

NOVEMBER 18, 2021

# FUDGE FOR ALL!

During the Victorian Age, fudge became a destination dessert due to the theatre of its production. *Fudgeries* provided both the entertainment of watching something unusual being made, as well as the happiness of eating sweets.

- According to the **National Confectioners Association**, seasonal chocolate confectionery sales are growing at 7.5% annually. Americans have a love affair with chocolate, and the holiday season gives us permission to indulge.
- **Baking Business** research shows fudge is one of the top 3 dessert gifts to receive or share. This is a long season for sharing, make sure to keep displays well stocked!

Creating delicious artisan fudge is easy with Lawrence Foods Old Tyme EZ Fudge®.



## BAKERY CASE IDEA

### ENDLESS OPTIONS FUDGE

Simply heat Old Tyme EZ Fudge® to 165° F. Add 1-2 lbs. of inclusions for every 8 lbs. of fudge. Pour into tray and let set approximately 4 hours. Try packaging in small containers for an upscale amuse-bouche for a quick ring at the register!



## MENU IDEA

### SPIRITED TRUFFLES

Warm Old Tyme EZ Fudge® in microwave to 165° F. When slightly cooled, add liquor of choice (almond, orange, coffee bourbon or brandy). Roll into balls and chill. To finish, roll in cocoa powder, nuts or dip in melted Chocolate Spread-N-Ice®.

## ORDERING INFORMATION

### Old Tyme EZ Fudge®

144580 2 Gal Pail

### Old Tyme White EZ Fudge®

144578 2 Gal Pail

### Wholesome Old Tyme EZ Fudge®

144581 Carton

### Wholesome Old Tyme White EZ Fudge®

144577 Carton

Also available in convenient pre-cut squares. Contact your sales representative for more information.



## PRODUCT INFORMATION

**Origin:** United States

**Kosher:** OU Pareve

**PLAN YOUR  
FEATURES NOW!**

**JANUARY :**  
Smitten by Sweets

**FEBRUARY:**  
Savor Spring

**MARCH:**  
Berry Obsessed