



Extreme Red Velvet Coffee Liqueur Shake

Featuring



Classic Sponge Cake

Creamy French vanilla ice cream blended with red velvet cake, milk and a shot of coffee liqueur. Garnished with chocolate sauce, whipped cream and cake crumbs.



60% of operators say that the desserts they offer help to drive profits.

Datassential Dessert Keynote June 2021



Extreme Red Velvet Coffee Liqueur Shake

Featuring Sara Lee® Classic Red Velvet Cake

Ingredients Yield: 1 serving

- 1 portioned slice #08252 Sara Lee® Classic Iced Sheet Cake 12"x16" Red Velvet
- 1/2 C (#8 disher) Vanilla ice cream
- 1/4 C Milk
- 2 Tbsp Irish Cream liqueur
- 2 Tbsp Chocolate fudge sauce
- Whipped cream
- Maraschino cherry

Assembly

- 1 Cut cake portion in half.
- 2 Place 1 piece cake, ice cream, milk and liqueur in blender container, blend until creamy.
- 3 Drizzle fudge sauce along inside top edge of a chilled fountain glass.
- 4 Pour shake mixture into glass.
- 5 Top with whipped cream, remaining piece of cake, a little more whipped cream and maraschino cherry.
- 6 Sprinkle with a few cake crumbs.

Primary sources of revenue are varieties that typically require **LESS PREP** or can be eaten on the go
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YOUNGER GENERATIONS are more likely to try global foods and beverages
Technomic Generational consumer trend report, 2022

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