

FEBRUARY 26, 2020

PEANUT GALLERY

Peanut butter lovers... your day is coming March 1st. From cakes and cupcakes to cookies, brownies and donuts, the possibilities are endless!

- Peanut butter is the perfect salty counterpart to balance sweet desserts. Peanut butter pairs perfectly with chocolate, berries and bananas, just to name a few.
- According to **Penn State University**, our taste buds crave foods that have contrasting textures. "Dynamic Sensory Contrast" is why combining a chewy, dense brownie with creamy peanut butter icing makes for an irresistible treat!

Lawrence Foods can get you started with the right products and ideas to take peanut butter to a whole new level!



BAKERY CASE IDEA

PEANUT BUTTER BANANA CUPCAKES

Poke a small hole in top of cupcake and fill with Banana Crème Filling. Ice top with Peanut Butter Decocrèmes Icing. Drizzle with Chocolate Spread-N-Ice® Icing. Garnish with chopped peanuts.



MENU IDEA

BROWNIE COOKIE PB SAMMIES

Simply add water to our Major Brownie Mix. Use a scoop and drop onto a sheet pan. Bake at 350° until cookies are just set, about 9 minutes, cool on rack. Use Peanut Butter Decocrèmes Icing to fill center. To serve, drizzle with melted Supreme Fudge Icing.

ORDERING INFORMATION

Peanut Butter Decocrèmes Icing

146525 2 Gal Pail

Peanut Butter EZ Dipp® Icing

146934 2 Gal Pail

Chocolate Spread-N-Ice®

144626 2 Gal Pail

Supreme Fudge

144586 2 Gal Pail

Banana Crème Filling

122023 2 Gal Pail

Major Brownie Mix

190102 6/ 5# Pouches

PRODUCT INFORMATION

Origin: United States

Kosher: OU

**PLAN YOUR
FEATURES NOW!**

APRIL:
Color is Blooming

MAY:
Meringue Made Easy

JUNE:
Donut Desire