

RE THINK
Pound CAKE



Pound Cake Rounds with Chambord Chocolate Sauce

Featuring



Pound Cake

Pound cake rounds drizzled in a Chambord dark chocolate sauce, topped with mixed berries and powdered sugar.



Pound cake is loved by customers of all ages, from Gen Z to Baby Boomers

Datassential, Proprietary Menuvision Study, 2022

Pound Cake Rounds With Chambord Chocolate Sauce

Featuring
Sara Lee®
Classic Pound Cake

Ingredients Yield: 6 servings

1 loaf, 10"	#08298 Sara Lee® Classic Pound Cake
$\frac{3}{4}$ C	Dark chocolate sauce
2 Tbsp	Chambord liqueur
	Mixed berries, fresh
	Powdered sugar

Assembly

- 1 Cut pound cake into 6 thick slices.
- 2 Cut each slice cake with a large biscuit cutter into a round portion*.
- 3 Combine chocolate sauce and Chambord.
- 4 Place cake rounds on serving plates.
- 5 Drizzle 2 Tbsp chocolate sauce over each pound cake round. Arrange
- 6 mixed berries over sauce, dust with powdered sugar.

*Crumble pound cake trimmings onto a baking sheet. Toast in a 300°F oven until dry, stirring occasionally. Use for a dessert topping.

54%
of Consumers
either Like or Love
Pound Cake

Nielsen, xAOC Latest 52 weeks,
April, 2022 -OR- NPD Group/
SupplyTrack, year ending
January 2022

38%
of consumers' last
cake was had at
dinner or as a late
night snack

Datassential Dessert Keynotes
2021

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[SaraLeeFrozenBakery.com/SeasonalFavorites](https://www.SaraLeeFrozenBakery.com/SeasonalFavorites)

