



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 lavered 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 lavered 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 lavered 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 Marguise

#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).

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.)





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.

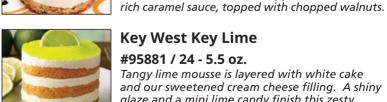
Thin layers of white cake are filled with pineapple white chocolate mousse, pineapple marmalade, our signature sweetened cream cheese and finished with a sweet pineapple coconut glaze and ivory white chocolate curl.





#95816 / 24 - 3.75 oz. A rich, moist hand crafted chocolate ganache is surrounded by a delectable chocolate cake.





Case Pack:

- 4 shrink-wrapped 6-pack trays per case
- Case Dimensions: 16" x 11^{7/8}" x 6^{7/8}" Pallet Count: 80 **Ti/Hi:** 10/8 Case Cube: 0.76
- Case Dimensions for Choc. Marguise & 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.



Simply heat and enjoy!

Banana Foster

#95855 / 24 - 4.0 oz.

#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.

You'll go bananas for our chopped walnut and

banana flavored yellow cake that's layered with

our sweet toffee caramel whipped mousse and



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