramel sauce. (Individually Packaged)



Chocolate Marquise

#95819 / 24 - 5.25 oz.

Entice your taste buds with our sinfully delicious dark chocolate mousse topped with hand crafted chocolate ganache & edible gold luster. (Packed in 2 - 12 count trays).



Peanut Butter Explosion

#95821 / 24 - 6.5 oz.

A dynamite combination of fudge brownies, velvety smooth peanut butter mousse and chocolate cake is topped with brownie chunks and peanut butter chips.



Cookie Lava

#95836 / 24 - 6.5 oz.

David's Cookies chocolate chip cookie dough surrounds a rich chocolate ganache center. Heat and top with a scoop of vanilla ice cream for the perfect sundae! (Heat & Serve)



Princess Pineapple Coconut

#95870 / 24 - 6.0 oz.

Thin layers of white cake are filled with pineapple white chocolate mousse, pineapple marmalade, our signature sweetened cream cheese and finished with a sweet pineapple coconut glaze and ivory white chocolate curl.



Chocolate Trilogy

#95831 / 24 - 5.75 oz.

Calling all chocolate lovers! Enjoy rich chocolate cake layered with dark chocolate, milk chocolate & white chocolate mousse and finished with dark chocolate curls.



Chocolate Lava

#95816 / 24 - 3.75 oz.

A rich, moist hand crafted chocolate ganache is surrounded by a delectable chocolate cake. Simply heat and enjoy!



Banana Foster

#95855 / 24 - 4.0 oz.

You'll go bananas for our chopped walnut and banana flavored yellow cake that's layered with our sweet toffee caramel whipped mousse and rich caramel sauce, topped with chopped walnuts.



Key West Key Lime

#95881 / 24 - 5.5 oz.

Tangy lime mousse is layered with white cake and our sweetened cream cheese filling. A shiny glaze and a mini lime candy finish this zesty dessert.

Shelf Life: 6 months frozen / 3-5 days refrigerated

To Serve: While Frozen remove plastic collar from each dessert. Plate & thaw product overnight in fridge or thaw frozen dessert for 1 hour at ambient temperature. *Mousse based desserts will thaw more quickly than cake based desserts.



Example of inner packaging (6 pk.)

Case Pack:

- 4 shrink-wrapped 6-pack trays per case
- **Case Dimensions:** 16" x 11^{7/8}" x 6^{7/8}"
Ti/Hi: 10/8 **Pallet Count:** 80 **Case Cube:** 0.76
- **Case Dimensions for Choc. Marquise & Flan:** 12^{3/4}" x 8^{3/4}" x 6^{1/3}"
Ti/Hi: 15/10 **Pallet Count:** 150 **Case Cube:** 0.41

*Product photos may contain suggested serving ideas such as garnishes or plate sauces.