

Chocolate Pound Cake Affogato



FROZEN BAKERY

A spin on a romantic Italian classic! Perfectly portioned rich chocolate pound cake is layered with vanilla yogurt, chocolate syrup and vanilla bean ice cream, then finished off with espresso and extra creamy whipped topping.

Ingredients

- 2 oz #04251 Sara Lee® Chocolate Pound Cake
- 2 Tbsp Vanilla yogurt
- 2 Tbsp Chocolate syrup
- ½ C Vanilla ice cream
- 2 ½ oz Espresso, brewed and chilled
- 2 Tbsp Whipped topping

Assembly

- 1 Take the pound cake out of the container. Place it on a cutting board. Using the guide provided on the lid, cut a 2 oz portion.
- 2 In the bottom of a stemless red wine glass, portion 1 Tbsp yogurt and top with 1 Tbsp chocolate syrup.
- 3 On top of the chocolate sauce, place the slice of pound cake.
- 4 Top the pound cake with the remaining yogurt, chocolate sauce and ice cream.
- 5 Pour espresso over top of dessert, and garnish with whipped topping.

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Affogato

desserts grew 8% since 2018 across US Restaurants¹

Pound cakes

grew 9% YOY at the Top 1,000 Restaurants¹

54%

of consumers prefer chocolate cakes³

44%

of consumers aged 18-34 find coffee flavored ice cream appealing²



Recipe courtesy of

WAYPOINT